

# MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

## STARTERS

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

## HANDHELDS

served with choice of side

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

## SALADS

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

|  |  |
|--|--|
| <b>MALIBU</b> 6/12<br>mixed greens, kalamata olives, tomatoes, cucumbers, carrots, red onions, feta cheese, white balsamic vinaigrette | <b>CITRUS HARVEST</b> 13<br>mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette               |
| <b>WEDGE</b> 6/12<br>crisp iceberg, bleu cheese crumbles, applewood bacon, tomatoes, bleu cheese dressing                              | <b>COBB SALAD</b> 13<br>mixed greens, applewood bacon, fresh avocado, tomatoes, jack cheddar, kalamata olives, hard-boiled egg, bleu cheese crumbles, buttermilk ranch |
| <b>CAESAR</b> 6/12<br>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
- STEAMED BROCCOLI
- SWEET POTATO FRIES
- FRIED ASPARAGUS +2
- MUSHROOM & PROVOLONE
- SAUTÉED SPINACH +1
- SUB SIDE SALAD +3

## 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

|  |                                       |                          |
|--|---------------------------------------|--------------------------|
| <b>RIBEYE 32</b><br>12oz               | <b>FILET MIGNON 34.5</b><br>7oz       | <b>SIRLOIN 18</b><br>6oz |
| <b>PORK RIBEYE 22</b><br>marsala sauce | <b>OSSO BUCCO 27</b><br>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, mushroom marsala 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:

|  |  |  |
|--|--|--|
| <b>SALMON 21/29</b><br>5oz/9oz                   | <b>CATCH OF THE DAY MKT</b><br>seasonal          | <b>MAHI MAHI MKT</b><br>wild caught 7 oz |
| <b>ALASKAN COD 21</b><br>picatta or hand breaded | <b>CITRUS SCALLOPS 30</b><br>citrus beurre blanc |  |

### 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

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

## PASTA

served with fresh baked crostini

|  |   |
|--|---|
| <b>NEW ORLEANS PASTA</b> 25.5<br>blackened chicken, grilled shrimp, andouille sausage, creamy cajun sauce, penne pasta | <b>GARDEN PASTA</b> 13/18<br>sautéed garden vegetables, pomodoro sauce, shredded parmesan cheese, fettucine pasta             |
| <b>LOBSTER &amp; SHRIMP ALFREDO</b> 24<br>creamy cajun alfredo sauce, lobster meat, bay shrimp, penne pasta            | <b>CHICKEN POMODORO</b> 14/19<br>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, cherry bitters, orange twist, filthy cherry. Try it smoked! +2
- 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, fever tree sparkling pink grapefruit, agave, fresh squeezed lime juice, salt rim
- 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
- PERFECT PEAR MARTINI** 14  
grey goose pear vodka, pineapple juice, cranberry juice, orange slice

- 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

## WHITE

### CABERNET

**J. LOHR**  
Paso Robles



11



42

**JUGGERNAUT**  
North Coast Hillside

13

50

**TREANA**  
Paso Robles

-

60

**AUSTIN HOPE**  
Paso Robles

-

90

**GROTH**  
Napa

-

130

**PAHLMAYER "JAYSON"**  
Napa

-

120

### PINOT NOIR

**FIRESTEED**  
Willamette

10

38

**MEIOMI**  
California

13

50

**BELLE GLOS "CLARK & TELEPHONE"**  
Tri-county California

-

75

### COMPELLING REDS

**COLUMBIA CREST MERLOT**  
California

10

38

**GASCON MALBEC**  
Mendoza

11

42

**TROUBLEMAKER RED BLEND**  
Paso Robles

10

38

**FROG'S LEAP MERLOT**  
Napa

-

90

### CHARDONNAY

**KENDALL-JACKSON**  
California



11



42

**LA CREMA**  
Monterey

13

50

**CAKEBREAD**  
Napa

-

70

### PINOT GRIGIO

**PORTLANDIA**  
Willamette

10

38

**MASO CANALI**  
Trentino

12

46

**SANTA MARGHERITA**  
Alto-Adige

-

65

### INTERESTING WHITES

**THOMAS SCHMITT RIESLING**  
Mosel

12

46

**WHITEHAVEN SAUVIGNON BLANC**  
Marlborough

12

46

### ROSÉ & SPARKLING

**WYCLIFF BRUT**  
California

7

26

**CORVO MOSCATO**  
Sicily

8

30

**LA JOLIE ROSÉ**  
Provence

11

42

**PERRIER JOET CHAMPAGNE**  
Champagne

-

118

### HOUSE VARIETALS BY THE GLASS 8

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

# SANGRIA

10 EACH

### WHITE APPLE SANGRIA

pinot grigio, sour apple pucker, pineapple juice, lemon-lime soda, fruit skewer

### STRAWBERRY MANGO SANGRIA

white zinfandel, fresh strawberry & mango juices, orange-strawberry skewer

### ROSEBERRY RED SANGRIA

cabernet, raspberry liqueur, triple sec, soda water, orange wheel

# BEER/SELTZER

## LOCAL & CRAFT

- 3 DAUGHTERS BREWING** 6.5  
florida orange ipa 6.9%
- GOLDEN ROAD BREWING** 6  
Mango cart wheat ale 4%
- CENTRAL 28 BEER COMPANY** 5  
up river pale ale 6%
- ORMOND BREWING CO.** 6  
the dude white russian milk stout 6.5%
- CIGAR CITY BREWING** 6  
jai alai ipa 7.5%
- PERSIMMON HOLLOW BREWING CO.** 6  
beach hippie ipa 7.1%

## IMPORT & DOMESTIC

- BLUE MOON** 6  
belgian style wheat 5.8%
- HIGH NOON** 7  
assorted 4.5%
- BUD LIGHT** 5  
american lager 5%
- MICHELOB ULTRA** 6  
light american lager 4.2%
- CORONA EXTRA** 6  
mexican pale lager 4.6%
- MILLER LITE** 5  
pilsner 4.2%
- HEINEKEN N/A** 5  
non-alcoholic 0.0%
- STELLA ARTOIS** 6  
belgian pilsner 4.8%
- HEINEKEN** 6  
dutch pale lager 5%
- YUENGLING** 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
- THE PEARADISE MARG** 6  
liquid alchemist prickly pear syrup, house-made lemon sour, soda water, lime wedge, sugar rim
- MANGO LEMON MARG** 6  
mango nectar, fresh squeezed lemon juice, simple syrup, lemon lime soda, sugar rim, lemon wedge
- RASPBERRY SPARKLER** 6  
liquid alchemist raspberry syrup, housemade lemon sour, soda water, lemon wedge

# DESSERTS

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

# BEVERAGES

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