

MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

STARTERS

ENCHRUSTED MUSHROOMS 13
button mushrooms, garlic butter, provolone & parmesan cheeses

BACON WRAPPED SCALLOPS 16.5
four deep fried scallops, applewood bacon wrapped, apple-mango salsa

SPINACH & ARTICHOKE DIP 13
parmesan & jack cheese, garlic cream sauce, crostini

THAI CALAMARI 14
lightly breaded, golden fried, red & green peppers, sweet thai chili sauce

FRIED ZUCCHINI 13
parmesan encrusted, creamy horseradish sauce

BAKED GOAT CHEESE 12.5
herbed goat cheese, pomodoro sauce, crostini

FIRECRACKER SHRIMP 13.5
golden fried shrimp, spicy firecracker sauce, green onion

SOUPS 6.5

- WHITE CLAM CHOWDER
- FRENCH ONION
- SOUP OF THE DAY

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

FIRECRACKER SHRIMP BOY 17
lettuce, tomato, firecracker sauce, toasted hoagie

PANKO CHICKEN CAPRESE 17
panko breaded chicken breast, fresh mozzarella, sliced tomato, basil pesto, balsamic reduction, grilled panini

MALIBU BURGER 14.5
8oz chuck-brisket-short rib blend, lettuce, tomato, pickle, brioche bun

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

AVOCADO LOVE PANINI 14.5
roasted turkey, provolone, applewood bacon, fresh avocado, balsamic reduction, panini

FRENCH DIP 18
shaved roast beef, provolone, creamy horseradish sauce, au jus, toasted hoagie

SALADS

ADD A PROTEIN: chicken +6, steak, salmon or shrimp +10

MALIBU 6/13
mixed greens, kalamata olives, tomatoes, cucumbers, carrots, red onions, feta cheese, white balsamic vinaigrette

WEDGE 6/13
crisp iceberg, bleu cheese crumbles, applewood bacon, tomatoes, bleu cheese dressing

CAESAR 6/13
crispy romaine, asiago, seasoned croutons, caesar dressing

CITRUS HARVEST 13.5
mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette

THE COBB 14
mixed greens, applewood bacon, 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 5

BAKED POTATO (after 4pm)

BLACK BEANS & RICE

COLE SLAW

FRENCH FRIES

GRILLED ASPARAGUS

MASHED POTATOES

ONION RINGS

SWEET POTATO WAFFLE FRIES

SAUTEED SPINACH W/
MUSHROOMS & PROVOLONE

SEASONAL VEGETABLE

SIDE SALAD +1

Seafood

Steaks

Chicken

PARADISE SALMON 23
6oz salmon filet, apple-mango salsa, black beans & yellow rice, steamed broccoli

ALASKAN COD PICCATA 24
pan seared, wild caught cod, lemon butter caper sauce, mashed potatoes, grilled asparagus

ZUMA BEACH MAHI MAHI 28
7oz mahi mahi filet, sun dried tomato & lemon-basil sauce, yellow rice, sauteed spinach

JUMBO FRIED SHRIMP 22
8 panko breaded shrimp, french fries, cole slaw, cocktail and creamy horseradish sauces

CITRUS SCALLOPS 32
6 pan seared scallops, citrus beurre blanc, creamed spinach, seasonal vegetable

21 DAY AGED RIBEYE 32
12oz Ribeye, mashed potatoes, seasonal vegetable

BARREL CUT FILET 34.5
7oz filet mignon, mashed potatoes, sauteed spinach with mushrooms & provolone

STEAK FRITES 19
6oz Sirloin, fries, creamed spinach

MAKE IT SURF & TURF

6 GRILLED SHRIMP +10, 6 OZ SALMON +10,
3 SCALLOPS +13

PREMIUM STEAK TOPPINGS

OSCAR +5: grilled asparagus, lump crab, hollandaise sauce

ROCKEFELLER +5: creamed spinach, lump crab

MALIBU +3: sauteed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce

served with choice of two sides

MALIBU BEACH CHICKEN 19/25
grilled chicken, sauteed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce

HAND-BREADED CHICKEN TENDERS 17
six hand-battered, golden fried tenders, honey mustard dipping sauce

CHICKEN POMODORO 15/20
panko-parmesan crusted chicken, pomodoro & alfredo sauces, provolone cheese, fettucine pasta

PANKO PARMESAN CHICKEN 18/23
panko-parmesan crusted chicken breast, choice of:

- MARSALA field mushrooms, marsala wine sauce
- ZUMA BEACH sun-dried tomato, basil, lemon butter sauce
- PICCATA lemon butter caper sauce

MALIBU FAVORITES

MAMA'S MEATLOAF 18
ground beef, sauteed mushrooms, mashed potatoes, steamed broccoli, mushroom marsala sauce

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

NEW ORLEANS PASTA 25.5
blackened chicken, grilled shrimp, andouille sausage, creamy cajun sauce, penne pasta

LOBSTER & SHRIMP ALFREDO 26
creamy cajun alfredo sauce, lobster meat, shrimp, penne pasta

SHRIMP SCAMPI 20
sauteed shrimp, diced tomatoes, garlic, lemon, cream sauce, fettuccine

WHOLE GRAIN RICE BOWL 7
pico de gallo, avocado, black beans, citrus sour cream
ADD A PROTEIN: chicken +6, steak, salmon or shrimp +10

CRAFT COCKTAILS

- YUZU FORWARD** 16
haiken yuzu vodka, pineapple juice, house made ginger syrup
- NORTH END OLD FASHIONED** 14
traveller whiskey, house made orange simple syrup, cherry bitters, orange twist, filthy cherry. Try it smoked! +2
- LAVENDER GIN FIZZ** 14
empress gin, lavender simple syrup, house made lemon sour, seltzer water, lemon twist
- MANGO-RITA** 14
patron silver tequila, patron citrónge, mango nectar, house-made lemon sour, lime

- PRETTY IN PALOMA** 14
herradura silver tequila, fevertree sparkling pink grapefruit, fresh grapefruit juice and lime juices, agave, salt rim
- MALIBU PASSION BREEZE** 13
copper bottom silver rum, pineapple juice, orange juice, passionfruit purée, grenadine, copper bottom barrel aged rum floater
- PINEAPPLE SOUR** 15
coconut fat washed penelope bourbon, pineapple juice, lemon juice, simple syrup

HANDCRAFTED MULES

Fresh lime, ginger beer, choice of:

- DAYTONA** copper bottom vodka 11
MOSCOW stoli vodka 13
IRISH paddy's irish whiskey 13
BLOOD ORANGE tito's vodka, solerno blood orange 13
CARIBBEAN captain morgan rum 12

MARTINIS



- MALIBU MANGO MARTINI** 13.5
rumhaven coconut rum, mango white claw vodka, pineapple juice, maraschino cherry
- PERFECT PEAR MARTINI** 14.5
grey goose pear vodka, pineapple juice, cranberry juice, orange slice

- RUBY RUBY MARTINI** 13.5
tito's vodka, st. germain elderflower liqueur, fresh grapefruit and lemon juice, lemon twist
- TEQUILA TANGO MARTINI** 14
casamigos reposado tequila, jalapeno honey syrup, grapefruit juice, aromatic bitters, orange twist

- ESPRESSO MARTINI** 14.5
three olives vanilla vodka, grind coffee liqueur, frangelico, crème de cacao, fresh brewed espresso, coffee beans
- CHOCOLATE MARTINI** 13.5
three olives 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 | | |
| AUSTIN HOPE (1L) | 17 | 95 |
| Paso Robles | | |
| MARTIS | - | 110 |
| Alexander | | |
| FRANK FAMILY | - | 100 |
| Napa | | |
| PINOT NOIR | | |
| GREENWING | 12 | 46 |
| Willamette | | |
| MEIOMI | 13 | 50 |
| California | | |
| BELLE GLOS "CLARK & TELEPHONE" | - | 75 |
| Tri-county California | | |
| COMPELLING REDS | | |
| 14 HANDS MERLOT | 10 | 38 |
| Columbia Valley | | |
| AMALAYA MALBEC | 12 | 46 |
| Calchaqui | | |
| GABBIANO CHIANTI | 11 | 42 |
| Tuscany | | |
| ORIN SWIFT "8 YEARS IN THE DESERT" RED BLEND | - | 80 |
| California | | |
| TROUBLEMAKER RED BLEND | 10 | 38 |
| Paso Robles | | |

WHITE

- | | | |
|-----------------------------------|---|---|
| CHARDONNAY |  |  |
| KENDALL-JACKSON | 11 | 42 |
| California | | |
| LA CREMA | 13 | 50 |
| Monterey | | |
| ROMBAUER | - | 80 |
| Carneros | | |
| PINOT GRIGIO | | |
| MADDALENA | 10 | 38 |
| Monterey | | |
| FERRARI-CARANO | 12 | 46 |
| Friuli | | |
| SANTA MARGHERITA | - | 65 |
| Alto-Adige | | |
| INTERESTING WHITES | | |
| SEAN MINOR SAUVIGNON BLANC | 11 | 42 |
| Marlborough | | |
| WHITEHAVEN SAUVIGNON BLANC | 12 | 46 |
| Marlborough | | |
| THOMAS SCHMITT RIESLING | 12 | 46 |
| Mosel | | |
| ROSÉ & SPARKLING | | |
| LA MARCA PROSECCO | 11 | 42 |
| Italy | | |
| LA PERLINA MOSCATO | 8 | 30 |
| Italy | | |
| MIRAVAL "STUDIO" ROSÉ | 12 | 46 |
| Provence | | |
| PERRIER JOET CHAMPAGNE | - | 118 |
| Champagne | | |

HOUSE VARIETALS BY THE GLASS 8

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

SANGRIA

- | | | | | | |
|---|----|--|----|---|----|
| BLOOD ORANGE SANGRIA | 10 | STRAWBERRY MANGO SANGRIA | 11 | ROSEBERRY RED SANGRIA | 11 |
| chardonnay, solerno blood orange liqueur, orange juice, lemon sour, club soda, dried citrus | | white zinfandel, fresh strawberry & mango juices, orange-strawberry skewer | | cabernet, raspberry liqueur, triple sec, soda water, orange wheel | |

BEER/SELTZER

LOCAL & CRAFT

- | | |
|---|---|
| CIGAR CITY BREWING 6
jai alai ipa 7.5% | LOST COAST BREWING 6
tangerine wheat 5.2% |
| LOST COAST BREWERY 6
lost coast hazy ipa 6.7% | ORMOND BREWING CO. 6
the dude white russian milk stout 6.5% |
| HEAVY SEAS BEER 6
tropicannon ipa 7.3% | 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
- LAVENDER LEMONADE** 6
lavender simple syrup, lemonade, soda water, lemon wedge

DESSERTS

- 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** 9
warm ghirardelli chocolate brownie, chocolate ice cream, chocolate & caramel syrup, whipped cream
- CHURRO CHEESECAKE** 9
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 walnuts
- SEASONAL DESSERT** MKT
chef selected, seasonally inspired

BEVERAGES

- | | |
|--|---------------------------------------|
| CAFÉ BAR 5
cappuccino, espresso, latte | ICED TEA 3
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 |