

STARTERS

NEW ENGLAND CLAM CHOWDER Cup 6 Bowl 9

TRADITIONAL CALAMARI 13

SWEET & SPICY CALAMARI 13
Our traditional calamari tossed in a sweet chili glaze.

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

FIRE ROASTED ARTICHOKE 10
Artichoke, citrus aioli.

HAWAIIAN POKE* 15
Ahi Tuna, sushi rice, avocado, toasted seaweed, spicy sesame soy.

SHRIMP & CRAB FLAUTAS 14
Crispy flour tortilla filled, Crab & Shrimp, pepper jack cheese, avocado crema.

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

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

SUSHI*

TEMPURA SHRIMP ROLL 14

CALIFORNIA KRUNCH ROLL 14

SALMON LOVER'S ULTIMATE ROLL 15

SPICY TUNA ROLL 14

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 \$5

ENTRÉE SALADS

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

CALIFORNIA CAESAR 12
Hearts of romaine, fresh basil, croutons.
Add: Chicken 4, Grilled Shrimp 5, Atlantic Salmon 9

HANDHELDS

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

MAHI-MAHI TACOS 17
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
Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, brioche bun, French fries. *TRY IT GRILLED!*



SEASONALLY FRESH

PAN SEARED FRESH ALASKA HALIBUT 33

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! BLACKENED HARPOONED SWORDFISH 28
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*

NEW! NORI PANKO CRUSTED AHI* 27
Nori wrapped Ahi Tuna, encrusted in a light panko, served atop jasmine rice, stir-fried fresh vegetables, and a soy ginger sauce.

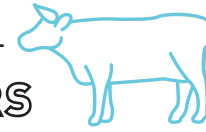
SNAPPER VERACRUZ & SHRIMP 25
Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

FISHERMAN'S STEW 34
Lobster, Shrimp, Scallops, King Crab, Clams, Calamari, Mussels, Fish Fillet, tomato broth, spices, linguini, garlic bread.

SALMON OSCAR 31
Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

SIZZLING SEA BASS 36
Flaky, melt-in-your-mouth Chilean Sea Bass, char grilled asparagus, and cheese potatoes.

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* 37
1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.

FILET MIGNON* 34
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* 32
1855® Angus center-cut New York Strip Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.

BUILD YOUR OWN SURF & TURF NEW!

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** 33
1/2 LB **WILD ALASKA KING CRAB** 25
PRAWN SKEWER 11



MB CLASSICS

FISH & CHIPS 19
4 beer-battered Arctic Cod, French fries and coleslaw.

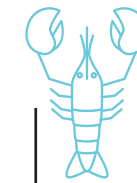
PRAWNS SCAMPI 23
Our largest Shrimp sautéed in garlic, wine, lemon, butter, spices, Chef's vegetables, rice pilaf.

HARVEST OF THE SEA 21
Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella.

FETTUCCINI ALFREDO 16
A special blend of cheeses, rich & creamy.
Add Chicken 4, Shrimp 5, Crab 7

CREOLE JAMBALAYA 19
Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan.

LOBSTER RAVIOLI 24
Maine Lobster filled raviolis served with a rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan.



MARKET FRESH

10oz **ROCK LOBSTER TAIL** 49
MB butter, cheese potatoes, seasonal vegetables.

WILD ALASKA KING CRAB 62
A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables.
Add a half pound to any entrée. 31

CREATIVE COMBOS

Naturally mesquite grilled fish! Create your own plate by first choosing two proteins, then choose your seasoning, finally pick two classic sides. 23

SIGNATURE SEASONING
Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango.

PROTEINS

- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Fresh Alaska Halibut - Add 2
- 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

SIDES

- | | |
|---------------------|--------------------------|
| CLASSIC | PREMIUM ADD 3 |
| • Cheese Potatoes | • Char Grilled Asparagus |
| • Red Potatoes | • Sautéed Garlic Spinach |
| • Rice Pilaf | • Loaded Red Potatoes |
| • Chef's Vegetables | • Bacon Brussels Sprouts |
| • Coleslaw | |
| • French Fries | |

Ⓜ In support of the Fremont minimum wage increase, a 5% surcharge will be added to your bill to help support living wages for our dedicated staff. For more details regarding our new surcharge please visit www.marketbroiler.com/surcharge.

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.



SHELLFISH BAR

THE MASTERPIECE 49 NEW!
A picture perfect platter, great for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke.

CHILLED PRAWN COCKTAIL 15
The absolute finest Prawns.

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

CHARBROILED OYSTERS [4] 12
Mesquite grilled Oysters topped with a roasted garlic butter, Parmesan cheese, charred lemon & parsley.

FRESH STEAMERS 17
Steamed Clams or Mussels, savory broth.

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.



DID SOMEONE SAY FREE COCONUT SHRIMP APPETIZER?

Sign-up to our Eclub by logging onto our free in-store wifi and receive a welcome gift of a free Coconut Shrimp appetizer to be redeemed on your next visit! By being an Eclub member you will receive lots of complimentary gifts, digital offers, new product samplings and so much more!

LUNCH BOWLS

Served daily until 4pm.

HONEY WALNUT SHRIMP BOWL 13

Crispy Shrimp coated in a honey walnut sauce, served atop jasmine rice and stir-fried fresh vegetables.

ISLAND SALMON BOWL 13

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.

1/2 CALIFORNIA CAESAR & SALMON 11

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

PETITE SOUP & SALAD COMBO SPECIAL 11

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

FISH & CHIPS 11

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

SHRIMP SKEWER 11

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.

MONDAY - SALMON & SHRIMP SKEWER 17

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

TUESDAY - TACO TUESDAY 17

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

WEDNESDAY - CARAMELIZED SALMON 17

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

THURSDAY - SHRIMP FEAST 17

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

FRIDAY - FISH FRY-DAY 17

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!

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SIGNATURE LIBATIONS

FARMER'S DAUGHTER NEW!

Tito's Vodka, cranberry juice, simple syrup, fresh strawberries and basil.

ROSIE NEGRONI NEW!

Hendrick's gin, campari, sweet vermouth, rosé.

MISSION BAY MAI TAI

More rum than you can shake a stick at.

SMOKIN' OLD FASHIONED

Four Roses bourbon, Carpano Antica, Peychaud's bitters. Served in a smoking glass atop a torched cedar plank.

SPRING FLING

Fresh raspberries, cucumber, Tito's vodka, lemon, soda water, mint.

PATRON TOP SHELF

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

CALIFORNIA COLADA

Bacardi rum, coconut water, pineapple juice, Lucky falernum.

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

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

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



Beets - Modesto, CA



Strawberries - Ventura, CA



Artichokes - Castroville, CA



Baby Greens - Ventura, CA



Raspberries - Watsonville, CA



Brussels Sprouts - Monterey, CA



Butter - Turlock, CA



Apples - Yakima, WA



Eggs - Corona, CA



Halibut - Pacific Ocean



Beef - Grand Islands, NE



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

ANTIQUUM FARMS DAISY PINOT GRIS 13.25 /49

Lush minerality underscores an abundance of fresh apple, pear and hints of honeysuckle, chosen as a perfect pairing to our fresh Alaska Halibut or King Crab legs.

TREFETHEN CHARDONNAY 11.75 /43

Aromas of pineapple, apple, and Meyer lemon are layered with orange peel and pear notes. It's full-bodied, structured, and balanced with fresh acidity.

FLEUR DE MER ROSÉ 10.75 /39

Fleur de Mer Rosé entices with notes of cherry, watermelon and citrus.

EDEN ESTATES CABERNET SAUVIGNON 12 /44

Deep red hues, scents of cassis, raspberry, blackberry, and violets.

FINE WINES

SIGNATURE WINE BY GRAND CRU

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

SPARKLING & SWEET

Carta Nevada Cava, Spain.....7.5 split
Prosecco, La Marca, Italy.....28
Mirassou Moscato, California.....7.5 / 26
Chateau St. Michelle, Riesling, Washington.....8.25 / 29

DRY WHITE

Starborough Sauvignon Blanc, New Zealand.....8.25 / 29
Matanzas Creek, Sauvignon Blanc, Sonoma.....9 / 32

CHARDONNAY

Coppola Diamond, California.....8.75 / 31
Kendall Jackson, California.....9.75 / 35
Kunde Estate, Sonoma.....10 / 36
Cakebread, Napa Valley.....53

MERLOT

Blackstone, California.....8.25 / 29
Duckhorn, Napa Valley.....59

INTERESTING REDS

Catalpa, Malbec, Argentina.....10 / 36
Camelot, Pinot Noir, California.....8 / 28
J. Lohr Falcon's Perch, Pinot Noir, Monterey.....8.75 / 31
La Crema, Pinot Noir, Monterey.....10.25 / 37

CABERNET SAUVIGNON

Hess Select, Northern Coast.....9.25 / 33
Louis Martini, Sonoma.....9.5 / 34
Souverain Cabernet, Sonoma, Alexander Valley.....10 / 36
Rodney Strong "Alexander's Crown" Alexander Valley.....85
Silver Oak, Napa Valley.....135

BEER & ALE

MB SIGNATURE DRAFTS

MB Blonde - Blonde Ale
Allagash - White Ale
Blue Moon - Hefeweizen
Ballast Point Sculpin - IPA

BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

BOTTLES

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

ROTATING 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
Figuroa - Danish Red
Featured Local Brewery

FREMONT

Lagunitas - IPA
Seasonal Draft

SCRATCH-MADE DESSERTS

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

LAVA CAKE

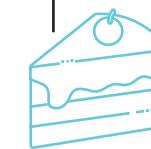
Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow.

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.

MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA

FIND US ON SOCIAL MEDIA



FREMONT FALL 2021

In support of the Fremont minimum wage increase, a 5% surcharge will be added to your bill to help support living wages for our dedicated staff. For more details regarding our new surcharge please visit www.marketbroiler.com/surcharge.