

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

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
- Fresh Swordfish
- Mahi-Mahi
- Scallops Skewer [with bacon]
- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Blackened Chicken Breast
- New York Steak

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

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

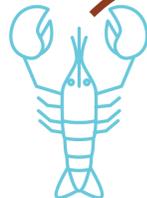
MARKET FRESH

10oz ROCK LOBSTER TAIL

MB butter, cheese potatoes, seasonal vegetables

WILD ALASKA KING CRAB

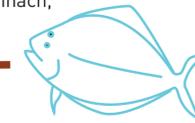
A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables
Add a half pound to any entrée



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

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

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



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

Complimentary fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread accompany all entrées. Add a chowder cup or dinner salad with entrée \$7.5

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.

MB This symbol represents something we personally favor.