

STARTERS

CLAM CHOWDER Cup 6 Bowl 8.5

TRADITIONAL CALAMARI 12.5

SWEET & SPICY CALAMARI 12.5
Our Traditional Calamari tossed in a sweet chili glaze.

COCONUT SHRIMP 13
6 torpedo white Shrimp with Piña colada dipping sauce.

FIRE ROASTED ARTICHOKE 9.5
Artichoke, citrus aioli.

POKE TACOS* 11
3 wonton filled tacos filled with Salmon & Ahi, topped with sriracha and wasabi aioli.

CHILLED PRAWN COCKTAIL 14.5
The absolute finest Prawns.

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

SHRIMP & CRAB FLAUTAS 13.5
Crispy flour tortilla filled, Crab & Shrimp, pepper jack cheese, avocado crema.

BACON WRAPPED PRAWNS 14
Bacon wrapped Prawns, local greens, bourbon BBQ sauce.

OYSTERS ON THE HALF SHELL* [6] 14 or [12] 24
Cocktail sauce, horseradish.

CHAR BROILED OYSTERS [4] 11
Mesquite grilled Oysters topped with a roasted garlic butter, Parmesan cheese, charred lemon & parsley.

FRESH STEAMERS 16
Steamed Clams or Mussels, savory broth.

LOBSTER-CRAB CAKES 15
Maine Lobster & red Crabmeat cakes served with roasted corn relish and citrus aioli.

LOBSTER-CRAB MAC N' CHEESE 14
Creamy 3 cheese macaroni, served with Maine Lobster, Crabmeat, roasted corn, Parmesan crust.

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SUSHI*

TEMPURA SHRIMP ROLL 13.5

CALIFORNIA KRUNCH ROLL 13.5

SALMON LOVER'S ULTIMATE ROLL 15

SPICY TUNA ROLL 13.5

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STARTER GREENS

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

Add: Chicken 4, Grilled Shrimp 5, Atlantic Salmon 9

SMALL DINNER SALAD 6
Market Broiler's Classic.

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

THE WEDGE 9.5
Crumbled bleu cheese, red onion, crisp Bacon, scallions, onion straws, bleu cheese dressing.

ENTRÉE

CLASSIC BROILER SEAFOOD SALAD 17
Prawns, Crabmeat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices.

CALIFORNIA CAESAR 11
Hearts of romaine, fresh basil, croutons.
Add: Chicken 4, Grilled Shrimp 5, Atlantic Salmon 9

PACIFIC ISLAND POKE SALAD* 17
Marinated Ahi, Salmon, baby greens, citrus ponzu dressing, cucumber, avocado, edamame.

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HANDHELDS

LOBSTER-CRAB CAKE SLIDERS 18
2 Lobster-Crab cake sliders, citrus aioli, slaw, tomato, French fries.

MAHI-MAHI TACOS 15
2 beer-battered or chipotle mango grilled Fish tacos, cabbage, chipotle sauce, chips, salsa, coleslaw.

CRAFT HOUSE BURGER 14
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, pepper jack cheese, slaw, tomato, brioche bun, French fries. *TRY IT GRILLED!*

LOBSTER & SHRIMP FLATBREAD 15
Flatbread pizza topped with Lobster, bay Shrimp, mozzarella, Cremini mushroom, tomatoes, Lobster sauce.

MARGHERITA FLATBREAD 13
Fresh mozzarella, tomato sauce, basil, tomatoes, Parmesan.

SPECIALTIES OF THE HOUSE

ENTRÉES INCLUDE our fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread. Add a chowder cup or dinner salad with entrée \$4.5

SEASONALLY FRESH

NEW!

PAN SEARED ICELANDIC COD 31

Wild, fresh Icelandic Cod hand-line caught in icy pristine waters of the Pacific Ocean, Parmesan crusted, roasted lemon butter sauce, capers, green olives, cheese potatoes, sautéed spinach, grilled asparagus.

NEW!

MEDITERRANEAN BRANZINO WITH COUSCOUS 27

Potato crusted pan-seared Branzino topped with a citrus caper sauce served with Israeli couscous and vegetables.

HARPOONED WILD SWORDFISH [When Available] 29
Blackened center-cut Swordfish, Shrimp and Crab flautas, rice pilaf, cilantro avocado sauce, roasted corn.

FISHERMAN'S STEW 33.5
Lobster, Shrimp, Scallops, King Crab, Clams, Calamari, Mussels, Fish Fillet, tomato broth, spices, linguini, garlic bread.

CHIPOTLE MANGO AHI* 27
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.



PASTA

HARVEST OF THE SEA 18
Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella.

FETTUCCINI ALFREDO 11.5
A special blend of cheeses, rich & creamy.
Add Chicken 4, Shrimp 5, Crab 7

LINGUINI & CLAMS 18
Venus and Eastern Clams, garlic, white wine.

CREOLE JAMBALAYA 16
Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan cheese.

LOBSTER RAVIOLI 23
Maine Lobster filled raviolis served with a rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan.

TODAY'S FISH NATURALLY MESQUITE GRILLED

ENTRÉES INCLUDE Your choice of two classic sides. Try one of our signature seasonings: Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango.

- Blackened Striped Catfish - Asia 14

- Longfin Tilapia - Ecuador 14

- Red Snapper - Oregon 15

- Rainbow Trout "Butterflied" - Idaho 15

- Mahi-Mahi - Costa Rica 18

- Atlantic Salmon - Canada 19
- °Shrimp Skewer 15

- °Shrimp and Scallop Skewer 16

- °Comeau Scallops Skewer 17

- Blackened Swordfish - Pacific 28

- Blackened Icelandic Cod 25
- ° Spaced with Bacon

CREATIVE COMBO CHOOSE 2 - 21.5 CHOOSE 3 - 25

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| Char Broiled Oysters [3] | Parmesan Crusted Sand Dab | Scallops Skewer - Add 2 |
| Atlantic Salmon Fillet | Shrimp Skewer | New York Steak - Add 4 |
| Mahi-Mahi | Coconut Shrimp | Blackened Icelandic Cod |
| Rainbow Trout | Traditional Golden Shrimp | Blackened Chicken Breast |

CLASSIC SIDE DISHES

- MB

- CHEESE POTATOES
 - RED POTATOES
 - RICE PILAF
 - CHEF'S VEGETABLES
- NEW!

- COLESLAW
 - ITALIAN TOMATOES
 - FRENCH FRIES
 - CHILLED COUSCOUS

UPGRADE TO A PREMIUM SIDE FOR 3

- CHAR GRILLED ASPARAGUS
 - PARMESAN GREEN BEANS
 - BACON MAC 'N CHEESE
- SAUTÉED GARLIC SPINACH
 - LOADED RED POTATOES
 - BACON BRUSSELS SPROUTS

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

SALMON OSCAR 29.5
Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, charred lemon, micro greens.

SNAPPER VERACRUZ & SHRIMP 24.5
Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

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

SIZZLING HOT

CHILEAN SEABASS 36
Flaky, melt-in-your-mouth Seabass, grilled asparagus, and cheese potatoes.

CLASSIC FAVORITES

FISH & CHIPS 15
3 beer-battered Arctic Cod, French fries and coleslaw.

TRADITIONAL OR COCONUT SHRIMP & CHIPS 16
7 white Shrimp, Panko or Coconut breaded, French fries, coleslaw.

FRESH SALMON BROCHETTE 17
Select Salmon cuts interlaced with seasonal grilled vegetables and a choice of two sides.

PRAWNS SCAMPI 23
Our largest Shrimp sautéed in garlic, wine, lemon, butter, spices, Parmesan green beans, rice pilaf.

SEAFOOD CIOPPINO 21
Shrimp, Scallops, Clams, Mussels, Calamari, Fish, seafood broth. Served with a side of garlic toast.

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

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

LAND LOVERS

NEW YORK'S FINEST* 31.5
1855® Angus center-cut New York Strip Steak, Parmesan garlic fries, grilled asparagus, chimichurri sauce.

BONE IN RIB-EYE STEAK* 35
1855® Angus Rib-Eye Steak, Parmesan garlic fries, grilled asparagus, chimichurri sauce.

FILET MIGNON* 33.5
1855® Certified Angus Beef, our most popular cut, favored by many for its tenderness, grilled asparagus, cheese potatoes, chimichurri sauce.

PREMIUM STEAK TOPPER 6
LOBSTER CRAB CAKE WITH LOBSTER CREAM SAUCE

MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA

FIND US ON SOCIAL MEDIA

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

LUNCH SPECIALS

RIGHT SIZED

All of the great flavor without all the filling.

- 1/2 CALIFORNIA CAESAR & SALMON** 10.5
Half-sized classic Caesar salad with Parmesan, paired with a 4oz Salmon fillet.
- PETITE SOUP & SALAD COMBO SPECIAL** 10.5
Cup of white or red Clam chowder, with Zesta® Oyster crackers and a small house salad.
- TRADITIONAL OR COCONUT SHRIMP** 10.5
5 white Shrimp, Panko or Coconut breaded, French fries, coleslaw.
- FISH & CHIPS** 10.5
2 Arctic Cod, beer-battered, French fries, coleslaw.
- SHRIMP SKEWER** 10.5
Our signature jam packed Shrimp skewer and your choice of two classic sides.

LUNCH COMBOS

- Classic favorites paired with our signature grilled Shrimp skewer
- SHRIMP FEAST** 18
Three coconut Shrimp, three golden Shrimp and a grilled Shrimp skewer, choice of two sides.
 - HAWAIIAN COMBO** 18
Mahi-Mahi and a grilled Shrimp skewer, choice of two sides.
 - ATLANTIC CATCH** 18
Fresh Atlantic Salmon fillet and a grilled Shrimp skewer, choice of two sides.
 - 1855® PREMIUM STEAK & SHRIMP*** 19
NY Steak and a grilled Shrimp skewer, choice of two sides.

REELIN’ IN THE DEALS

- Daily specials that make any day just a little more delicious.
Most items come with your choice of two classic sides.
- SUNDAY - SEAFOOD CIOPPINO** 16.95
Shrimp, Scallops, Clams, Mussels, Calamari and Fish, simmered in a tomato broth. Served with a side of garlic toast.
 - MONDAY - DESIGN YOUR OWN DUO** 16.95
Choose Two: Chicken Breast, NY Steak, Coconut Shrimp, Salmon, Shrimp Skewer, Mahi-Mahi, Trout, Golden Shrimp, with choice of two sides.
 - TUESDAY - NY STEAK & SHRIMP** 16.95
Tender USDA 1855® Angus Steak and a Shrimp Skewer with choice of two sides.
 - WEDNESDAY - CAMELIZED SALMON** 16.95
Mesquite caramelized fresh Atlantic Salmon with choice of two sides.
 - THURSDAY - TRIPLE “S”** 16.95
Salmon, Striped Catfish and a Shrimp Skewer with choice of two sides.
No substitutions please.

SPECIALTY DRINKS

SEASONAL SIPS

- GINGER TURMERIC LEMONADE**
Monin Golden turmeric, Ginger beer, fresh lemon and Four Roses bourbon.
- SPRING FLING**
Fresh raspberries, cucumber, Tito’s vodka, lemon, soda water, mint.

TIKI TROPICAL

- CALIFORNIA COLADA**
Bacardi rum, 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.

CLASSIC COCKTAILS

- SMOKIN’ OLD FASHIONED**
Four Roses bourbon, Carpano Antica, 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.

BEER & ALES

- MB SIGNATURE DRAFTS**
MB Blonde - Blonde Ale
Anchor Steam - Amber Ale
Blue Moon - Hefeweizen
Ballast Point Sculpin - IPA
- BOTTLES**
Corona
Stella Artois
Heineken
Coors Light
Bud Light
Buckler [Non-Alcoholic]
Pacifico
Michelob Ultra
- CANS**
Pabst Blue Ribbon
Guinness - Stout
Sierra Nevada - Pale Ale

ROTATING SEASONAL DRAFTS BY LOCATION

- ONTARIO**
Modelo - Especial, Lagunitas - IPA
- ORANGE & HUNTINGTON BEACH**
Modelo - Especial, Negra Modelo, Lagunitas - IPA, Bear Republic - Racer 5 IPA, Pizza Port - Red Ale
- SIMI VALLEY**
Modelo - Especial, Negra Modelo, Lagunitas - IPA, Bear Republic - Racer 5 IPA, Pizza Port - Red Ale, 805 - Blonde Ale, Energren Lagertha - Pilsner, Figueroa - Danish Red

FINE WINES

FEATURED VINEYARD

Included in this year’s Mountain Collection by Master Sommelier David Glancy, Eden Estates Cabernet Sauvignon has been chosen as a top wine of the Santa Cruz Mountains AVA. Renowned for its deep red hues, scents of cassis, raspberry, blackberry, and violets. 63

SIGNATURE WINE BY GRAND CRU

- Chardonnay - Sauvignon Blanc - Merlot
- Cabernet Sauvignon - White Zinfandel 7 / 25

SPARKLING & SWEET

- Carta Nevada Cava, Spain 7.25 split
- Prosecco, La Marca, Italy 27
- Mirassou Moscato, California 7.25 / 26
- Chateau St. Michelle, Riesling, Washington 8 / 28

WINE FLIGHT

- Sample any 4 of our wines by the glass14

DRY WHITE

- Starborough Sauvignon Blanc, New Zealand 8 / 28
- Luna Vineyards, Pinot Grigio, Napa Valley 8.5 / 29
- Matanzas Creek, Sauvignon Blanc, Sonoma..... 9 / 32
- Ferrari Carano Fume Blanc, Sonoma 36

CHARDONNAY

- Cupcake, Central Coast 8 / 28
- Coppola Diamond, California 8.5 / 29
- Kendall Jackson, California 9.5 / 34
- Kunde Estate, Sonoma 10 / 36
- Cakebread, Napa Valley 53

MERLOT

- Blackstone, California 8 / 28
- Robert Mondavi, Napa Valley..... 38
- Duckhorn, Napa Valley 59

INTERESTING REDS

- Lunatic, Red Blend, California 8 / 28
- Catalpa, Malbec, Argentina 10 / 36
- Camelot, Pinot Noir, California 7.75 / 27
- J. Lohr Falcon’s Perch, Pinot Noir, Monterey 8.5 / 29
- La Crema, Pinot Noir, Monterey 10 / 36
- J Vineyard, Pinot Noir, Russian River 54

CABERNET SAUVIGNON

- Hess Select, Northern Coast 9 / 32
- Louis Martini, Sonoma 9.5 / 34
- Souverain Cabernet, Sonoma, Alexander Valley 10 / 36
- Freemark Abbey, Napa Valley 58
- Eden Estates, Santa Cruz 63
- 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.

SCRATCH-MADE DESSERTS

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.

SEASONAL FRUIT COBBLER

Seasonal fruit, buttery crust, premium vanilla ice cream.

OREO CRUST MUD PIE

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

MB GRILLE’S CHEESECAKE

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

All of our decadent desserts are made in-house, from recipes inspired by our very own Executive Chef Robin Higa. 9