

STARTERS

NEW ENGLAND CLAM CHOWDER Cup 7.5 Bowl 11

NEW! POKE NACHOS 15
Fried wonton triangles topped with MB's signature Poke, soy sauce, spicy mayo, green onion, serrano pepper and avocado.

TRADITIONAL CALAMARI 14.5

SWEET & SPICY CALAMARI 14.5
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 11
Artichoke, citrus aioli.

NEW! TOMATO BURRATA BRUSCHETTA 14.5
Whipped burrata, heirloom tomatoes, balsamic reduction, olive oil and micro basil served with toasted baguettes.

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 17.5
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.

SUSHI*

TEMPURA SHRIMP ROLL 15

CALIFORNIA KRUNCH ROLL 15

SALMON LOVER'S ULTIMATE ROLL 16

SPICY TUNA ROLL 15

STARTER GREENS

NEW! CRAB AVOCADO STACK 19
Crab, avocado, pickled red onion, frisée, stacked with pineapple relish, and a cherry tomato puree

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 7.5
Market Broiler's Classic.

HALF CALIFORNIA CAESAR 8.50
All the flavor, but half the portion.

THE WEDGE 12
Crumbled bleu cheese, red onion, crisp Bacon, scallions, onion straws, bleu cheese dressing.

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 22
Prawns, Crabmeat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices.

CALIFORNIA CAESAR 14.5
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 19.5
3 beer-battered or chipotle mango grilled Fish tacos, cabbage, chipotle sauce, chips, salsa, coleslaw.

CRAFT HOUSE BURGER 16
½ pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries.

NASHVILLE FRIED CHICKEN SANDWICH 15.5
Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, brioche bun, French fries. *TRY IT GRILLED!*

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

NEW! MEDITERRANEAN BRANZINO 38.5
Whole Branzino with broccolini, rice pilaf, lemon-artichoke butter sauce, charred lemon and baby arugula.

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 26.5
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 37.5
Flaky, melt-in-your-mouth Chilean Sea Bass, char grilled asparagus, and cheese potatoes.

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.**

ⓂIn response to the California minimum wage increase, as well as to cope with current supply chain price increases, a 3% 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* 39.5
1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.

FILET MIGNON* 35.5
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.

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 38
1/2 LB WILD ALASKA KING CRAB 29
GIANT PRAWN SKEWER 23



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**



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

MB CLASSICS

SKINNY SURF N' TURF 25
4 oz Filet Mignon, mesquite grilled Shrimp Skewer, rice pilaf, chef's vegetables.

CRISPY BEER-BATTERED FISH & CHIPS 19.5
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 18
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

FIRE BORN FLAVOR & SALT OF THE SEA



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 13.5

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

PETITE SOUP & SALAD COMBO SPECIAL 12.5

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

FISH & CHIPS 13.5

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

SHRIMP SKEWER 13.5

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 inspired by our founding year.

MONDAY - SALMON & SHRIMP SKEWER 19.89

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

TUESDAY - TACO TUESDAY 19.89

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

WEDNESDAY - CARAMELIZED SALMON 19.89

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

THURSDAY - SHRIMP FEAST 19.89

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

FRIDAY - FISH FRY-DAY 19.89

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

NEW!

BARREL MANHATTAN

Ammunition Bourbon, Brovo boomerang liqueur

NEW!

ISLAND SMOKE

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

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.

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.



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

NEW!

ROSENBLUM WHITE BLEND, CALIFORNIA 12/44

This Viognier and Chenin Blanc blend offers a delicate bouquet of fragrant white flowers and honey, balanced with ripe apricot and citrus. On the palate, juicy peach, nectarine, and tropical fruit, are all accentuated by a subtle minerality that gives the wine complexity.

NEW!

AUSTIN HOPE CABERNET, PASO ROBLES 16.5/62

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.



FINE WINES

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

Cabernet Sauvignon - White Zinfandel.....9 / 32

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....9 split

La Marca, Prosecco, Italy.....29.5

Mirassou, Moscato, California.....9 / 32

ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....9.5 / 34

Highway 12, Sauvignon Blanc, Sonoma.....10.5 / 38

Balletto, Pinot Gris, Stanta Rosa10.5 / 38

Fleur de Mer Rosé, France11 / 40

Rosenblum White Blend, California12/44

CHARDONNAY

Kendall Jackson, California.....11.25 / 41

Trefethen, Napa Valley.....12.5 / 45

Cakebread, Napa Valley.....14 / 52

MERLOT

Broadside, Paso Robles.....10 / 36

Duckhorn, Napa Valley.....59

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles10 / 36

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....10.5 / 38

La Crema, Pinot Noir, Monterey.....11.25 / 41

CABERNET SAUVIGNON

Eden Estates, Santa Cruz Mountains.....12 / 44

Opolo, Summit Creek, Paso Robles.....14 / 52

Austin Hope, Paso Robles16.5/62

Caymus Cabernet, Napa Valley.....95

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 Blonde - Blonde Ale Modelo - Especial Blue Moon - Hefeweizen Ballast Point - IPA

BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

BOTTLES

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

ROTATING DRAFTS BY LOCATION

ONTARIO

Allagash - White Lagunitas - IPA

ORANGE & HUNTINGTON BEACH

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

SIMI VALLEY

Allagash - White Pizza Port - Red Ale
Negra Modelo 805 - Blonde Ale
Lagunitas - IPA Figueroa - Danish Red
Bear Republic - Racer 5 IPA Featured Local Brewery

FREMONT

Allagash - White 805 - Blonde Ale
Lagunitas - IPA Seasonal Draft

TORRANCE

Allagash - White Bear Republic - Racer 5 IPA
Pizza Port - Red Ale Sapporo
Negra Modelo Lagunitas - IPA

ROTATING

El Segundo - Mayberry IPA
Smog City - Little Bo Pils

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.



FIND US ON SOCIAL MEDIA



MENU INSPIRED BY
EXECUTIVE CHEF ROBIN HIGA
NEIH SPRING 2023

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