



STARTERS

NEW ENGLAND CLAM CHOWDER Cup 9.25 Bowl 14

NEW! **HUMMUS DUO** 10 **MB**

Fresh made Spinach and Traditional Hummus, topped with vine ripened cherry tomatoes and fresh basil, served with warm toasted pita bread.

TRADITIONAL CALAMARI 17 **MB**

FIRE ROASTED ARTICHOKE 14

Artichoke, citrus aioli

POKE NACHOS 16

Fried wonton triangles topped with MB's signature Poke, soy sauce, spicy mayo, green onion, serrano pepper, avocado

COCONUT SHRIMP 16

6 torpedo white Shrimp with Piña colada dipping sauce

TOMATO BURRATA BRUSCHETTA 16.5

Whipped burrata, heirloom tomatoes, balsamic reduction, olive oil, micro basil, toasted baguettes

SWEET & SPICY CALAMARI 17

Our traditional calamari tossed in a sweet chili glaze

BACON WRAPPED PRAWNS 17

Bacon wrapped Prawns, local greens, bourbon BBQ sauce

SHRIMP & CRAB FLAUTAS 18

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

SHRIMP-CRAB CAKES 19.5

Red Crabmeat and Shrimp cakes, roasted corn relish and citrus aioli

CRAB AVOCADO STACK 20

Crab, avocado, pickled red onion, frisée, pineapple relish, cherry tomato puree

SUSHI*

NEW! **DRAGON ROLL** 17

TEMPURA SHRIMP ROLL 16

CALIFORNIA KRUNCH ROLL 16

SALMON LOVER'S ULTIMATE ROLL 17

SPICY TUNA ROLL 16

GREENS

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

NEW! **KRUNCHY KALE SALAD** 13.5

Fresh, local, California kale, green cabbage, granny smith apples, toasted almonds, feta cheese, tossed in a honey mustard vinaigrette and served with MB's signature charred lemon. *Add Our Grilled Salmon!*

MB HOUSE SALAD 9 **MB**

Market Broiler's Classic

CLASSIC BROILER SEAFOOD SALAD 25 **MB**

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

HALF CALIFORNIA CAESAR 10.5

All the flavor, but half the portion

LOCAL BEET SALAD 13.5

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

THE WEDGE 14

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

CALIFORNIA CAESAR 17

Hearts of romaine, fresh basil, croutons

SHELLFISH BAR

NEW! **GIANT PRAWN COCKTAIL** 21
Now featuring MB's largest U10 Prawns

CHARBROILED OYSTERS [4] 15
Mesquite grilled Oysters, roasted garlic butter, Parmesan cheese, charred lemon & parsley

OYSTERS ON THE HALF SHELL*
[6] 18 or [12] 31 Cocktail sauce, horseradish

FRESH STEAMERS 19
Steamed Clams or Mussels, savory broth

THE MASTERPIECE* 57
Perfect for sharing, including 6 Prawns, 4 Oysters, 4 Scallops, Ahi Poke, and MB's Signature California Krunch Roll

ENTRÉES

Complimentary fresh-from-the-oven, San Francisco-style sourdough bread accompany all entrées, as well as two classic sides. Add a small dinner salad or a cup of chowder 8

NEW! RIVERENCE FARMS RAINBOW TROUT

NATURALLY MESQUITE GRILLED TROUT 19.89 **MB**

Cultivated in Idaho's Snake River, our trout is free from genetic engineering, antibiotics, & hormones. It is recognized for its sustainability by the Monterey Bay Aquarium. *Try It Cajun, Lemon Caper or Italiano!*

CREATIVE COMBOS

Craft your perfect meal selecting two proteins and enhancing them with our signature seasoning, grilled to perfection over our open mesquite flames. Pair your proteins with two classic sides. 29

SIGNATURE SEASONING

- Jamaican Lime
- Cajun
- Lemon Pepper
- Chipotle Mango

SEA

- NEW!** Norwegian Salmon *Add 2*
- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Mahi-Mahi
- Fresh Swordfish *Add 1*
- Fresh Halibut *Add 4*

SHELL

- NEW!** Shrimp Scampi
- NEW!** Shrimp-Crab Cake
- NEW!** 5 oz Lobster Tail *Add 7*
- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Scallops Skewer [*spaced with bacon*] *Add 2*

LAND

- NEW!** 4 oz Petite Filet *Add 3*
- Blackened Chicken Breast
- 6 oz New York Steak *Add 3*

MB CLASSICS

CRISPY BEER-BATTERED FISH & CHIPS 21 **MB**

4 beer-battered Arctic Cod, French fries, coleslaw

HARVEST OF THE SEA 26 **MB**

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

FETTUCINI ALFREDO 20.5

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

CHICKEN PICCATA 23

Chicken prepared with white wine, lemon, capers, rice pilaf, broccolini

CREOLE JAMBALAYA 24

Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan served over a choice of rice or linguini

PRAWNS SCAMPI 27

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

LOBSTER RAVIOLI 29

Maine Lobster filled raviolis, rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan

SEASONALLY FRESH

PAN SEARED FRESH HALIBUT 38.5

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

HANDHELDS

NEW! **MARKET BROILER SIGNATURE FISH HOUSE SANDWICH** 22.5 **MB**

Wild, tender, fresh Halibut, sustainably caught in icy waters, coated in crispy Panko bread crumbs, and served on a buttery brioche bun. Topped with slaw, honey mustard sauce, lemon thyme vinaigrette, and pickled red onion. Accompanied by French fries and a pickle spear.

LOBSTER ROLL 24.5 **MB**

Warm buttery roll stuffed with juicy claw meat, tarragon aioli, chives, dill pickle

NASHVILLE FRIED CHICKEN SANDWICH 16.5

Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, red onion, brioche bun, French fries *Try It Grilled!*

CRAFT HOUSE BURGER 18

½ pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries

MAHI-MAHI TACOS 21

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

SHRIMP-CRAB CAKE SLIDERS 22

2 Shrimp and Crab cake sliders, citrus aioli, slaw, tomato, French fries

MARKET FRESH

10oz ROCK LOBSTER TAIL 55
MB butter, cheese potatoes, seasonal vegetables

WILD ALASKA KING CRAB 69

A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables
Add a half pound to any entrée 35



THE SPECIALTIES OF THE HOUSE

NORI PANKO CRUSTED AHI* 27 **MB**

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

BLACKENED HARPOONED SWORDFISH 29.5 **MB**

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

SNAPPER VERACRUZ & SHRIMP 27

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

LEMON CAPER GIANT WHITE PRAWN 31

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

FRESH MISO SALMON 32

Norwegian Salmon fillet, coconut rice, broccolini, soy ginger sauce

SALMON OSCAR 34.5

Center-cut Atlantic Salmon topped with a Shrimp-Crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, charred lemon

SIZZLING SEA BASS 39.5

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

FISHERMAN'S STEW 39.5

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

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

NEW YORK'S FINEST* 37

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

FILET MIGNON* 38

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

BONE IN RIB-EYE STEAK* 45

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

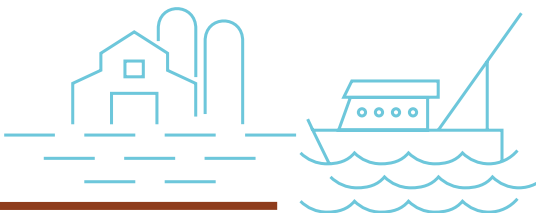
BUILD YOUR OWN SURF & TURF

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

ADD ON **GIANT PRAWN SKEWER** 24

1/2 LB WILD ALASKA KING CRAB 31

10oz ROCK LOBSTER TAIL 43



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

Complimentary fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread accompany all entrées. Add a chowder cup or dinner salad with entrée \$8

SIGNATURE LIBATIONS

NEW! ESPRESSO MARTINI
Blue Ice Double Espresso vodka, shaken with a splash of cream, topped with espresso beans

ISLAND SMOKE
La Tierra De Acre Cenizo Mezcal, Ammunition Bourbon, pineapple juice, lemon juice, simple syrup, Tajin rim

FARMER'S DAUGHTER
Ketel One Vodka, cranberry juice, simple syrup, fresh strawberries, 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

5 O'CLOCK SOMEWHERE
Jimmy Buffet Margaritaville passion fruit tequila, rum, tropical juices

CARAMELIZED PINEAPPLE MARGARITA
Caramelized pineapple puree, Agavales tequila, triple sec, 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

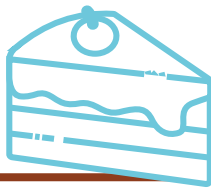
REJUVENATING REFRESHMENTS

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

SCRATCH MADE DESSERTS



All of our decadent desserts are made in-house, from recipes inspired by our very own Executive Chef Robin Higa. 13

NEW! SEASONAL CRÈME BRÛLÉE
Crème Brûlée, caramelized sugar, macadamia nut biscotti *Inquire About The Current Flavor!*

MB GRILLE'S CHEESECAKE
Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

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

LAVA CAKE
Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow

MB This symbol represents something we personally favor.

Contains nuts

Vegetarian Dish

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.

MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA

PRICES ARE SUBJECT TO CHANGE

FIND US ON SOCIAL MEDIA

SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

AUSTIN HOPE, PASO ROBLES 18 / 82*
Voted American winery of the year, this Cabernet opens with a symphony of fresh black cherry, black currant, and subtle spice aromas. On the palate, there is a burst of juicy blackberries and cherries, followed by a smooth vanilla bean finish. Its full-bodied with well balanced acidity and tannins, making it an elegant and approachable wine. Perfect for sharing in this *1L family sized bottle.

"DECOY" BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 11.5 / 42

Experience an invigorating, lively wine that captivates with melon, passionfruit, lime, and subtle hints of mango at the forefront. Its bright acidity and delicate minerality create an exceptional balance, while the tropical notes ensure a long, refreshing finish.



FINE WINES

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot
Cabernet Sauvignon - White Zinfandel.....10.25 / 37

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....10.25
La Marca, Prosecco, Italy.....35
Mirassou, Moscato, California.....10.25 / 37
Schramsberg, Blanc de Blancs, Sparkling, North Coast.....39
Half Bottle 375mL

ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....10.5 / 38
"Decoy" by Duckhorn Sauvignon Blanc, California.....11.5 / 42
Balletto, Pinot Gris, Santa Rosa11.75 / 43
Fleur de Mer Rosé, France12.5 / 45
Rosenblum White Blend, California12 / 43

CHARDONNAY

Kendall Jackson, California.....12.25 / 44
Trefethen, Napa Valley.....14 / 51
Cakebread, Napa Valley.....16.5 / 61

MERLOT

Broadside, Paso Robles.....10.25 / 37
Duckhorn, Napa Valley.....59

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles ..12.25 / 44
J. Lohr Falcon's Perch, Pinot Noir, Monterey.....11.5 / 42
La Crema, Pinot Noir, Monterey.....12.5 / 45

CABERNET SAUVIGNON

Opolo, Summit Creek, Paso Robles.....14.75 / 54
Eden Estates, Napa Valley.....15.5 / 57
Austin Hope, Paso Robles18 / 82*
Caymus, Napa Valley.....98
*1L Family Sized

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

BRUSSELS SPROUTS
Monterey, CA

BEETS
Modesto, CA

BUTTER
Turlock, CA

STRAWBERRIES
Ventura, CA

APPLES
Yakima, WA

ARTICHOKES
Castroville, CA

EGGS
Corona, CA

BABY GREENS
Ventura, CA

BEEF
Grand Islands, NE

RASPBERRIES
Watsonville, CA

BROCCOLINI
Salinas, CA

BEER & ALE

MB SIGNATURE DRAFTS

MB Honey Blonde Ale
MB Coastal IPA
Modelo Especial
Blue Moon Hefeweizen

BEER FLIGHT (4 oz POURS)
Choose 4 of our draft taps

BOTTLES

Corona
Stella Artois
Coors Light
Bud Light
Pacifico
Michelob Ultra
Heineken® 0.0
Non-Alcoholic

ADDITIONAL DRAFTS BY LOCATION

ONTARIO

Allagash - White
Cali Squeeze

ORANGE

Allagash White
Ballast Point Sculpin IPA
Negra Modelo
Pizza Port - Red Ale
Sapporo
Seasonal Rotating Tap

HUNTINGTON BEACH

Allagash White
Ballast Point Sculpin IPA
Negra Modelo
Pizza Port - Red Ale
Sapporo
Truly Hard Seltzer

SIMI VALLEY ROTATING TAP

805 Blonde Ale
Allagash White
Ballast Point Sculpin IPA
Figueroa Danish Red
Negra Modelo
Pizza Port - Red Ale
Sapporo
Featured Local Brewery
Stone Delicious IPA

FREMONT ROTATING TAP

805 Blonde Ale
Ballast Point Sculpin IPA
Bear Republic Racer 7 Hazy IPA
Sapporo
Fieldworks Hazy IPA
21st Amendment Hell or High Watermelon
Truly Hard Seltzer

TORRANCE

Allagash White
Ballast Point Sculpin IPA
Cali Squeeze
El Segundo - Mayberry IPA
Negra Modelo
Pizza Port - Red Ale
Sapporo
Stone Hazy IPA



Our mission is provide fresh fish, friendly prices, and service with a smile. If your meal was not of a 5 star level, please ask for management to give us the opportunity to make it right.

CREATIVE COMBOS

Craft your perfect meal selecting two proteins and enhancing them with our signature seasoning, grilled to perfection over our open mesquite flames. Pair your proteins with two classic sides, and savor the unmatched flavor of our fire roasted offerings. **29**

SIGNATURE SEASONING

Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango

SEA

NEW! Norwegian Salmon *Add 2*

- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Mahi-Mahi
- Fresh Swordfish *Add 1*
- Fresh Halibut *Add 4*

SHELL

NEW! Shrimp Scampi
NEW! Shrimp-Crab Cake
NEW! 5 oz Lobster Tail *Add 7*

- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Scallops Skewer *[with bacon] Add 2*

LAND

NEW! 4 oz Petite Filet *Add 3*

- Blackened Chicken Breast
- 6 oz New York Steak *Add 3*

SUSHI MENU

PREMIUM PAIRINGS



- HOT SAKE **8**
- HANNA LYCHEE SAKE **16/btl**
- SAPPORO PREMIUM BEER **9.75**
- ASAHI BEER **12**

STARTERS

- EDAMAME [SOYBEANS] **8**
- MISO SOUP **8**

SPECIALTY ROLLS

- RAINBOW ROLL 17**
California Roll topped with an assortment of fresh fish
- TUNA TATAKI ROLL 17**
Shrimp tempura, spicy mayo, chili sauce and avocado, wrapped with seared peppered tuna and avocado, served with ponzu sauce
- SURF N' TURF ROLL 17**
Traditional tempura shrimp and avocado roll topped with seared Cajun NY steak, serrano and sour cream
- FIRE CRACKER ROLL 17**
Crab asparagus roll, topped with spicy tuna, soy mayo sauce, with sprinkles of tenaksu

MB CLASSIC ROLLS

- NEW!** VEGGIE ROLL **15**
- DRAGON ROLL **17**
- TEMPURA SHRIMP ROLL **16**
- CALIFORNIA KRUNCH ROLL **16**
- SPICY TUNA ROLL **16**
- SALMON LOVER'S ULTIMATE ROLL **17**
SLUR - Salmon, avocado, and a white wine sauce atop crab and asparagus wrapped in sesame soy paper

SPECIALTY SUSHI

- DELUXE SUSHI COMBO 27**
2 Tuna, 2 Yellowtail, 2 Salmon, 2 Fresh Water Eel and 6 piece Spicy Tuna or California Roll

MESQUITE GRILLED SINCE 1989

SIDES

CLASSIC

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

PREMIUM *Add 3*

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

LUNCH BOWLS

Served daily until 4pm

NEW! SHRIMP SCAMPI BOWL 15

Succulent white shrimp drenched in garlic butter served over linguini

HONEY WALNUT SHRIMP BOWL 17

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

ISLAND SALMON BOWL 17

Salmon bites coated in our sesame sauce, jasmine rice, stir-fried fresh vegetables



RIGHT SIZED

All of the great flavor without all the filling, served daily until 4pm

1/2 CALIFORNIA CAESAR & SALMON 15

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

PETITE SOUP & SALAD COMBO SPECIAL 15

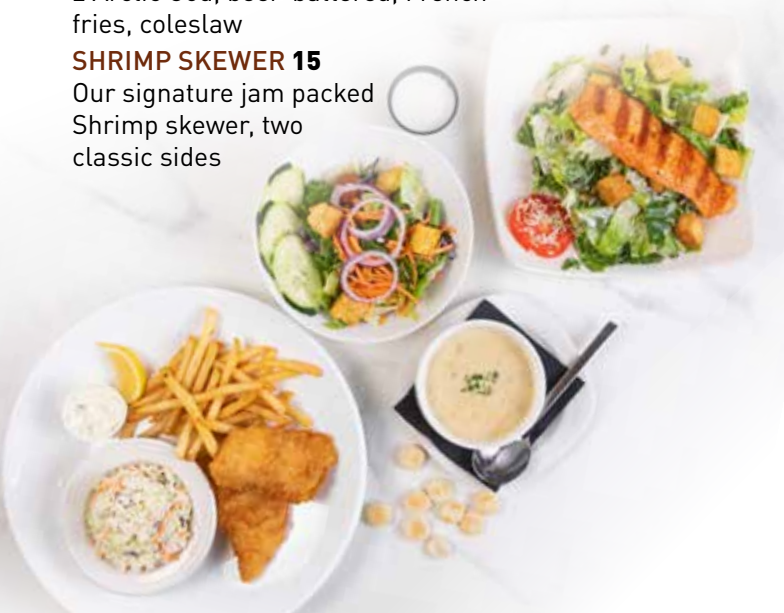
Cup of Clam chowder, small house salad

FISH & CHIPS 15

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

SHRIMP SKEWER 15

Our signature jam packed Shrimp skewer, two classic sides



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



Connect to our MB Wi-Fi & join the MB e-club for specials, new dish tastings and much more!



Download the MB App to start earning rewards today! We even offer delivery exclusively through our mobile app!



REELIN' IN THE DEALS

Daily specials that make any day just a little more delicious with your favorite menu items at a tastier price inspired by our founding year **19.89**

MONDAY

SALMON & SHRIMP SKEWER

Fresh Atlantic Salmon Fillet & Mesquite Grilled Shrimp Skewer, two classic sides

TUESDAY

TACO TUESDAY

3 grilled Shrimp tacos, cabbage, chipotle sauce, chips, salsa, coleslaw

WEDNESDAY

CARAMELIZED SALMON

Mesquite caramelized fresh Atlantic Salmon, two classic sides

THURSDAY

SHRIMP FEAST

Three coconut Shrimp, three golden Shrimp, grilled Shrimp skewer, two classic sides

FRIDAY

FISH FRY-DAY

4 beer-battered Arctic Cod, French fries, coleslaw



NEW! RIVERENCE FARMS RAINBOW TROUT

NATURALLY MESQUITE GRILLED 19.89

Entrées include two classic sides. Add a small dinner salad or a cup of chowder 8

Cultivated in Idaho's Snake River, our trout is free from genetic engineering, antibiotics, hormones. and is recognized for its sustainability by the Monterey Bay Aquarium. *Try it Cajun, lemon caper or Italiano!*