

Market Broiler

20111 Brookhurst St 92646-4902 · +17149637796 · Updated: Jan 14, 2026

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STARTERS 9

New England Clam Chowder

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$9.00

Traditional Calamari

\$13.00

Sweet & Spicy Calamari

\$13.00

Our traditional calamari tossed in a sweet chili glaze

Coconut Shrimp

\$13.00

6 torpedo white Shrimp with Piña colada dipping sauce

Fire Roasted Artichoke

\$11.00

Artichoke, citrus aioli

Hawaiian Poke*

\$15.00

Ahi Tuna, sushi rice, avocado, toasted seaweed, spicy sesame soy

Shrimp & Crab Flautas

\$14.50

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

Bacon Wrapped Prawns

\$14.00

Bacon wrapped Prawns, local greens, bourbon BBQ sauce

Lobster-Crab Cakes

\$16.00

Maine Lobster & red Crabmeat cakes served with roasted corn relish and citrus aioli

SHELLFISH BAR 5

The Masterpiece

\$49.00

A picture perfect platter, great for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke

Chilled Prawn Cocktail

\$15.00

The absolute finest Prawns

Oysters on the Half Shell*

AVAILABLE OPTIONS

Cocktail sauce, horseradish

(6): \$15.00

(12): \$25.00

Charbroiled Oysters

\$12.00

Mesquite grilled Oysters topped with a roasted garlic butter, Parmesan cheese, charred lemon & parsley

Fresh Steamers

\$10.50

Steamed Clams or Mussels, savory broth

STARTER GREENS 4

Local Beet Salad

AVAILABLE OPTIONS

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

\$9.00

Add Chicken: \$4.00

Add Grilled Shrimp: \$5.00

Add Atlantic Salmon: \$9.00

Small Dinner Salad

\$6.00

Market Broiler's Classic

Half California Caesar

\$7.00

All the flavor, but half the portion

The Wedge

\$10.50

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

SUSHI* 4

Tempura Shrimp Roll

\$14.00

California Krunch Roll

\$14.00

Salmon Lover's Ultimate Roll

\$15.00

Spicy Tuna Roll

\$14.00

ENTRÉE SALADS 2

Classic Broiler Seafood Salad

\$19.00

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

California Caesar

AVAILABLE OPTIONS

Hearts of romaine, fresh basil, croutons

\$13.00

Add Chicken: \$4.00

Add Grilled Shrimp: \$5.00

Add Atlantic Salmon:

\$9.00

HANDHELDS 4

Lobster-Crab Cake Sliders

\$19.00

2 Lobster-Crab cake sliders, citrus aioli, slaw, tomato, French fries

Mahi-Mahi Tacos

\$18.50

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

Craft House Burger **\$16.00**
½ pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries

Nashville Fried Chicken Sandwich **\$15.00**
Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, brioche bun, French fries. Try It Grilled!

SEASONALLY FRESH ¹

Pan Seared Fresh Halibut **\$34.00**
Wild, fresh Norweigen 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 ⁷

Lemon Caper Giant White Prawn **\$26.50**
Super sized Mexican white Prawns, skewered and grilled, over an open flame. Topped with MB's signature lemon caper sauce, served atop our rice pilaf and seasonal vegetables

Blackened Harpooned Swordfish **\$28.50**
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

Nori Panko Crusted Ahi* **\$27.00**
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 **\$25.50**
Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables

Fisherman's Stew **\$34.50**
Lobster, Shrimp, Scallops, King Crab, Clams, Calamari, Mussels, Fish Fillet, tomato broth, spices, linguini, garlic bread

Salmon Oscar **\$31.50**
Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon

Sizzling Sea Bass **\$36.50**
Flaky, melt-in-your-mouth Chilean Sea Bass, char grilled asparagus, and cheese potatoes

LAND LOVERS ³

Bone In Rib-Eye Steak* **\$38.00**
1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes and char grilled asparagus

Filet Mignon* **\$34.00**
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* **\$32.00**
1855® Angus center-cut New York Strip Steak, chimichurri sauce, cheese potatoes and char grilled asparagus

BUILD YOUR OWN SURF & TURF ¹

Build Your Own Surf & Turf

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 \$35, 1/2 Lb Wild Alaska King Crab \$27, Giant Prawn Skewer \$21

MARKET FRESH 2

10oz Rock Lobster Tail

\$49.50

MB butter, cheese potatoes, seasonal vegetables

Wild Alaska King Crab

AVAILABLE OPTIONS

A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables

\$63.50

Add a Half Pound to any Entrée: \$31.00

CREATIVE COMBOS 1

Naturally Mesquite Grilled Fish!

\$23.50

Create your own plate by first choosing two proteins, then choose your seasoning, finally pick two classic sides

SIGNATURE SEASONING 4

Jamaican Lime

Cajun

Lemon Pepper

Chipotle Mango

PROTEINS 13

Fresh Atlantic Salmon

Fresh Red Snapper

Fresh Rainbow Trout

Fresh Halibut

Add \$3

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

MB CLASSICS 6

Crispy Beer-Battered Fish & Chips

\$19.00

4 beer-battered Arctic Cod, French fries and coleslaw

Prawns Scampi

\$23.00

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

Harvest of the Sea

\$21.50

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

Fettuccini Alfredo

AVAILABLE OPTIONS

A special blend of cheeses, rich & creamy

\$16.50

Add Chicken: \$4.00

Add Shrimp: \$5.00

Add Crab: \$9.00

Creole Jambalaya

\$19.00

Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan

Lobster Ravioli

\$24.50

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

CLASSIC 6

Cheese Potatoes

Red Potatoes

Rice Pilaf

Chef's Vegetables

Coleslaw

French Fries

PREMIUM 4

Char Grilled Asparagus

Sautéed Garlic Spinach

Loaded Red Potatoes

Bacon Brussels Sprouts

LUNCH BOWLS 2

Honey Walnut Shrimp Bowl \$13.50

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

Island Salmon Bowl \$13.50

Salmon bites coated in our sesame sauce, served atop jasmine rice and stir-fried fresh vegetables

RIGHT SIZED 4

1/2 California Caesar & Salmon \$11.50

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

Petite Soup & Salad Combo Special \$11.50

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

Fish & Chips \$11.50

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

Shrimp Skewer \$11.50

Our signature jam packed Shrimp skewer and your choice of two classic sides

SCRATCH-MADE DESSERTS 4

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

REELIN' IN THE DEALS 5

Monday - Salmon & Shrimp Skewer \$17.50

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

Tuesday - Taco Tuesday \$17.50

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

Wednesday - Caramelized Salmon \$17.50

Mesquite caramelized fresh Atlantic Salmon with choice of two classic sides

Thursday - Shrimp Feast \$17.50

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

Friday - Fish Fry-Day

\$17.50

4 beer-battered Arctic Cod, French fries and coleslaw

REJUVENATING REFRESHMENTS 2

Blood Orange Pellegrino Sparkling Water

San Pellegrino sparkling water mixed with blood orange

Lemon Pellegrino Sparkling Water

San Pellegrino sparkling water mixed with lemon

SIGNATURE LIBATIONS 11

Neft Black Gold

Neft Vodka, fresh lime juice, simple syrup, cucumbers, shaken with a dash of activated charcoal

Farmer's Daughter

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

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

SOMMELIER SELECTIONS 4

Balletto Pinot Gris

AVAILABLE OPTIONS

Opens with aromas of zingy citrus, delicate slate and hints of stone fruit. Perfectly balanced with crisp acidity, medium body and a lengthy finish

\$9.50

\$34.00

The Arborist Red Blend

Medium bodied with fruit forward notes of dark cherry and plum. Ends with hints of chocolate, spice and fine tobacco along with a soft, velvety finish

AVAILABLE OPTIONS

\$10.00

\$36.00

Trefethen Chardonnay

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

AVAILABLE OPTIONS

\$11.75

\$43.00

Fleur de Mer Rosé

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

AVAILABLE OPTIONS

\$10.75

\$39.00

SIGNATURE WINE BY GRAND CRU ⁵

Chardonnay

AVAILABLE OPTIONS

\$7.25

\$26.00

Sauvignon Blanc

AVAILABLE OPTIONS

\$7.25

\$26.00

Merlot

AVAILABLE OPTIONS

\$7.25

\$26.00

Cabernet Sauvignon

AVAILABLE OPTIONS

\$7.25

\$26.00

White Zinfandel

AVAILABLE OPTIONS

\$7.25

\$26.00

SPARKLING & SWEET ⁴

Carta Nevada Cava, Spain

\$7.75

La Marca, Prosecco, Italy

\$29.00

Mirassou, Moscato, California

AVAILABLE OPTIONS

\$7.75

\$27.00

Chateau St. Michelle, Riesling, Washington

AVAILABLE OPTIONS

\$8.50

\$30.00

DRY WHITE ²

Starborough, Sauvignon Blanc, New Zealand

AVAILABLE OPTIONS

\$8.50

\$30.00

Matanzas Creek, Sauvignon Blanc, Sonoma

AVAILABLE OPTIONS

\$9.25

\$33.00

CHARDONNAY ⁴

Coppola Diamond, California

AVAILABLE OPTIONS

\$9.00

\$32.00

Kendall Jackson, California

AVAILABLE OPTIONS

\$10.00

\$36.00

Kunde Estate, Sonoma

AVAILABLE OPTIONS

\$10.25

\$37.00

Cakebread, Napa Valley

\$53.00

MERLOT ²

Blackstone, California

AVAILABLE OPTIONS

\$8.50

\$30.00

Duckhorn, Napa Valley

\$59.00

INTERESTING REDS ³

Catalpa, Malbec, Argentina

AVAILABLE OPTIONS

\$10.25

\$37.00

J. Lohr Falcon's Perch, Pinot Noir, Monterey

AVAILABLE OPTIONS

\$9.00

\$32.00

La Crema, Pinot Noir, Monterey

AVAILABLE OPTIONS

\$10.50

\$38.00

CABERNET SAUVIGNON ⁵

Hess Select, Northern Coast

AVAILABLE OPTIONS

\$9.50

\$34.00

Souverain Cabernet, Sonoma, Alexander Valley

AVAILABLE OPTIONS

\$10.25

\$37.00

Eden Estates, Santa Cruz Mountains

AVAILABLE OPTIONS

\$12.00

\$44.00

Rodney Strong "Alexander'S Crown" Alexander Valley

\$85.00

Silver Oak, Napa Valley

\$135.00

MB SIGNATURE DRAFTS 4

MB Blonde - Blonde Ale

Allagash - White Ale

Blue Moon - Hefeweizen

Ballast Point Sculpin - IPA

BOTTLES 9

Anchor Steam

Corona

Stella Artois

Heineken

Coors Light

Bud Light

Pacifico

Michelob Ultra

Buckler

Non-Alcoholic

ONTARIO 2

Modelo - Especial

Lagunitas - IPA

ORANGE & HUNTINGTON BEACH 5

Modelo - Especial

Negra Modelo

Lagunitas - IPA

Bear Republic - Racer 5 IPA

Pizza Port - Red Ale

SIMI VALLEY 8

Modelo - Especial

Negra Modelo

Lagunitas - IPA

Bear Republic - Racer 5 IPA

Pizza Port - Red Ale

805 - Blonde Ale

Figueroa - Danish Red

Featured Local Brewery

FREMONT 2

Lagunitas - IPA

Seasonal Draft

\$5 2

MB Blonde Ale Draft

Pabst Blue Ribbon [24oz Tall Boy]

FOOD 6

Buffalo Cauliflower

Local Beet Salad

Parmesan Garlic Fries

Fire Roasted Artichokes

Boneless Buffalo Wings

Boneless Sweet & Spicy Wings

DRINKS 3

Grand Cru Signature Varietals

Craft Drafts

Well Drinks

SUSHI ¹

Spicy Tuna Roll

Order without crunch topping or sauce, try with sriracha mayo

HANDHELD ²

Mahi-Mahi Tacos

Order Mahi-Mahi grilled not beer-battered

Craft House Burger

Order without bun (protein style)

CLASSIC FAVORITES ¹

Prawn Scampi

No substitutions necessary

ENTRÉES ²

Classic Broiler Seafood Salad

Order without croutons. Also ask for alternative dressings

California Chicken Caesar

Order without croutons

SPECIALTIES OF THE HOUSE ³

Snapper Veracruz and Shrimp

No substitutions necessary

Fisherman's Stew

Hold the pasta and garlic bread

Chilean Seabass

No substitutions necessary

BUILD YOUR OWN SURF & TURF - LAND LOVERS ADD ON ³

10oz Rock Lobster Tail

½ Lb Wild Alaska King Crab

Prawn Skewer

CREATIVE COMBO 8

Shrimp Skewer

Scallop Skewer

Atlantic Salmon Fillet

Mahi-Mahi

Red Snapper - Oregon

Atlantic Salmon - Canada

New York Steak

Fresh Alaska Halibut

SPICES 5

Blackened Redfish Magic

JK Western Pride Tri-Tip Seasoning

Lawry's Seasoned Salt

Mccormick's Lemon Pepper Spice

Jamaican Lime Spice

SAUCES 4

Thai Sweet & Spicy

Sweet Baby Ray's Original BBQ Sauce

MB Butter

Gluten Free Soy Sauce

Available by request

DESSERTS 1

Creme Brûlée

Substitute biscotti with fresh fruit