



SPECIALTIES OF THE HOUSE

ENTRÉES INCLUDE our fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread.

SEASONAL SELECTIONS

PAN SEARED "STEAK HOUSE CUT" OF COD 29
Wild, Fresh Icelandic Cod hand-line caught in icy pristine waters, Parmesan crusted, roasted lemon butter sauce, au gratin potatoes, spinach, grilled asparagus.
-Try it with our Barrymore, Pinot Grigio, Monterey

NEW! LONG-LINE CAUGHT SWORDFISH 29
Blackened center-cut swordfish, shrimp and crab flautas, rice pilaf, cilantro avocado sauce, roasted corn.

FISHERMAN'S STEW 33
Lobster, shrimp, scallops, king crab, clams, calamari, mussels, fish fillet, tomato broth, spices, linguini, garlic bread.

CHIPOTLE MANGO AHI 26
Medium rare Ahi tuna, roasted corn, dirty rice, bacon, pico de gallo, sliced avocado, chipotle aioli.

PARMESAN CRUSTED SAND DABS 21
Delicate white fillets topped with lemon caper sauce, rice pilaf, Parmesan green beans.

CARAMELIZED SALMON & COMEAU SCALLOPS 31
Fresh Atlantic Salmon and "jewels of the sea" scallops, chili lime beurre blanc sauce, grilled asparagus, au gratin potatoes.

SNAPPER VERACRUZ & SHRIMP 23
Southwest-seasoned, mesquite-broiled snapper fillet, sautéed scampi-style shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

CEDAR PLANK SALMON & PRAWNS 31
Hickory spiced, maple glazed Atlantic salmon accompanied with bacon wrapped prawns, au gratin potatoes and Parmesan green beans.

MACADAMIA NUT MAHI & COCONUT SHRIMP 27
Hawaiian-style crusted mahi, coconut shrimp, jasmine rice, chef's vegetables, piña colada sauce.

ULTIMATE SURF AND TURF
Filet Mignon or NY Steak with an oven baked Lobster Tail, au gratin potatoes, grilled asparagus. Market

S POKE TACOS 14
3 crispy won ton tacos filled with Ahi, Salmon, spicy sesame soy marinade, red onion, green onion, toasted sesame seeds, sriracha and wasabi aioli.

T CLAM CHOWDER Cup 6 Bowl 8

A LUMP CRAB CAKES 14
Roasted corn salsa, citrus aioli.

R CHILLED PRAWN COCKTAIL 15
The absolute finest prawns.

SWEET & SPICY CALAMARI 12

TRADITIONAL CALAMARI 12

T COCONUT SHRIMP 12
Piña colada dipping sauce.

E OYSTERS ON THE HALF SHELL {6} 14 or {12} 22
Cocktail sauce, horseradish.
Try it with our Sauvignon Blanc wine flight!

R FRESH STEAMERS 16
Steamed clams or mussels, savory broth.

S FIRE ROASTED ARTICHOKE 11
Artichoke, citrus aioli.

DIRTY MAC N' CHEESE 14
House 3 cheese blend, crab meat, braised short rib.

HAWAIIAN POKE 14
Ahi tuna, sushi rice, avocado, toasted seaweed, spicy sesame soy.

SHRIMP & CRAB FLAUTAS 13
Crispy flour tortilla filled, crab & shrimp, jack cheese, avocado crema.

BACON WRAPPED PRAWNS 15
Bacon wrapped prawns, local greens, bourbon BBQ sauce.

SUSHI

TEMPURA SHRIMP ROLL 12

CALIFORNIA KRUNCH ROLL 13

SALMON LOVER'S ULTIMATE ROLL 14

SPICY TUNA ROLL 12

SIZZLING SELECTIONS

SIZZLING MEDITERRANEAN ICELANDIC COD 29
Wild, fresh Icelandic Cod (high in Omega 3's) oven-roasted with a medley of roasted tomatoes, artichokes, basil, capers and served with au gratin potatoes.

SIZZLING CHILEAN SEABASS 35
Flaky, melt-in-your-mouth seabass, grilled asparagus, and au gratin potatoes.

SIZZLING FILET MIGNON 35
100% Angus Beef, grilled asparagus, and au gratin potatoes.

FLATBREADS & HANDHELD

SHORT RIB FLATBREAD 15
Short rib, caramelized onion, mozzarella, local greens, Parmesan alfredo sauce.

MARGHERITA FLATBREAD 12
Fresh mozzarella, tomato sauce, basil, tomatoes, Parmesan.

MAHI MAHI TACOS 16
3 beer-battered or chipotle mango grilled tacos, cabbage, chipotle sauce, chips, salsa, coleslaw.

CRAFT HOUSE BURGER 16
½ pound Angus chuck, aged cheddar, apple-wood bacon, lettuce, tomato, house aioli, brioche bun, French fries.

NASHVILLE FRIED CHICKEN SANDWICH 15
Frank's® buttermilk fried, pepperjack cheese, slaw, tomato, brioche bun, French fries.

PASTAS

HARVEST OF THE SEA 19
Shrimp, scallops, clams, calamari, mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella.

FETTUCINI ALFREDO 13
A special blend of cheeses, rich & creamy.
Add Chicken 4 Add Shrimp 6 Add Crab 7

SHELLFISH MAC 'N CHEESE 24
Maine lobster, shrimp, crabmeat, creamy mac 'n cheese, sautéed spinach.

LINGUINI & CLAMS 19
Venus and Eastern clams, garlic, white wine.

CREOLE JAMBALAYA 19
Shrimp, chicken, andouille sausage, Cajun sauce.

THAI SHRIMP PASTA 19
Stir fried prawns, rice noodles, broccoli, onions, snow peas, garlic ginger sauce.

TODAY'S FISH NATURALLY MESQUITE GRILLED

ENTRÉES INCLUDE Your choice of two sides: au gratin potatoes, red potatoes, rice pilaf, jasmine rice, chef's vegetables, coleslaw, French fries or Italian tomatoes. **Add a small dinner salad or a cup of chowder 5**

- Blackened Striped Catfish - Asia 14
- Longfin Tilapia - Ecuador 16
- Red Snapper - Oregon 18
- Thresher Shark - Mexico 18
- Rainbow Trout "Butterflied" - Idaho 19
- Shrimp Skewer 19
- Shrimp and Scallop Skewer 19
- Comeau Scallops Skewer 21
- Mahi-Mahi - Costa Rica 23
- Atlantic Salmon - Canada 23
- Blackened Swordfish - Pacific 28

CREATIVE COMBO CHOOSE 2 - 20.95 CHOOSE 3 - 25.95

Atlantic Salmon Fillet	Shrimp Skewer	Scallops Skewer - Add 2
Mahi Mahi	Coconut Shrimp	New York Steak - Add 4
Rainbow Trout	Traditional Golden Shrimp	Blackened Chicken Breast
Parmesan Crusted Sand Dab		

UPGRADE TO A PREMIUM SIDE ADD \$2.50 EACH

- Grilled Asparagus - Pan Sauteéd Garlic Spinach - Bacon Brussels Sprouts
- Parmesan Green Beans - Loaded Red Potatoes - Mac 'N Cheese

RESERVATIONS ACCEPTED. FIND US ON SOCIAL MEDIA



MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA

STARTER

BLUEBERRY QUINOA SALAD 8
Spring blueberries, spinach, kale, red quinoa, toasted almonds, blue cheese, blueberry balsamic vinaigrette.

SMALL DINNER SALAD 6
Market Broiler's Classic.

HALF CALIFORNIA CAESAR 7
All the flavor but half the portion.

THE WEDGE 9
Crumbled bleu cheese, red onion, crisp bacon, scallions, onion straws, bleu cheese dressing.

LOCAL BEET SALAD 9
Lemon thyme vinaigrette, baby greens, feta cheese, candied walnuts, red onion.

ENTRÉE

CLASSIC BROILER SEAFOOD SALAD 19
Prawns, crab meat, bay shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices.

CAJUN CHICKEN CAESAR 15
Hearts of romaine, fresh basil, croutons, Parmesan, pepitas. Sub Shrimp 16 Sub Salmon 19

PACIFIC ISLAND POKE SALAD 18
Marinated ahi, salmon, baby greens, citrus ponzu dressing, cucumber, avocado, edamame.

SWEET CRAB & AVOCADO CAPRESE SALAD 19
Crab meat, mixed greens, avocado, marinated tomatoes, fresh mozzarella, basil, balsamic dressing.

We work with the Aquarium of the Pacific Seafood for the Future Program to provide quality seafood from responsible sources. Learn more at seafoodforthefuture.org

HAND CRAFTED COCKTAILS

SEASONAL SIPS

SPRING FLING

Fresh Raspberries, cucumber, Tito's® vodka, mint.

RUBY SLIPPER

Deep Eddy® Ruby Red Grapefruit vodka, fresh lemon and agave.

ROSES RASPBERRY SMASH

Four Roses® bourbon, fresh raspberries, lemon, ginger beer.

TIKI TROPICAL

CALIFORNIA COLADA

Bacardi® rum, fresh lime, coconut water, pineapple juice, Lucky® falernum.

5 O'CLOCK SOMEWHERE

Jimmy Buffet Margaritaville® passion fruit tequila, rum, tropical juices.

MISSION BAY MAI TAI

More rum than you can shake a stick at.

PAINKILLER

Pilar® dark rum, pineapple, orange juice, coconut.

CLASSIC COCKTAILS

SMOKIN' OLD FASHIONED

Four Roses® bourbon, Doulin® Rouge, Peychaud's® bitters. Served in a smoking glass atop a torched cedar plank.

CLASSIC KETEL

A slightly dirty Ketel One® martini, blue cheese stuffed olive, olive juice.

PATRON TOP SHELF

Patron® tequila, fresh lemon and lime with a Grand Marnier® float.

TRADITIONAL TWISTS

STRAWBERRY FIELDS

Absolut® Citron, Strawberries, fresh lemon, and simple syrup.

LIMONATA AZUL

Blueberry infused Tito's® vodka mixed with San Pelligrino® Lemonata.

POBLANO ESCOBAR

Mild poblano, lime, agave, Agwa® coca leaf liquor, Azunia® organic tequila.

HAWAIIAN WILDSIDE

Pineapple infused Tito's® vodka, coconut water and Ancho Reyes® liqueur.

MARKET BROILER MARY

Our spicy mary mix, Absolut® vodka, prawn, bacon blue cheese stuffed olives, asparagus, Old Bay rim, oyster on the half shell.

THREE SHEETS IN HAVANA

Pilar® dark rum, fresh lemon juice, pineapple juice, Lucky® falernum.

MULES

AMERICAN MULE

New Amsterdam® vodka, fresh lime, simple syrup, ginger beer.

TENNESSEE MULE

Jack Daniel's® Whiskey or Jack Daniel's® Tennessee Honey Whiskey, fresh lime, simple syrup, ginger beer.

JALISCO MULE

Avion® Tequila, fresh lime, ginger beer, agave.

DARK AND STORMY

Pilar® dark rum, ginger beer, Peychaud's® bitters.

DUBLIN DONKEY

Jameson's® Irish Whiskey, fresh lime, simple syrup, ginger beer.

GREEN TEA GINGER KOMBUCHA MULE

Ginger Kombucha and Charbay® green tea infused vodka.

BEER COCKTAILS

CAKE BY THE OCEAN

House blonde ale, Ancho Reyes® liqueur, pineapple.

BLONDE ORANGE SHANDY

MB Blonde® and Salerno® blood orange liqueur.

BROILER MAKER

Choice of draft beer with either Maker's Mark® or Azunia® tequila.

WINE COCKTAILS

HEAD OVER HEELS

House Hibiscus syrup, Elderflower liqueur, Carta Nevada® sparkling wine.

THYME HEALS ALL WOUNDS

Mirrassou® Moscato, fresh raspberries, thyme.

WINE COUNTRY SOUR

Four Roses® bourbon, fresh lemon, simple syrup, J. Lohr® Falcon's Perch Pinot Noir.

BEER & ALES

ON TAP

MB Blonde - Blonde Ale

Pizza Port - Red Ale

Victory Golden Monkey - Belgian Trippel

Modelo Especial - Lager

Mission Brewing - Hefeweizen

Latitude 33 Blood Orange IPA

Stone Delicious - IPA

Racer 5 - IPA

Ballast Point Sculpin - IPA

Barley Forge "The Patsy" - Rye Stout

CANS

Pabst Blue Ribbon (PBR)

Dale's Pale Ale

2 Towns Cider

BOTTLES

Corona

Stella Artois

Heineken

Coor's Light

Bud Light

Anchor Steam

Not Your Father's Root Beer

Buckler (Non Alcoholic)

BEER FLIGHT (4OZ POURS) Choose 4 of our drafts

FINE WINES

SEASONAL PAIRINGS

Barrymore, Pinot Grigio, Monterey10 / 36

Siduri, Pinot Noir, Willamet Valley, Oregon10 / 38

SIGNATURE WINES BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

Cabernet Sauvignon - White Zinfandel 6.75 / 24

SPARKLING WINE

Carta Nevada Cava, Spain 6.95 split

Prosecco, La Marca, Italy 26

WINE FLIGHT12

SAUVIGNON BLANC

New Zealand . Napa Valley . Sonoma County

FRUITY WINES

Mirrassou Moscato, California 6.95 / 24

Chateau St. Michelle, Riesling, Washington 7.50 / 26

DRY WHITE

Starborough Sauvignon Blanc, New Zealand 8 / 27

Luna Vineyards, Pinot Grigio, Napa Valley 8.25 / 28

Markham Sauvignon Blanc, Napa Valley 9 / 32

Ferrari Carano Fume Blanc, Sonoma10 / 36

CHARDONNAY

Cupcake, Central Coast 8 / 27

Coppola Diamond, California 8.25 / 28

Kendall Jackson, California 9.25 / 33

Kunde Estate, Sonoma10 / 36

Cakebread, Napa Valley 53

INTERESTING REDS

Penfolds "Koonuga Hill", Shiraz, Australia 7.75 / 26

Lunatic, Red Blend, California 8 / 27

Catalpa, Malbec, Argentina10 / 36

Pedroncelli, Petite Sirah, Sonoma10 / 36

PINOT NOIR

Camelot, California 7.25 / 25

J. Lohr Falcon's Perch, Pinot Noir, Monterey 8.25 / 28

La Crema, Monterey10 / 36

J Vineyard, Russian River 54

MERLOTS

Blackstone, California 8 / 27

Robert Mondavi, Napa Valley..... 38

Duckhorn, Napa Valley 59

CABERNET SAUVIGNON

Hess Select, Northern Coast 9 / 32

Louis Martini, Sonoma 9 / 32

Souverain Cabernet, Sonoma, Alexander Valley10 / 36

Freemark Abbey, Napa Valley 58

Rodney Strong "Alexander's Crown" Alexander Valley 85

Silver Oak, Napa Valley.....135

ALL BARK NO BITE

SEAWORTH COLD BREW COFFEE

Organic locally roasted cold brew coffee out of Orange County, Ca. Served on the rocks, cream and sugar on the side.

STRAWBERRY GINGER COOLER

Strawberry, orange juice, fresh lime, ginger beer.

HIBISCUS AGUA FRESCA

A traditional summer thirst quencher.

TREASURE ISLAND

Orange and Pineapple juices, grenadine, sprite.

BLOOD ORANGE PELLIGRINO SPARKLING WATER

San Pelligrino® sparkling water mixed with blood orange.

LEMON PELLIGRINO SPARKLING WATER

San Pelligrino® sparkling water mixed with lemon.

DESSERTS

SEASONAL CRÈME BRÛLÉE

Original Crème Brûlée, caramelized sugar, macadamia nut biscotti. 8

BERRY COBBLER

Mixture of berries and peaches, served in a hot cast iron skillet, ice cream. 8

OREO CRUST MUD PIE

Coffee and vanilla ice cream, Oreo® crust, chocolate ganache, almonds. 8

LAVA CAKE

Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow. 8

MB GRILLE'S SCRATCH-MADE CHEESECAKE

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree. 8

BUTTER CAKE

Cream cheese filled butter cake, vanilla ice cream, berry puree garnish. 8