

MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

STARTERS

ENCRUSTED MUSHROOMS 12.5 button mushrooms, garlic butter, provolone & parmesan cheeses	SPINACH & ARTICHOKE DIP 12 parmesan & jack cheese, garlic cream sauce, crostini
BACON WRAPPED SCALLOPS 16.5 four deep fried scallops, applewood bacon wrapped, apple-mango salsa	FRIED ZUCCHINI 13 parmesan encrusted, creamy horseradish sauce
FRIED ASPARAGUS 12.5 lightly breaded, deep fried asparagus spears, parmesan cheese, hollandaise sauce	BAKED GOAT CHEESE 12 herbed goat cheese, pomodoro sauce, crostini
THAI CALAMARI 13 lightly breaded, golden fried, red & green peppers, sweet thai chili sauce	FIRECRACKER SHRIMP 13 golden fried bay shrimp, spicy firecracker sauce, green onion
	WHITE CLAM CHOWDER, FRENCH ONION or SOUP OF THE DAY 6.5

HANDHELDS

served with choice of side

STREET TACOS shredded lettuce, pico de gallo, jack cheddar, citrus sour cream, flour tortillas - CHICKEN 14.5 - FIRECRACKER SHRIMP 15.5 - STEAK 18 - MAHI MAHI MKT	MALIBU BURGER 14.5 8oz chuck-brisket-short rib blend, lettuce, tomato, pickle, brioche bun ADD (+1 ea): cheese • bacon avocado • mushrooms SUBSTITUTE (+2): beyond burger
BLACKENED MAHI SANDWICH mkt jack cheddar, lettuce, tomato, honey pepper tartar sauce, brioche bun	AVOCADO LOVE PANINI 14.5 roasted turkey, provolone, applewood bacon, fresh avocado, balsamic reduction, panini

SALADS

ADD A PROTEIN: chicken +\$6, steak, salmon or shrimp +\$9

MALIBU 6/12 mixed greens, kalamata olives, tomatoes, cucumbers, carrots, red onions, feta cheese, white balsamic vinaigrette	CITRUS HARVEST 13 mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette
WEDGE 6/12 crisp iceberg, bleu cheese crumbles, applewood bacon, tomatoes, bleu cheese dressing	COBB SALAD 13 mixed greens, applewood bacon, fresh avocado, tomatoes, jack cheddar, kalamata olives, hard-boiled egg, bleu cheese crumbles, buttermilk ranch
CAESAR 6/12 crispy romaine, parmesan, seasoned croutons, caesar	

OUR HOUSE-MADE DRESSINGS: Balsamic Vinaigrette • Bleu Cheese Honey Mustard • Buttermilk Ranch • White Balsamic Vinaigrette

SIDES 5

ASIAGO MASHED POTATOES
BAKED POTATO (after 4pm)
BLACK BEANS & RICE
COLE SLAW
CREAMED SPINACH
FRENCH FRIES
ONION RINGS
SEASONAL VEGETABLE
STEAMED BROCCOLI
SWEET POTATO FRIES
FRIED ASPARAGUS +2
MUSHROOM & PROVOLONE
SAUTÉED SPINACH +1

Steak & Seafood

FROM THE BUTCHER

We proudly serve USDA Angus Beef, aged a minimum of 21 days and served with your choice of two sides

RIBEYE 32 12oz	FILET MIGNON 34.5 7oz	SIRLOIN 18 7oz
PORK RIBEYE 22 marsala sauce	OSSO BUCCO 27 marsala sauce	

MAKE IT SURF & TURF

5 FRIED OR GRILLED SHRIMP +8
LOBSTER TAIL +17
3 DAYBOAT SCALLOPS +12

PREMIUM STEAK TOPPINGS

DEL REY +3: spinach, red onions, bacon, bleu cheese crumbles
KONA +3: coffee dry rub, balsamic reduction drizzle
OSCAR +5: fried asparagus, lump crab, hollandaise sauce
ROCKEFELLER +5: creamed spinach, lump crab
THERMADOR +6: creamy sherry sauce, lobster meat

BABY BACK RIBS
half rack 24/full rack 32
slow-roasted, house-made bbq sauce, french fries, cole slaw

MAMA'S MEATLOAF 18
blended veal and pork, sautéed mushrooms, asiago mashed potatoes, steamed broccoli, lemon butter sauce

SEAFOOD MARKET

The freshest fish available, hand trimmed by our chefs daily. Served with your choice of two sides and one of our signature toppings:

SALMON 21/29 wild caught 5oz/9oz	CATCH OF THE DAY MKT seasonal	MAHI MAHI MKT wild caught 7 oz
ALASKAN COD 21 picatta or hand breaded	CITRUS SCALLOPS 30 lemon butter	

SEAFOOD TOPPINGS

CITRUS BEURRE BLANC: white wine, lemon butter sauce
PARADISE: apple-mango & onion pico
PICATTA: capers, lemon butter sauce
ZUMA BEACH: sun-dried tomato, basil, lemon butter sauce
MALIBU +3: sautéed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce
OSCAR +5: fried asparagus, lump crab, hollandaise sauce
ROCKEFELLER +5: creamed spinach, lump crab

TWIN TAIL DINNER 40
two 5-6oz steamed, cold water lobster tails, clarified butter, choice of two sides

FRIED SHRIMP 19
8 panko breaded shrimp, french fries, cole slaw, honey pepper tartar & cocktail sauces

CHICKEN

served with choice of two sides

MALIBU BEACH CHICKEN 19/25 grilled chicken, sautéed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce	PANKO PARMESAN CHICKEN 18/23 panko-parmesan crusted chicken cutlets, choice of: MARSALA field mushrooms, marsala wine sauce ZUMA BEACH sun-dried tomato, basil, lemon butter sauce PICCATTA lemon butter caper sauce
HAND-BREADED CHICKEN TENDERS 17 six hand-battered, golden fried tenders, honey mustard dipping sauce	

PASTA

served with fresh baked crostini

CAJUN CHICKEN ALFREDO 25.5 blackened chicken, creamy cajun sauce, penne pasta ADD grilled shrimp & sausage +6	GARDEN PASTA 13/18 sautéed garden vegetables, pomodoro sauce, shredded parmesan cheese, fettucine pasta
LOBSTER & SHRIMP ALFREDO 24 creamy cajun alfredo sauce, lobster meat, bay shrimp, penne pasta	CHICKEN POMODORO 14/19 panko-parmesan crusted chicken, pomodoro & alfredo sauces, provolone cheese, fettucine pasta

CRAFT COCKTAILS

ULTRA AÑEJO OLD FASHIONED	16
herradura ultra anejo tequila, lemon bitters, house made honey syrup, lemon twist	
NORTH END OLD FASHIONED	14
four roses single barrel bourbon, house made orange simple syrup, h+h cherry bitters, filthy cherry	
LAVENDER GIN FIZZ	13
empress gin, lavender simple syrup, house made lemon sour, seltzer water, lemon twist	
MANGO-RITA	14
patron silver, patron citrónge, mango nectar, house-made lemon sour, lime wedge	

PRETTY IN PALOMA	14
herradura silver tequila, fevertree sparkling pink grapefruit, fresh squeezed lime juice, salt rim, fresh lime	
MALIBU PASSION BREEZE	12
copper bottom silver rum, pineapple juice, orange juice, passionfruit purée, grenadine, copper bottom barrel aged rum floater	
CLARIFIED NY SOUR	14
knob creek bourbon, fresh squeezed lemon juice, milk clarification, troublemaker red blend, filthy cherry	

HANDCRAFTED MULES

Fresh lime, ginger beer, choice of:

DAYTONA copper bottom vodka	11
MOSCOW stoli vodka	13
IRISH jameson whiskey	13
CALIFORNIA grey goose melon	13
CARIBBEAN captain morgan rum	12

MARTINIS

MALIBU MANGO MARTINI	13
rumhaven coconut rum, mango white claw vodka, pineapple juice, maraschino cherry	
LILY PAD MARTINI	14
grey goose pear vodka, bitter truth elderflower liqueur, cranberry juice, fresh basil	

RUBY RUBY MARTINI	13
tito's vodka, st. germain elderflower liqueur, fresh grapefruit and lemon juice, lemon twist	
BIKINI MARTINI	13
rumhaven coconut rum, copper bottom vodka, pineapple juice, grenadine, filthy cherry	

ESPRESSO MARTINI	14
stoli vanilla, kahlua coffee liqueur, frangelico, crème de cacao, fresh brewed espresso, coffee beans	
CHOCOLATE MARTINI	13
stoli vanilla vodka, baileys chocolate liqueur, crème de cacao, crème, chocolate drizzle, maraschino cherry	

Wine

RED

CABERNET		
J. LOHR	11	42
Paso Robles		
JUGGERNAUT	13	50
North Coast Hillside		
TREANA	-	60
Paso Robles		
GROTH	-	130
Napa		
PAHLMAYER "JAYSON"	-	120
Napa		
PINOT NOIR		
FIRESTEED	10	38
Willamette		
MEIOMI	13	50
California		
BELLE GLOS "CLARK & TELEPHONE"	-	75
Tri-county California		
COMPELLING REDS		
COLUMBIA CREST MERLOT	10	38
California		
GASCON MALBEC	11	42
Mendoza		
TROUBLEMAKER RED BLEND	10	38
Paso Robles		
6TH SENSE SYRAH	-	40
Lodi		
FROG'S LEAP MERLOT	-	90
Napa		

WHITE

CHARDONNAY		
KENDALL-JACKSON	11	42
California		
LA CREMA	13	50
Monterey		
CAKEBREAD	-	70
Napa		
PINOT GRIGIO		
PORTLANDIA	10	38
Willamette		
MASO CANALI	12	46
Trentino		
SANTA MARGHERITA	-	65
Alto-Adige		
INTERESTING WHITES		
THOMAS SCHMITT RIESLING	12	46
Mosel		
WHITEHAVEN SAUVIGNON BLANC	12	46
Marlborough		
ROSÉ & SPARKLING		
WYCLIFF BRUT	7	26
California		
CORVO MOSCATO	8	30
Sicily		
LA JOLIE ROSÉ	11	42
Provence		
PERRIER JOET CHAMPAGNE	-	118
Champagne		

HOUSE VARIETALS BY THE GLASS 8

cabernet | pinot noir | chardonnay | pinot grigio | white zinfandel

SANGRIA 10 EACH

WHITE APPLE SANGRIA	STRAWBERRY MANGO SANGRIA	ROSEBERRY RED SANGRIA
portlandia pinot gris, sour apple pucker, pineapple juice, lemon-lime soda, fruit skewer	white zinfandel, fresh strawberry & mango juices, orange-strawberry skewer	j. lohr cabernet, raspberry liqueur, triple sec, soda water, orange wheel, rosemary sprig

BEER/SELTZER

LOCAL & CRAFT

3 DAUGHTERS BREWING	6.5	FUNKY BUDDHA BREWING CO	5
florida orange ipa 6.9%		tropical floridian tropical wheat 5.2%	
CENTRAL 28 BEER COMPANY	5	ORMOND BREWING CO.	6
up river pale ale 6%		the dude white russian milk stout 6.5%	
CIGAR CITY BREWING	6	PERSIMMON HOLLOW BREWING CO.	6
jai alai ipa 7.5%		beach hippie ipa 7.1%	

IMPORT & DOMESTIC

BLUE MOON	6	HIGH NOON	7
belgian style wheat 5.8%		assorted 4.5%	
BUD LIGHT	5	MICHELOB ULTRA	6
american lager 5%		light american lager 4.2%	
CORONA EXTRA	6	MILLER LITE	5
mexican pale lager 4.6%		pilsner 4.2%	
HEINEKEN N/A	5	STELLA ARTOIS	6
non-alcoholic 0.0%		belgian pilsner 4.8%	
HEINEKEN	6	YUENGLING	5
dutch pale lager 5%		american amber 4.4%	

MOCKTAILS

non-alcoholic mixed drinks

MINT MULE	5
ginger beer, fresh lime juice, simple syrup, lemon lime soda, fresh mint sprig, lime wedge	
STRAWBERRY BASIL FIZZ	6
fresh squeezed lemon juice, strawberry puree, fresh basil, soda water, lemon wedge	
MANGO LEMON MARG	6
mango nectar, fresh squeezed lemon juice, simple syrup, lemon lime soda, sugar rim, lemon wedge	
CINDERELLA	5
fresh squeezed lemon juice, orange juice, pineapple juice, ginger ale, orange wheel	

DESSERTS

KEY LIME PIE	8.5	CHURRO CHEESECAKE	8.5
homemade graham cracker crust, tart & tangy filling, whipped cream		new york cheesecake stuffed, deep fried tortilla wrap, cinnamon sugar, vanilla bean ice cream, caramel drizzle, crème anglaise	
CRÈME BRULÉE	8.5	CARROT CAKE	8.5
madagascar vanilla bean, grand marnier custard, fresh berries		house-made carrot cake, cream cheese frosting, chopped pecans	
CHOCOLATE DECADENCE	8.5	CHOCOLATE TOFFEE CAKE	8.5
warm ghirardelli chocolate brownie, chocolate ice cream, chocolate & caramel syrup, whipped cream		kahlua infused chocolate cake, caramel drizzle, whipped cream	

BEVERAGES

CAFÉ BAR	5	ICED TEA	3.5
cappuccino, espresso, latte		sweet, unsweet	
COFFEE	3.5	SOFT DRINKS	3
regular, decaf		coke products	
FRESH JUICES	4	SPARKLING WATER	4
orange juice, cranberry juice		saratoga	
HOT TEA	3.5	STILL WATER	4
assorted		acqua panna	

STARTERS

ENCRUSTED MUSHROOMS

button mushrooms, garlic butter, provolone & parmesan cheeses

SALADS

ADD A PROTEIN:

chicken, steak, salmon or shrimp

MALIBU

mixed greens, kalamata olives, tomatoes, cucumbers, carrots, red onions, feta cheese, white balsamic vinaigrette

WEDGE

crisp iceberg, bleu cheese crumbles, applewood bacon, tomatoes, bleu cheese dressing

CAESAR

crispy romaine, parmesan, seasoned croutons, caesar

CITRUS HARVEST

mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette

COBB SALAD

mixed greens, applewood bacon, fresh avocado, tomatoes, jack cheddar, kalamata olives, hard-boiled egg, bleu cheese crumbles, buttermilk ranch

OUR HOUSE-MADE DRESSINGS:

balsamic vinaigrette • bleu cheese
honey mustard • buttermilk ranch
white balsamic vinaigrette

SIDES

STEAMED MARKET VEGETABLES

ASIAGO MASHED POTATOES | COLESLAW

BLACK BEANS & RICE | BAKED POTATO (after 4pm)

SAUTÉED SPINACH w/ garlic mushrooms & melted provolone +\$1

STEAKS & RIBS

served with two sides

FILET MIGNON 7 OZ.

RIBEYE 12 OZ.

SIRLOIN 6 OZ.

BABY BACK RIBS

STEAK TOPPINGS AND SURF & TURF

DEL RAY

spinach, red onions, bacon and blue cheese crumbles

MALIBU

sautéed spinach, artichokes, goat cheese, sun-dried tomatoes & a lemon butter basil sauce

5 GRILLED SHRIMP

GRILLED DAY BOAT SCALLOPS

CHICKEN & FISH

served with two sides

CHICKEN 5 oz. / 8 oz.

SALMON 5 oz. / 9 oz.

MAHI MAHI 7 oz.

DAY BOAT SCALLOPS

CHOOSE A SAUCE OR TOPPING:

PARADISE | CITRUS BEURRE BLANC | ZUMA BEACH | PICATTA

Or upgrade to a premium topping:

MALIBU

sautéed spinach, artichokes, goat cheese, sun-dried tomatoes & a lemon butter basil sauce

FOR DESSERT

CRÈME BRULÉE

madagascar vanilla bean, grand marnier custard, fresh berries

While we take every precaution to ensure the accuracy of our gluten-free menu and the preparation of gluten-free dishes, please be advised that our kitchen handles a variety of ingredients and there is always a risk of cross-contamination. Therefore, we cannot guarantee that any menu item will be completely free of gluten. Customers with severe gluten sensitivities or allergies should exercise caution and make their own determination based on their individual dietary needs. We are not liable for any adverse reactions resulting from consuming our food.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

EARLY DINING

SALADS

MALIBU SALAD 15.5

grilled chicken, mixed greens, kalamata olives, tomatoes, cucumbers, carrots, red onions, feta cheese, white balsamic vinaigrette

CITRUS HARVEST 15.5

grilled chicken, mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette

HANDHELDS

PEBBLE BEACH WRAP 12.5

roasted turkey, applewood bacon, bleu cheese crumbles, spinach, mandarin oranges, tomatoes, cucumbers, white balsamic vinaigrette, flour tortilla

CALIFORNIA CHICKEN SANDWICH 12.5

grilled chicken, fresh avocado, applewood bacon, provolone, lettuce, tomato, honey mustard, brioche bun

MALIBU BURGER 12.5

8oz chuck-brisket-short rib blend, lettuce, tomato, pickle, brioche bun

ADD (+1 ea): cheese • bacon avocado • mushrooms

SUBSTITUTE (+2): beyond burger

ENTRÉES

ZUMA BEACH CHICKEN 16

panko-parmesan crusted chicken cutlets, sun-dried tomatoes, basil, lemon butter sauce, choice of two sides

6 OZ SIRLOIN 16

usda angus beef, steak butter, mashed potatoes, steamed broccoli

FRIED SHRIMP 17.5

8 panko breaded shrimp, french fries, cole slaw, honey pepper tartar & cocktail sauces

PASTAS

PETITE CAJUN CHICKEN ALFREDO 13

blackened chicken, creamy cajun sauce, penne pasta

PETITE CHICKEN POMODORO 12

panko-parmesan crusted chicken, pomodoro & alfredo sauces, provolone cheese, fettucine pasta

SIDES 5

**ASIAGO MASHED POTATOES | BAKED POTATO (after 4pm)
BLACK BEANS & RICE | COLE SLAW | FRENCH FRIES
ONION RINGS | SEASONAL VEGETABLE
STEAMED BROCCOLI | SWEET POTATO FRIES**

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DESSERT

KEY LIME PIE

8.5

homemade graham cracker crust, tart & tangy filling, whipped cream

CRÈME BRULÉE

8.5

madagascar vanilla bean, grand marnier custard, fresh berries

CHOCOLATE DECADENCE

8.5

warm ghirardelli chocolate brownie, chocolate ice cream, chocolate & caramel syrup, whipped cream

CHURRO CHEESECAKE

8.5

new york cheesecake stuffed, deep fried tortilla wrap, cinnamon sugar, vanilla bean ice cream, caramel drizzle, crème anglaise

CARROT CAKE

8.5

house-made carrot cake, cream cheese frosting, chopped pecans

CHOCOLATE TOFFEE CAKE

8.5

kahlua infused chocolate cake, caramel drizzle, whipped cream

AFTER DINNER DRINKS

LIBATIONS

CHOCOLATE MARTINI

13

stoli vanilla vodka, baileys chocolate liqueur, crème de cacao, crème, chocolate drizzle, maraschino cherry

ESPRESSO MARTINI

14

stoli vanilla, kahlua coffee liqueur, frangelico, crème de cacao, fresh brewed espresso, coffee beans

SPIRIT-FREE

CAPPUCCINO

5

ESPRESSO

5

LATTE

5