

# STARTERS

**NEW ENGLAND CLAM CHOWDER** Cup 7 Bowl 10

**TRADITIONAL CALAMARI** 14

**SWEET & SPICY CALAMARI** 14

Our traditional calamari tossed in a sweet chili glaze.

**COCONUT SHRIMP** 14

6 torpedo white Shrimp with Piña colada dipping sauce.

**FIRE ROASTED ARTICHOKE** 11

Artichoke, citrus aioli.

**HAWAIIAN POKE\*** 16

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

**SHRIMP & CRAB FLAUTAS** 15.5

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

**BACON WRAPPED PRAWNS** 14.5

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] 13

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

**FRESH STEAMERS** 17

Steamed Clams or Mussels, savory broth.

## STARTER GREENS

**LOCAL STRAWBERRY SALAD** 10

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

**LOCAL BEET SALAD** 10

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** 11

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

## 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** 14

Hearts of romaine, fresh basil, croutons.

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

## HANDHELDS

**LOBSTER-CRAB CAKE SLIDERS** 19.5

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** 16

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** 35

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

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

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** 36

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

**SALMON OSCAR** 32

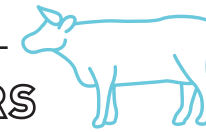
Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

**SIZZLING SEA BASS** 37

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](http://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\*** 39

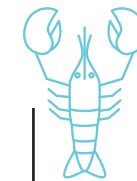
1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.

**FILET MIGNON\*** 35

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\*** 33

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



## MARKET FRESH

**10oz ROCK LOBSTER TAIL** 52

MB butter, cheese potatoes, seasonal vegetables.

**WILD ALASKA KING CRAB** 65

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. 25

**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** 19.5

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

**PRAWNS SCAMPI** 23

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

**HARVEST OF THE SEA** 22

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, Grilled Shrimp 7, Crab 9

**CREOLE JAMBALAYA** 20

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

**LOBSTER RAVIOLI** 25

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 14

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

### ISLAND SALMON BOWL 14

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 - CAMELIZED 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 NEW!

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.

### CAMELIZED 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.



## 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.

### OPOLO 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, France .....11 / 40

### DRY WHITE

Starborough, Sauvignon Blanc, New Zealand.....9 / 32

Highway 12, Sauvignon Blanc, Sonoma.....10 / 36

Balletto, Pinot Gris, Stanta Rosa .....10 / 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, California .....10 / 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

## 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



## 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

Figueroa - Danish Red

Featured Local Brewery

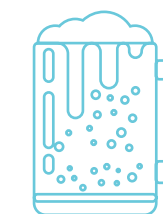
#### FREMONT

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. 10.5

### LAVA CAKE

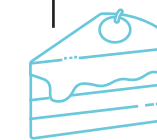
Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow.

### 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



NEIGH WINTER 2022

☹ 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](http://www.marketbroiler.com/surcharge).