

STARTERS

NEW ENGLAND CLAM CHOWDER Cup 7.5 Bowl 11

TRADITIONAL CALAMARI 15

SWEET & SPICY CALAMARI 15

Our traditional calamari tossed in a sweet chili glaze.

COCONUT SHRIMP 14.5

6 torpedo white Shrimp with Piña colada dipping sauce.

FIRE ROASTED ARTICHOKE 12

Artichoke, citrus aioli.

HAWAIIAN POKE* 16

Ahi Tuna, sushi rice, avocado, toasted seaweed, spicy sesame soy.

SHRIMP & CRAB FLAUTAS 16

Crispy flour tortilla filled, Crab & Shrimp, pepper jack cheese, avocado crema.

BACON WRAPPED PRAWNS 15

Bacon wrapped Prawns, local greens, bourbon BBQ sauce.

LOBSTER-CRAB CAKES 17

Maine Lobster & red Crabmeat cakes served with roasted corn relish and citrus aioli.

SHELLFISH BAR

THE MASTERPIECE 51

A picture perfect platter, great for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke.

CHILLED PRAWN COCKTAIL 16

The absolute finest Prawns.

OYSTERS ON THE HALF SHELL*

[6] 16 or [12] 27

Cocktail sauce, horseradish.

CHARBROILED OYSTERS [4] 14

Mesquite grilled Oysters topped with a roasted garlic butter, Parmesan cheese, charred lemon & parsley.

FRESH STEAMERS 18

Steamed Clams or Mussels, savory broth.

STARTER GREENS

LOCAL STRAWBERRY SALAD 11

Ventura County baby greens and strawberries, tossed in a strawberry basil vinaigrette, red onion, candied walnuts and feta cheese.

LOCAL BEET SALAD 11

Lemon thyme vinaigrette, baby greens, feta cheese, candied walnuts, red onion.

Add: Chicken 6, Grilled Shrimp 7, Atlantic Salmon 14

SMALL DINNER SALAD 7

Market Broiler's Classic.

HALF CALIFORNIA CAESAR 8

All the flavor, but half the portion.

THE WEDGE 12

Crumbled bleu cheese, red onion, crisp Bacon, scallions, onion straws, bleu cheese dressing.

SUSHI*

TEMPURA SHRIMP ROLL 15

CALIFORNIA KRUNCH ROLL 15

SALMON LOVER'S ULTIMATE ROLL 16

SPICY TUNA ROLL 15

ENTRÉES

Complimentary fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread accompany all entrées.

Add a chowder cup or dinner salad with entrée \$6.5

ENTRÉE SALADS

CLASSIC BROILER SEAFOOD SALAD 21

Prawns, Crabmeat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices.

CALIFORNIA CAESAR 15

Hearts of romaine, fresh basil, croutons.

Add: Chicken 6, Grilled Shrimp 7, Atlantic Salmon 14

HANDHELDS

LOBSTER-CRAB CAKE SLIDERS 20.5

2 Lobster-Crab cake sliders, citrus aioli, slaw, tomato, French fries.

MAHI-MAHI TACOS 19

3 beer-battered or chipotle mango grilled Fish tacos, cabbage, chipotle sauce, chips, salsa, coleslaw.

CRAFT HOUSE BURGER 17

1/2 pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries.

NASHVILLE FRIED CHICKEN SANDWICH 15

Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, brioche bun, French fries. *TRY IT GRILLED!*



DID SOMEONE SAY FREE COCONUT SHRIMP APPETIZER?

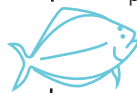
Sign-up to our Eclub by logging onto our free in-store wifi and receive a welcome gift of a free Coconut Shrimp appetizer to be redeemed on your next visit! By being an Eclub member you will receive lots of complimentary gifts, digital offers, new product samplings and so much more!



SEASONALLY FRESH

PAN SEARED FRESH ALASKA HALIBUT 36

Wild, fresh Alaska Halibut longline caught in icy pristine waters, Parmesan crusted, roasted lemon butter sauce, capers, green olives, cheese potatoes, sautéed spinach, char grilled asparagus.



THE SPECIALTIES OF THE HOUSE

LEMON CAPER GIANT WHITE PRAWN 28.5

Super sized Mexican white Prawns, skewered and grilled, over an open flame. Topped with MB's signature lemon caper sauce, served atop our rice pilaf and seasonal vegetables.

BLACKENED HARPOONED SWORDFISH 29.5

Fresh Swordfish, blackened, served with cheese potatoes and chef's seasonal vegetables. Hand harpooned or deep-dropped in local waters by the Pilikia. *When Available*

NORI PANKO CRUSTED AHI* 28

Nori wrapped Ahi Tuna, encrusted in a light panko, served atop jasmine rice, stir-fried fresh vegetables, and a soy ginger sauce.

SNAPPER VERACRUZ & SHRIMP 26

Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

FISHERMAN'S STEW 37

Lobster, Shrimp, Scallops, King Crab, Clams, Calamari, Mussels, Fish Fillet, tomato broth, spices, linguini, garlic bread.

SALMON OSCAR 33

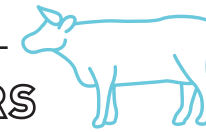
Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

SIZZLING SEA BASS 38

Flaky, melt-in-your-mouth Chilean Sea Bass, char grilled asparagus, and cheese potatoes.

*In response to the California minimum wage increase, as well as to cope with current, unprecedented supply chain price increases, a 5% surcharge will be added to your bill. For more details regarding our new surcharge please visit www.marketbroiler.com/surcharge.

LAND LOVERS



1855® BLACK ANGUS This premium USDA beef known for its flavor, tenderness, and juiciness. The Angus breed marbles naturally and abundantly for extraordinary layers of buttery beef flavors.

BONE IN RIB-EYE STEAK* 41

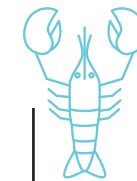
1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.

FILET MIGNON* 36

1855® Certified Angus Beef, our most popular cut, favored by many for its tenderness, chimichurri sauce, cheese potatoes and char grilled asparagus.

NEW YORK'S FINEST* 34

1855® Angus center-cut New York Strip Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.



MARKET FRESH

10oz ROCK LOBSTER TAIL 53

MB butter, cheese potatoes, seasonal vegetables.

WILD ALASKA KING CRAB 66

A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables.

Add a half pound to any entrée. 32

CREATIVE COMBOS

Naturally mesquite grilled fish! Create your own plate by first choosing two proteins, then choose your seasoning, finally pick two classic sides. 26

SIGNATURE SEASONING

Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango.

PROTEINS

- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Fresh Halibut - Add 3
- Fresh Swordfish - Add 2
- Mahi-Mahi
- Scallops Skewer [with bacon]
- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Blackened Chicken Breast
- New York Steak - Add 4

GLUTEN ALLERGY? We got you covered! Ask your server for our "no gluten added" menu!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

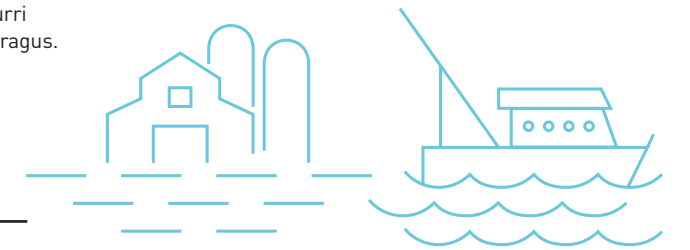
BUILD YOUR OWN SURF & TURF

Start with one of our premium 1855® Angus steaks, and pair with your favorite shellfish for the ultimate MB meal.

ADD ON 10oz ROCK LOBSTER TAIL 37

1/2 LB WILD ALASKA KING CRAB 29

GIANT PRAWN SKEWER 23



MB CLASSICS

CRISPY BEER-BATTERED FISH & CHIPS 20.5

4 beer-battered Arctic Cod, French fries and coleslaw.

PRAWNS SCAMPI 24

Our largest Shrimp sautéed in garlic, wine, lemon, butter, spices, Chef's vegetables, rice pilaf.

HARVEST OF THE SEA 23

Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella.

FETTUCCINI ALFREDO 17

A special blend of cheeses, rich & creamy. Add Chicken 6, Shrimp 7, Crab 9

CREOLE JAMBALAYA 21

Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan.

LOBSTER RAVIOLI 26

Maine Lobster filled raviolis served with a rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan.

SIDES

CLASSIC

- Cheese Potatoes
- Red Potatoes
- Rice Pilaf
- Chef's Vegetables
- Coleslaw
- French Fries

PREMIUM ADD 3

- Char Grilled Asparagus
- Sautéed Garlic Spinach
- Loaded Red Potatoes
- Bacon Brussels Sprouts

LUNCH BOWLS

Served daily until 4pm.

HONEY WALNUT SHRIMP BOWL 15

Crispy Shrimp coated in a honey walnut sauce, served atop jasmine rice and stir-fried fresh vegetables.

ISLAND SALMON BOWL 15

Salmon bites coated in our sesame sauce, served atop jasmine rice and stir-fried fresh vegetables.

RIGHT SIZED

All of the great flavor without all the filling. Served daily until 4pm.

1/2 CALIFORNIA CAESAR & SALMON 13

Half-sized classic Caesar salad with Parmesan, paired with a 4oz Salmon fillet.

PETITE SOUP & SALAD COMBO SPECIAL 12

Cup of Clam chowder, with Zesta® Oyster crackers and a small house salad.

FISH & CHIPS 13

2 Arctic Cod, beer-battered, French fries, coleslaw.

SHRIMP SKEWER 13

Our signature jam packed Shrimp skewer and your choice of two classic sides.

REELIN' IN THE DEALS

Daily specials that make any day just a little more delicious with your favorite menu items at a tastier price.

MONDAY - SALMON & SHRIMP SKEWER 19

Fresh Atlantic Salmon Fillet & Mesquite Grilled Shrimp Skewer with choice of two classic sides.

TUESDAY - TACO TUESDAY 19

3 beer-battered or chipotle mango grilled Fish tacos, cabbage, chipotle sauce, chips, salsa, coleslaw.

WEDNESDAY - CARAMELIZED SALMON 19

Mesquite caramelized fresh Atlantic Salmon with choice of two classic sides.

THURSDAY - SHRIMP FEAST 19

Three coconut Shrimp, three golden Shrimp and a grilled Shrimp skewer, choice of two classic sides.

FRIDAY - FISH FRY-DAY 19

4 beer-battered Arctic Cod, French fries and coleslaw.

REJUVENATING REFRESHMENTS

Signature beverages that are a hit with all ages.

BLOOD ORANGE PELLEGRINO SPARKLING WATER

San Pellegrino sparkling water mixed with blood orange.

LEMON PELLEGRINO SPARKLING WATER

San Pellegrino sparkling water mixed with lemon.

GLUTEN ALLERGY? We got you covered! Ask your server for our "no gluten added" menu!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SIGNATURE LIBATIONS



NEFT BLACK GOLD

Neft Vodka, fresh lime juice, simple syrup, cucumbers, shaken with a dash of activated charcoal.

FARMER'S DAUGHTER

Ketel One Vodka, cranberry juice, simple syrup, fresh strawberries and basil.

MISSION BAY MAI TAI

More rum than you can shake a stick at.

SMOKIN' OLD FASHIONED

Bulleit Rye, Carpano Antica, Peychaud's bitters. Served in a smoking glass atop a torched cedar plank.

SPRING FLING

Ketel One Botanical Cucumber & Mint Vodka, fresh raspberries, cucumber, lemon, soda water, mint.

PATRON TOP SHELF

Patron tequila, fresh lemon and lime with a Grand Marnier float.

CALIFORNIA COLADA

Bacardi rum, coconut water, pineapple juice, Lucky Falernum.

5 O'CLOCK SOMEWHERE

Jimmy Buffet Margaritaville passion fruit tequila, rum, tropical juices.

CARAMELIZED PINEAPPLE MARGARITA

Caramelized pineapple puree, Agavales tequila, triple sec, with a savory cinnamon rim.

MARKET BROILER MARY

Our spicy mary mix, Absolut vodka, Prawn, Bacon, blue cheese stuffed olives, asparagus, Old Bay rim, Oyster on the half shell.

AMERICAN MULE

Tito's vodka, fresh lime, simple syrup, ginger beer.



RESPONSIBLY SOURCED

We at MB Grille understand our direct impact on our precious environment. We have dedicated ourselves to focus on local, responsible sourcing of the finest and freshest ingredients, which can help to lower our comprehensive ecological footprint.



Lemons - Fillmore, CA



Beets - Modesto, CA



Strawberries - Ventura, CA



Artichokes - Castroville, CA



Baby Greens - Ventura, CA



Raspberries - Watsonville, CA



Brussels Sprouts - Monterey, CA



Butter - Turlock, CA



Apples - Yakima, WA



Eggs - Corona, CA



Beef - Grand Islands, NE



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

CAKEBREAD CHARDONNAY 14 / 52

Tropical notes of stonefruit, golden apple, and a hint of vanilla from light oak aging. Fresh acidity balanced with medium body and a clean finish.

POLO SUMMIT CREEK CABERNET 14 / 52 NEW!

Presents notes of blackberry jam and dark fruit then ends with vanilla and subtle spice. A broad, bold mouthfeel with medium tannins and a juicy, velvety finish.



FINE WINES

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot
Cabernet Sauvignon - White Zinfandel.....8.75 / 31

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....8.5 split
La Marca, Prosecco, Italy.....29.5
Mirassou, Moscato, California.....8.5 / 30
Chateau St. Michelle, Riesling, Washington.....9 / 32
Fleur de Mer Rosé, France11 / 40

DRY WHITE

Starborough, Sauvignon Blanc, New Zealand.....9 / 32
Highway 12, Sauvignon Blanc, Sonoma.....10 / 36
Balletto, Pinot Gris, Stanta Rosa10 / 36

CHARDONNAY

Coppola Diamond, California.....9.5 / 34
Kendall Jackson, California.....11 / 40
Trefethen, Napa Valley.....12 / 44
Cakebread, Napa Valley.....14 / 52

MERLOT

Broadside, Paso Robles.....9.5 / 34
Duckhorn, Napa Valley.....59

INTERESTING REDS

The Arborist, California10 / 36
Catalpa, Malbec, Argentina.....10.5 / 38
J. Lohr Falcon's Perch, Pinot Noir, Monterey.....10 / 36
La Crema, Pinot Noir, Monterey.....11 / 40

CABERNET SAUVIGNON

Hess Select, Northern Coast.....10 / 36
Eden Estates, Santa Cruz Mountains.....12 / 44
Opolo Summit Creek.....14 / 52
Rodney Strong "Alexander's Crown" Alexander Valley.....85
Silver Oak, Napa Valley.....135

BEER & ALE

MB SIGNATURE DRAFTS

MB Blonde - Blonde Ale
Allagash - White Ale
Blue Moon - Hefeweizen
Ballast Point Sculpin - IPA

BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

BOTTLES

Anchor Steam
Corona
Stella Artois
Heineken
Coors Light
Bud Light
Pacifico
Michelob Ultra
°Buckler
°Non-Alcoholic

ROTATING DRAFTS BY LOCATION

ONTARIO

Modelo - Especial
Lagunitas - IPA

ORANGE & HUNTINGTON BEACH

Modelo - Especial
Negra Modelo
Lagunitas - IPA
Bear Republic - Racer 5 IPA
Pizza Port - Red Ale

SIMI VALLEY

Modelo - Especial
Negra Modelo
Lagunitas - IPA
Bear Republic - Racer 5 IPA
Pizza Port - Red Ale
805 - Blonde Ale
Figuroa - Danish Red
Featured Local Brewery

FREMONT

Lagunitas - IPA
Modelo - Especial
805 - Blonde Ale
Seasonal Draft



SCRATCH-MADE DESSERTS

All of our decadent desserts are made in-house, from recipes inspired by our very own Executive Chef Robin Higa. 11

LAVA CAKE

Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow.

BUTTER CAKE

Cream cheese filled butter cake, vanilla ice cream, berry puree garnish.

SEASONAL CRÈME BRÛLÉE

Original Crème Brûlée, caramelized sugar, macadamia nut biscotti.



MB GRILLE'S CHEESECAKE

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA

FIND US ON SOCIAL MEDIA



ENT WINTER 2022

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