MB GRILLE

STARTERS

NEW ENGLAND CLAM CHOWDER Cup Bowl

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

TRADITIONAL CALAMARI

MB
SWEET & SPICY CALAMARI
Our traditional calamari tossed in a sweet chili glaze

MB
COCONUT SHRIMP
6 torpedo white Shrimp with Piña colada dipping sauce

FIRE ROASTED ARTICHOKE
Artichoke, citrus aioli

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

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

BACON WRAPPED PRAWNS
Bacon wrapped Prawns, local greens, bourbon BBQ sauce

LOBSTER-CRAB CAKES
Maine Lobster & red Crabmeat cakes, roasted corn relish and citrus aioli

SUSHI*

NEW!

DRAGON ROLL
TEMPURA SHRIMP ROLL
CALIFORNIA KRUNCH ROLL
SALMON LOVER'S ULTIMATE ROLL
SPICY TUNA ROLL

GREENS

Add: Chicken, Grilled Shrimp, Atlantic Salmon

MB

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

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

MB HOUSE SALAD
Market Broiler's Classic

HALF CALIFORNIA CAESAR
All the flavor, but half the portion

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

MB

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

CALIFORNIA CAESAR
Hearts of romaine, fresh basil, croutons

SHELLFISH BAR

NEW!

GIANT PRAWN COCKTAIL
Now featuring MB's largest U10 Prawns

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

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

FRESH STEAMERS
Steamed Clams or Mussels, savory broth

THE MASTERPIECE
Perfect for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke

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

NEW!

RIVERENCE FARMS RAINBOW TROUT

NATURALLY MESQUITE GRILLED

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

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

Create your own plate by choosing two proteins, seasoning, pick two classic sides

SIGNATURE SEASONING

Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango

PROTEINS

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

MB CLASSICS

NEW!

CHICKEN PICCATA

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

MB CRISPY BEER-BATTERED FISH & CHIPS
4 beer-battered Arctic Cod, French fries, coleslaw

FETTUCCINI ALFREDO
A special blend of cheeses, rich & creamy
Add Chicken , Shrimp , Crab

MB CREOLE JAMBALAYA
Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan

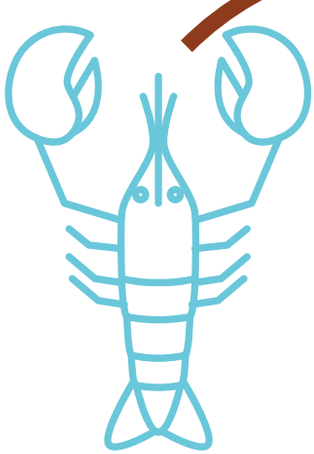
MB HARVEST OF THE SEA
Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella

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

SKINNY SURF N' TURF
4 oz Filet Mignon, mesquite grilled Shrimp Skewer, rice pilaf, chef's vegetables

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

MARKET FRESH



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

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

HANDHELDS

NEW!

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

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

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

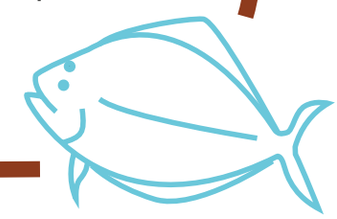
MB

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

LOBSTER-CRAB CAKE SLIDERS
2 Lobster-Crab cake sliders, citrus aioli, slaw, tomato, French fries

SEASONALLY FRESH

PAN SEARED FRESH HALIBUT
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



THE SPECIALTIES OF THE HOUSE

NEW!

FRESH MISO SALMON
Norwegian Salmon fillet, coconut rice, broccolini, soy ginger sauce

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

BLACKENED HARPOONED SWORDFISH

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

MB LEMON CAPER GIANT WHITE PRAWN

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

SALMON OSCAR

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

MB NORI PANKO CRUSTED AHI*

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

SIZZLING SEA BASS

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

FISHERMAN'S STEW

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

BONE IN RIB-EYE STEAK*

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

FILET MIGNON*

1855® Certified Angus Beef, our most popular cut, favored by many for its tenderness, chimichurri

sauce, cheese potatoes, char-grilled asparagus

NEW YORK'S FINEST*

1855® Angus center-cut New York Strip 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

- 10oz ROCK LOBSTER TAIL
- 1/2 LB WILD ALASKA KING CRAB
- GIANT PRAWN SKEWER

SIDES

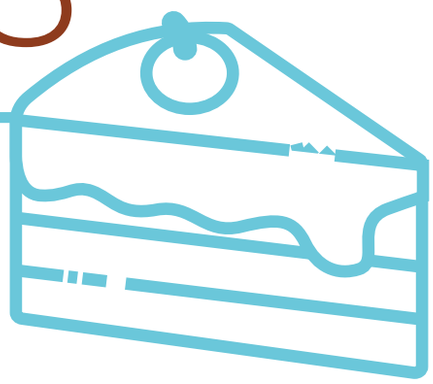
CLASSIC

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

PREMIUM ADD $

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

SCRATCH MADE DESSERTS



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

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

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

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MB This symbol represents something we personally favor.

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.

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

SIGNATURE LIBATIONS

NEW!

ESPRESSO MARTINI
Accompani coffee liqueur, Absolute Vanilla, coffee, creamer, simple syrup

ISLAND SMOKE
La Tierra De Acre Cenizo Mezcal, Ammunition Bourbon, pine-apple 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

SOMMELIER SELECTIONS
BY IN-HOUSE SOMMELIER EMMA LYALL

AUSTIN HOPE, PASO ROBLES*
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

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.....

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....

La Marca, Prosecco, Italy.....

Mirassou, Moscato, California.....

Schramsberg, Blanc de Blancs, Sparkling, North Coast.....

Half Bottle 375mL

ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....

"Decoy" by Duckhorn Sauvignon Blanc, California.....

Balletto, Pinot Gris, Santa Rosa .....

Fleur de Mer Rosé, France .....

Rosenblum White Blend, California .....

CHARDONNAY

Kendall Jackson, California.....

Trefethen, Napa Valley.....

Cakebread, Napa Valley.....

MERLOT

Broadside, Paso Robles.....

Duckhorn, Napa Valley.....

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles .....

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....

La Crema, Pinot Noir, Monterey.....

CABERNET SAUVIGNON

Eden Estates, Santa Cruz Mountains.....

Opolo, Summit Creek, Paso Robles.....

Austin Hope, Paso Robles .....*1L Family Sized

Caymus, Napa Valley.....

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

HUNTINGTON BEACH

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

SIMI VALLEY

805 Blonde Ale
Allagash White

Ballast Point Sculpin IPA
Figueroa Danish Red
Negra Modelo
Pizza Port - Red Ale
Sapporo
Featured Local Brewery

FREMONT

805 Blonde Ale

Ballast Point Sculpin IPA

Sapporo

ROTATING TAP

Fieldworks Hazy IPA

21st Amendment Hell or High Watermelon

Bear Republic Racer 7 Hazy IPA

Truly Hard Seltzer

TORRANCE

Allagash White

Ballast Point Sculpin IPA

Cali Squeeze

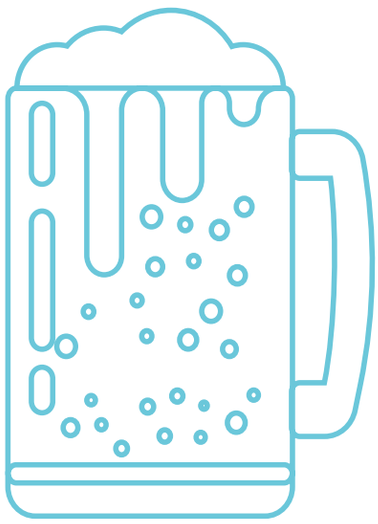
El Segundo - Mayberry IPA

Negra Modelo

Pizza Port - Red Ale

Sapporo

Stone Hazy IPA



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

BROCCOLINI
Salinas, CA

MENU INSPIRED BY
EXECUTIVE CHEF ROBIN HIGA

FIND US ON SOCIAL MEDIA