

Starters

NEW!

MANHATTAN & NEW ENGLAND CLAM CHOWDER

Try it 50/50

MB

Cup 9.5 Bowl 15

TRADITIONAL CALAMARI

17.5

MB

COCONUT SHRIMP

16.5

6 torpedo white Shrimp with Piña colada dipping sauce

POKE NACHOS*

16.5

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

SWEET & SPICY CALAMARI

17.5

Our traditional calamari drizzled in a sweet chili glaze topped with cilantro

BACON WRAPPED PRAWNS

17

Bacon wrapped Prawns, local greens, bourbon BBQ sauce

SHRIMP & CRAB FLAUTAS

18.5

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

FOR THE TABLE

THE MASTERPIECE* 57

Perfect for sharing, including 6 Prawns, 4 Oysters, 4 Scallops, Ahi Poke, California Roll

CAPTAIN'S PLATTER

59

Indulge in the flavors of 6 succulent Golden Shrimp, 6 Coconut Shrimp, 4 pc. Shrimp & Crab Flautas, 8 pc. Red Crab California Roll, and a 1/2 lb. of our Sweet & Spicy Calamari. Serves 4-6

SHELLFISH BAR

SASHIMI SCALLOPS* 19.5

Succulent Scallops with yuzu, green onion, Masago

JUMBO PRAWN COCKTAIL

17

Five of our largest, succulent jumbo Prawns, perfectly chilled, served with our signature house-made cocktail sauce

CHARBROILED OYSTERS [4]

15

Flame-grilled Oysters, roasted garlic butter, Parmesan cheese, charred lemon, parsley

OYSTERS ON THE HALF SHELL*

[6] 18 or [12] 33

Cocktail sauce, horseradish

FRESH STEAMERS

19

Steamed Clams or Mussels, savory broth



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* 43
1855® Angus center-cut New York Strip Steak, Cabernet demi glacé, cheese potatoes, char-grilled asparagus

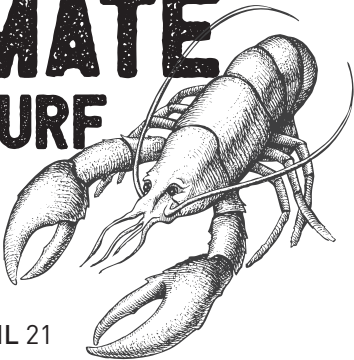
FILET MIGNON* 43
1855® Certified Angus Beef, our most popular cut, favored by many for its tenderness, Cabernet demi glacé, cheese potatoes, char-grilled asparagus

BONE IN RIB-EYE STEAK* 51
1855® Angus Rib-Eye Steak, Cabernet demi glacé, cheese potatoes, char-grilled asparagus

BUILD YOUR OWN ULTIMATE SURF & TURF

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

ADD 5 oz LOBSTER TAIL 21
ADD 10oz ROCK LOBSTER TAIL 45



Iushi By Kamiyama

TUNA TATAKI ROLL* 19

Tempura Shrimp, avocado, seared Ahi, topped with ponzu sauce, green onion

CALIFORNIA ROLL* 17.5

Red Crabmeat, cucumber, avocado, Masago, sesame seeds

SALMON DYNAMITE ROLL* 20

Red Crabmeat, asparagus roll topped with torched Salmon, avocado, spicy mayo, micro greens

SPECIALTIES OF THE HOUSE

PARMESAN CRUSTED FRESH HALIBUT 38

MB

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

NEW!

SESAME CRUSTED AHI* 28

Ahi Tuna, cooked rare, encrusted in sesame seeds on top of coconut cilantro rice, paired with broccolini, papaya salsa, wasabi soy sauce

BLACKENED SWORDFISH 29.5

Fresh Swordfish, blackened, served with Creole Bacon rice, broccolini, charred red pepper sauce

SNAPPER VERACRUZ & SHRIMP 27

Southwest-seasoned, flame-grilled Snapper, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, market fresh vegetables

FRESH MISO SALMON 29

Miso marinated Atlantic Salmon, coconut cilantro rice, broccolini, soy ginger sauce

FISHERMAN'S STEW 42

MB

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

SIZZLING SEA BASS 45

Flaky, melt-in-your-mouth Chilean Sea Bass, char-grilled asparagus, coconut cilantro rice

Try it miso glazed

10oz ROCK LOBSTER TAIL 55

MB butter, cheese potatoes, market fresh vegetables

WILD ALASKA COLOSSAL KING CRAB MKT

A full pound of Alaska's best Colossal King Crab, MB butter, cheese potatoes, market fresh vegetables

Each entrée is accompanied by San Francisco sourdough, baked to perfection and served hot from the oven — now presented with greater frequency for your indulgence

GREENS

NEW!

SEARED AHI SALAD* 25

MB

Sesame crusted rare Tuna, Asian salad mix, cucumber, avocado, papaya salsa, Ponzu dressing

MB HOUSE SALAD 9

Market Broiler's Classic

BROILER SEAFOOD SALAD 25

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

CALIFORNIA CAESAR

Half Size 11 Full Size 18

Fresh romaine lettuce, shredded parmesan cheese, pepitas, tomatoes, basil, croutons

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

LOCAL BEET SALAD 14

MB

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

KALE KRUNCH SALAD 14

Fresh local California Kale, sliced almonds, jicama slivers and signature dressing.

THE WEDGE 15

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

Classics

CRISPY BEER-BATTERED FISH & CHIPS 21

MB

4 beer-battered Arctic Cod, French fries, coleslaw

LOBSTER ROLL 27.5

MB

Buttery, toasted roll filled with juicy claw meat, tarragon aioli, pickle spear, served with French fries

MAHI-MAHI TACOS 21

Three fish tacos—your choice of beer-battered or chipotle mango grilled—topped with cabbage, chipotle sauce, served with chips, salsa & coleslaw

FETTUCCINI ALFREDO 21

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

CRAFT HOUSE BURGER 19.5

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

SIGNATURE HALIBUT SANDWICH 26

MB

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

SNAKE RIVER TROUT 22

MB

Cultivated in Idaho's Snake River, our fresh, flame-grilled trout is free from genetic engineering, antibiotics, & hormones

Try It Cajun, Lemon Caper or Italiano!

HARVEST OF THE SEA 27

MB

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

CREOLE JAMBALAYA 25

Shrimp, Chicken, Andouille Sausage in a zesty Cajun sauce, topped with Parmesan, served over flavorful rice pilaf

CREATIVE COMBOS

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

SIGNATURE SEASONING

- Jamaican Lime

- Cajun

- Lemon Pepper

- Chipotle Mango

SEA

- Fresh Atlantic Salmon

- Fresh Red Snapper

- Fresh Rainbow Trout

- Wild Mahi-Mahi

- Fresh Swordfish

Add 2

- Fresh Halibut

Add 5

SHELL

- Shrimp Scampi

- 5 oz Lobster Tail

Add 7.5

- Shrimp Skewer

- Coconut Shrimp

- Traditional Golden Shrimp

- Charbroiled Oysters

- Scallops Skewer

Add 3

[spaced with bacon]

LAND

- 4 oz Petite Filet

Add 3

- 6 oz New York Steak

Add 4

- Cajun Chicken Breast

EXECUTIVE CHEF ROBIN HIGA

With a passion for fresh seafood and bold flavors, Chef Robin Higa has been shaping Market Broiler's menu since 1998. A Hawaii native, Robin trained at Kapiolani College of Culinary Arts before refining his craft in Orange County's top restaurants. Named among the "Great Chefs of Orange County", Robin brings award-winning expertise to every dish. His leadership ensures that Market Broiler's menu delivers fresh, high-quality ingredients and innovative flavors in every bite.

Sides

- Cheese Potatoes
- Red Potatoes
- Rice Pilaf
- Market Fresh Vegetables
- Coleslaw

- French Fries
- Coconut Cilantro Rice
- Char-grilled Asparagus

Add 3

- Loaded Red Potatoes

Add 3

- Bacon Brussels Sprouts

Add 3

- Creole Bacon Rice

Add 3

ADD ONS

- 1/2 LB Wild Alaska King Crab MKT
- Small Dinner Salad or a Cup of Chowder 8.5

Featured Drink

FROM OUR IN-HOUSE MIXOLOGISTS

MAHI MARGARITA
Crafted by Arthur Z, Torrance, CA
Patrón Tequila, Triple Sec Agave, Fire Water, Orange Bitters, pickled Ginger

LYCHEE MARTINI
Crafted by Emma L, Huntington Beach, CA
Tito’s Vodka, Fresh Lychee juice, Lime juice, Simple syrup



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

ROMBAUER CHARDONNAY, NAPA VALLEY 19.5 / 72
Rich and indulgent, this wine opens with aromas of ripe yellow peach, baked apple and vanilla, layered with subtle hints of toasted oak. On the palate, this velvety and full-bodied wine offers notes of tropical fruit, crème brûlée, and buttered popcorn balanced by a bright, citrusy acidity. A true crowd pleaser with a lush, lingering finish.

“DECOY” BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 12 / 43
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.

SIGNATURE LIBATIONS

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

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

CARAMELIZED PINEAPPLE MARGARITA
Caramelized pineapple puree, 100% agave 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



Fine Wines

SIGNATURE WINE BY GRAND CRU
Chardonnay - Sauvignon Blanc - Merlot
Cabernet Sauvignon - White Zinfandel.....10.5 / 38

SPARKLING & SWEET
Carta Nevada, Cava, Spain.....11
La Marca, Prosecco, Italy.....35
Mirassou, Moscato, California.....11 / 40
Schramsberg, Blanc de Blancs, Sparkling, North Coast.....39
Half Bottle 375mL

CHARDONNAY
Kendall Jackson, California.....13 / 47
Trefethen, Napa Valley.....15 / 55
Rombauer, Napa Valley.....19.5 / 72

ELEGANT WHITES
Starborough, Sauvignon Blanc, New Zealand.....13 / 47
“Decoy” by Duckhorn Sauvignon Blanc, California.....12 / 43
Balletto, Pinot Gris, Santa Rosa.....13 / 47
Fleur de Mer Rosé, France.....13 / 47

INTERESTING REDS
The Arborist Vina Robles, Red Blend, Paso Robles.....14.5 / 53
La Crema, Pinot Noir, Monterey.....13 / 47
Opolo, Summit Creek, Cabernet Sauvignon, Paso Robles...15 / 55
Eden Estates, Cabernet Sauvignon, Napa Valley.....15.5 / 57
Caymus, Cabernet Sauvignon, Napa Valley.....98
Austin Hope, Cabernet Sauvignon, Paso Robles19 / 91*
*1L Family Sized



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

NEW! Lyre’s

RUBY “NOJITO” SPRITZ
Lyre’s Non Alcoholic Gin, raspberries, lemon juice, simple syrup, soda water, mint



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	 EGGS Corona, CA
 BROCCOLINI Salinas, CA	 BEEF Grand Islands, NE
 BABY GREENS Ventura, CA	 TROUT Snake River, ID
 RASPBERRIES Watsonville, CA	 MB HOUSE BEER Corona, CA

 Guest-loved and highly rated, these dishes keep everyone coming back for more!

 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    

BEER & ALE

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

MB SIGNATURE DRAFTS

- MB Honey Blonde Ale
- MB Coastal IPA
- MB House Mexican Lager
- Blue Moon Belgian White

BOTTLES

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



ASK ABOUT OUR ROTATING LOCAL TAPS
ADDITIONAL DRAFTS BY LOCATION

TORRANCE			
• 805 Blonde Ale	• Ballast Point Sculpin IPA	• Sapporo	
• Allagash White	• Cali Squeeze		
FREMONT			
• 805 Blonde Ale	• Modelo Negra		
• Ballast Point Sculpin IPA	• Sierra Nevada Pale Ale		
SIMI VALLEY			
• 805 Blonde Ale	• Ballast Point Sculpin IPA	• Sapporo	
• Allagash White	• Cali Squeeze	• Figueuroa Danish Red	
HUNTINGTON BEACH			
• 805 Blonde Ale	• Ballast Point Sculpin IPA	• Sapporo	
• Allagash White	• Cali Squeeze		
ORANGE			
• 805 Blonde Ale	• Ballast Point Sculpin IPA	• Sapporo	
• Allagash White	• Cali Squeeze		
ONTARIO			
• Allagash White	• Cali Squeeze		