

MALIBU BEACH Grill

STARTERS

ENCHRUSTED MUSHROOMS 10.1
sizzling mushrooms, garlic butter, provolone & parmesan cheeses

BAKED GOAT CHEESE 10.5
herbed goat cheese baked over Pomodoro sauce w/ crostinis

FIRECRACKER SHRIMP 11.1
hand-battered bay shrimp, fried golden, tossed in a spicy sauce

THAI CALAMARI 11.1
lightly breaded, fried golden, Thai chili salsa

CRABCAKE APPETIZER 16.2
2 jumbo cakes, remoulade

SPINACH & ARTICHOKE DIP 10.1
spinach, artichokes, cream sauce, Monterey Jack, crostinis

FRIED ASPARAGUS 12.1
fresh asparagus, lightly breaded, parmesan cheese, hollandaise

BACON WRAPPED SCALLOPS 16.2
4 dayboat scallops wrapped in Applewood bacon with apple mango salsa

APPETIZER TRIO 15.1
firecracker shrimp, calamari w/ Thai chili salsa, fried asparagus w/ hollandaise

HANDHELDS

served w/ French Fries

TACOS
3 warm flour tortillas stuffed with lettuce, cheddar jack cheese, ranchero, and lime sour with your choice of protein:
- *firecracker shrimp 14.5*
- *blackened chicken 13.5*
- *sliced sirloin 17.9*
- *fresh mahi mahi MKT*

MAHI MAHI SANDWICH MKT
fresh, wild caught, hand cut Mahi Mahi, lettuce, tomato, tartar, Monterey Jack, craft beer bun

CALIFORNIA CHICKEN SANDWICH 13.5
fire grilled chicken, bacon, provolone, avocado, lettuce, tomato, house made honey mustard, craft beer bun

MALIBU BURGER 13.5
half pound of ground Angus, short rib, & brisket, lettuce, tomato, pickle, craft beer bun
add cheese, applewood bacon, avocado, sautéed mushrooms .75 each

BEYOND VEGAN BURGER 14.9
the world's first plant-based burger that looks, cooks and satisfies like beef without GMO's, soy or gluten. served on a craft beer bun with lettuce, tomato, and pickle

SIDES 3.5 à la carte
Market Fresh Vegetables
Asiago Mashed Potatoes
Black Beans & Rice
French Fries
Sweet Potato Fries
Onion Rings
Sautéed Spinach
w/ garlic mushrooms & melted provolone +\$1
Creamed Spinach +2
Fried Asparagus +3
after 4pm Baked Potato

ask about our

DAILY SPECIALS and WEEKEND BRUNCH

SOUPS, SALADS & ENTRÉE SALADS

MALIBU 5.5 (3.5 w/ entrée, sub a side +2.25)
feta, Kalamata olives, tomatoes, cucumbers, carrots, red onions, & mixed greens
As an entrée w/ chicken 16.9, w/ salmon or shrimp 18.9

WEDGE 5.5 (3.5 w/ entrée, sub a side +2.25)
blue cheese crumbles, Applewood bacon, tomatoes, crisp iceberg, blue cheese dressing
As an entrée w/ steak 17.9

CAESAR 5.5 (3.5 w/ entrée, sub a side +2.25)
homemade dressing, parmesan, leaf lettuce & crostinis
As an entrée w/ chicken 13.9, w/ salmon or shrimp 15.9

COBB SALAD 17.9
grilled chicken, avocado, cheddar jack, tomatoes, Kalamata olives, hard-boiled egg, mixed greens & blue cheese crumbles

FROM THE BUTCHER

We proudly serve USDA Angus Beef, aged a minimum of 21 days & served w/ your choice of 2 sides.

FILET MIGNON 7 oz. 34.1

RIBEYE 16oz. 34.9

SIRLOIN 6oz. 17.9

OSSO BUCCO 24.1

slow braised pork shank so it's fall off the bone tender then topped with our Lombardo Marsala

BABY BACK RIBS *half rack 19.7 full rack 25.7*
slow roasted baby backs, fall off the bone tender

BACON WRAPPED PORK TENDERLOIN PICCATA 21.9
two bacon wrapped pork tenderloin medallions fire grilled & topped w/ piccata lemon butter

GRILLED MEATLOAF 15.1
scratch-made meatloaf chargrilled & topped with Lombardo Marsala sauce

STEAK TOPPINGS

Laguna +2 roasted garlic blue cheese butter

Kona +3 rubbed with house made Kona seasoning then grilled to order & drizzled w/ balsamic reduction

Malibu +3 sautéed spinach, artichokes, goat cheese, sun-dried tomatoes & a lemon butter basil sauce

Oscar +4 crabmeat, fried asparagus & hollandaise

MAKE IT SURF & TURF

Sesame Crabcake one jumbo lump crabcake 8.1

5 Grilled or Fried Shrimp 6.5

Day Boat Scallops grilled or ginger dusted 11

FRESH GRILLED FISH Served w/ your choice of 2 sides.

The freshest fish available, hand trimmed by our chefs daily. Served w/ your choice of one of our signature sauces:
Apple Mango Salsa • Lemon Butter • Chimichurri Picatta Lemon Butter • Zuma Lemon Butter Basil

SALMON *petite 19.1 regular 27.1*

MAHI MAHI 7 oz. Mkt

GROUPER 7 oz. Mkt

DAYBOAT SCALLOPS & SHRIMP 25.9

MARKET FRESH CATCH OF THE DAY Mkt

PREMIUM TOPPINGS

Malibu +3 sautéed spinach, artichokes, goat cheese, sun-dried tomatoes & a lemon butter basil sauce

Oscar +4 crabmeat, fried asparagus & hollandaise

Rockefeller +4 sautéed spinach, parmesan & cream sauce with lump crab

Santa Monica +4 blackened bay shrimp w/ apple mango salsa

SEAFOOD DISHES Served w/ your choice of 2 sides.

DAY BOAT CITRUS SCALLOPS 26.9
ginger dusted & sautéed topped w/ a lemon butter

COD PICCATA 18.1
Wild caught Alaskan Cod hand dredged in our house ginger flour and sautéed then topped with our piccata lemon butter

SESAME CRABCAKES 26.5
2 jumbo lump crab cakes with remoulade

CHICKEN DISHES Served w/ your choice of 2 sides.

MALIBU BEACH CHICKEN *petite 18.5 regular 21.1*

fire-grilled breast topped w/ sautéed spinach, artichokes, goat cheese, sun-dried tomatoes & a lemon butter basil sauce

PANKO PARMESAN CHICKEN *petite 17.9 regular 20.5*

panko & parmesan crusted breast cutlets, sautéed & topped w/ your choice of: *Marsala - sautéed mushroom in a Lombardo Marsala wine sauce; Zuma Beach - sun-dried tomato, basil, lemon butter sauce; Piccata - lemon white wine caper butter sauce*

HAND-BREADED CHICKEN TENDERS 17.1

6 fresh tenders, hand-battered, fried golden, honey mustard & barbecue sauces

FRESH PASTA

NEW ORLEANS PASTA 21.2
blackened chicken & bay shrimp, fresh andouille sausage made locally, penne pasta in a creamy Cajun sauce

LOBSTER & SHRIMP ALFREDO 23.2
Maine Lobster meat with Gulf shrimp sautéed and tossed with our creamy Alfredo sauce and fettuccini

SHRIMP SCAMPI 19.1
sautéed shrimp, w/ tomatoes, spinach, in a lemon garlic wine sauce

HOUSEMADE FRENCH ONION, CLAM CHOWDER or SOUP OF DAY 6.25
(or 4.25 when ordered w/ entrée)

OUR HOUSEMADE DRESSINGS:
Balsamic Vinaigrette • Bleu Cheese • Honey Mustard
Buttermilk Ranch • White Balsamic Vinaigrette

SEASONAL BERRY SALAD 16.9

grilled chicken, seasonal berries, sugared walnuts, red onions, feta, mixed greens
substitute salmon or shrimp +\$2

ROCKS

MANGO PATRÓN MARGARITA 9.9
a top shelf Margarita concocted w/ Patrón Silver & Citronge, orange juice, mango nectar & homemade sour mix

CHOOSE YOUR MULE 9.9

- Daytona Mule with Copper Bottom Vodka
- Irish Mule with Jameson
- Scottish Mule with Jonny Walker Red and Drambuie
- English Mule with Bombay Sapphire
- Garden Mule with the fresh seasonal fruit
- Caribbean Mule with Captain Morgan
- Traditional Moscow Mule with Stoli Elite

NEW OLD FASHIONED 9.9

Gentleman Jack, Abricot du Roussillon, Wycliff Brute, Angostura bitters, orange wedge and a cherry

TALL BLUE PACIFIC 8.9

the closest you can get to the beach w/out feeling the sand. we mix Flor de Caña Rum, RumHaven Coconut Rum, pineapple juice & blue curacao to bring vacation to you

GIN ROSE SPRITZER 9.2

Hendricks Gin and rosé wine with peach and orange liquor

MALIBU PASSION BREEZE 9.2

Daytona's own craft distilled Copper Bottom Silver Rum, pineapple, orange, and passion fruit juice, grenadine with a Copper Bottom Bourbon Barrel Aged Gold Rum floater

NEW YORK SOUR 9.9

Woodford Reserve bourbon, fresh sour, with a cabernet floater

MARTINIS

MALIBU MANGO MARTINI 9.2

our signature drink mixed w/ Stoli Crushed Mango, RumHaven Coconut Rum, & pineapple juice

WHITE CHOCOLATE MARTINI 8.9

when you want to satisfy your sweet tooth, this blend of Stoli Vanil Vodka, Godiva White Chocolate Liqueur, Crème de Cacao, & crème is just for you

RIESLING MARTINI 9.8

Stoli Elite, elderflower liquor, topped with Thomas Schmitt Riesling

ULTIMATE COPPER MARTINI 9.1

Daytona's own Copper Bottom Vodka made with 100% sugar cane lends a subtle flavor & mouthfeel to this ultimate martini shaken & served w/ blue cheese stuffed olives

ESPRESSO MARTINI 9.9

perfect blend of fresh brewed espresso, Stoli Vanili, Kahlua, Frangelico, and Crème de Cacao

PERFECT PEAR 9.9

a fruity yet tasteful martini made w/ Grey Goose La Poire Vodka, finished w/ pineapple & cranberry juices

WHITE WINES

	Glass	Bottle
BUBBLES, ROSÉ, SPARKLING		
Corvo, Moscato <i>Sicily, Italy</i>	7.3	27
Copperidge, White Zinfandel <i>California</i>	6.5	
Rosehaven, Rosé <i>California</i>	7.5	28
William Wycliff, Brut <i>California</i>	6.1	22
Champagne, Perrier Jouet		69
OTHER WHITES		
Thomas Schmitt Private Collection, Riesling <i>Mosel, Germany</i>	9.3	35
White Haven, Sauvignon Blanc <i>Marlborough, NZ</i>	11	42
PINOT GRIGIO		
Copperidge <i>California</i>	6.5	
Benvolio, Pinot Grigio <i>Friuli, Italy</i>		28
Portlandia, Pinot Gris <i>Wilmette Valley, OR</i>	9.3	35
CHARDONNAY		
Copperidge <i>California</i>	6.5	
Kendall-Jackson Vitners Reserve <i>California</i>		39
Chalk Hill <i>Russian River Valley, CA</i>	12	46
Cakebread <i>Napa Valley, CA</i>		69

SANGRIA

WHITE APPLE SANGRIA 7

our signature white sangria with a beautiful blend of green apples and fresh seasonal fruit

STRAWBERRY MANGO SANGRIA 7

our top selling sangria made w/ Copperidge White Zinfandel, strawberry & mango juices, served w/ fresh strawberry & mango

ROSEBERRY RED SANGRIA 7

a perfect blend of rosemary and razzberry come together in our signature red sangria

RED WINES

	Glass	Bottle
SYRAH & PINOT NOIR		
6th Sense, Syrah <i>Lodi, CA</i>		38
Meiomi by Belle Glos, Pinot Noir <i>Santa Barbara-Monterey, CA</i>		48
Portlandia, Pinot Noir <i>Wilmette Valley, OR</i>	10.2	38
OTHER REDS & BLENDS		
Padrillos, Malbec <i>Mendoza, Argentina</i>		29
Amalaya, Malbec <i>Salta Argentina</i>	9.1	34
"Gun Bun" Mountain Cuvee, Red Blend <i>Sonoma, CA</i>	12.5	48
MERLOT & CABERNET SAUVIGNON		
Copperidge, Merlot or Cabernet <i>California</i>	6.5	
Velvet Devil, Merlot <i>Columbia Valley</i>		34
Oberon, Merlot <i>Napa Valley</i>	12	46
Frogs Leap, Merlot <i>Napa Valley, CA</i>		63
Canoe Ridge, Cabernet <i>Walla Walla, WA</i>		30
J. Lohr, Cabernet <i>Paso Robles, California</i>	10.8	41
Juggernaut Hillside, Cabernet <i>California</i>	13	50
Groth, Cabernet <i>Napa Valley, CA</i>		85
Jayson Pahlmeyer, Cabernet <i>Napa Valley, CA</i>		95

DESSERTS

KEY LIME PIE 8.2
homemade graham cracker crust, tart & tangy filling, whipped cream

CRÈME BRULÉE 8.2

Madagascar vanilla bean and Grand Mariner custard with fresh berries

CHOCOLATE

DECADENCE 8.5

warm Ghirardelli chocolate brownie, chocolate ice cream, hot fudge & whipped cream

CHURRO

CHEESECAKE 8.6

N.Y. cheesecake wrapped in a tortilla and lightly fried & then tossed in cinnamon & sugar, drizzled w/ caramel & crème anglaise and served with a scoop of vanilla bean ice cream

FRENCH TOAST

STRAWBERRY

SHORTCAKE 8.6

our take on the classic, thick French toast tossed in cinnamon & sugar on vanilla bean ice cream w/ fresh strawberries & homemade crème anglaise

BOTTLED BEER

Michelob Ultra 4.8

Coors Light 4.5

Bud Light 4.5

Miller Lite 4.5

St. Pauli NA (*non-alcoholic*) 4.5

Corona 5.6

Blue Moon 5.6

Budweiser 4.5

Yuengling 4.5

Stella Artois 6

Heineken 5.6

Beach Hippie IPA 6

Guinness 5.6

Newcastle Brown Ale 5.6

Featured Seasonal Rotator

(ask your server what is in today)

BEVERAGES

Acqua Panna or Perrier 4

Soft Drinks 3.1

Coca Cola, Diet Coke, Coke Zero, Sprite, Minute Maid Lemonade, Mellow Yellow, Dr Pepper, Power Aid Mountain Blast

Iced Tea 3.1

Fresh Florida Orange Juice 3.9

Cranberry Juice 3.9

Hot Tea 3.1

Coffee - regular or decaf 3.1

Espresso, Cappuccino, Latte 4.3

Wine and beer lists are in progressive order from lighter to more full bodied.

MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

GLUTEN-FREE MENU

STARTERS

ENCRUSTED MUSHROOMS

sizzling mushrooms, garlic butter, provolone & parmesan cheeses

SALADS & ENTRÉE SALADS

MALIBU

feta, Kalamata olives, tomatoes, cucumbers, carrots, red onions, & mixed greens
As an entrée w/ chicken, salmon or shrimp

WEDGE

blue cheese crumbles, applewood bacon, tomatoes, crisp iceberg, blue cheese dressing
As an entrée w/ steak

CAESAR

homemade dressing, parmesan & romaine
As an entrée w/ chicken, salmon or shrimp

GRILLED SHRIMP & BERRY SALAD

grilled shrimp, seasonal berries, sugared walnuts, red onions, feta, mixed greens

COBB SALAD

grilled chicken, avocado, cheddar jack, tomatoes, Kalamata olives, hard-boiled egg, mixed greens & blue cheese crumbles

CHICKEN

MALIBU BEACH CHICKEN 5 oz./8 oz.

fire-grilled breast topped w/ sautéed spinach, artichokes, goat cheese & sun-dried tomatoes

SIDES

~ Steamed Market Vegetables

~ Asiago Mashed Potatoes

~ Black Beans & Rice

~ Sautéed Spinach

w/ garlic mushrooms & melted provolone +\$1

STEAKS & RIBS

FILET MIGNON 7 oz.

RIBEYE 16 oz.

SIRLOIN 6 oz.

BABY BACK RIBS *half rack/full rack*

BACON WRAPPED PORK TENDERLOIN
PICCATA

STEAK TOPPINGS AND SURF & TURF

~ *Laguna* roasted garlic blue cheese butter

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

~ 5 Grilled Shrimp

~ *Grilled Day Boat Scallops*

FRESH GRILLED FISH

SALMON 5 oz./9 oz.

MAHI MAHI 7 oz.

GROUPEL 7 oz.

DAY BOAT SCALLOPS & SHRIMP

MARKET FRESH CATCH OF THE DAY mp

CHOOSE A SAUCE OR TOPPING:

~ Apple Mango Salsa ~ Lemon Butter

~ Zuma Lemon Butter ~ Picatta

Or upgrade to a premium topping:

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

~ *Santa Monica* blackened bay shrimp w/ apple mango salsa

for dessert...

CRÈME BRULÉE

creamy custard, fresh berries

all wines & spirits are gluten-free. In pure spirits, the distillation process makes these beverages safe because the protein is removed. However, flavored spirits may contain malt, and should be avoided.

DESSERT

KEY LIME PIE 8.2

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

CRÈME BRULÉE 8.2

Madagascar vanilla bean and Grand Mariner custard with fresh berries

CHOCOLATE DECADENCE 8.5

warm Ghirardelli chocolate brownie, chocolate ice cream, hot fudge & whipped cream

CHURRO CHEESECAKE 8.6

N.Y. cheesecake wrapped in a tortilla and lightly fried & then tossed in cinnamon & sugar, drizzled w/ caramel & crème anglaise and served with a scoop of vanilla bean ice cream

FRENCH TOAST STRAWBERRY

SHORTCAKE 8.6

our take on the classic, thick French toast tossed in cinnamon & sugar on vanilla bean ice cream w/ fresh strawberries & homemade crème anglaise

AFTER DINNER DRINKS

WHITE CHOCOLATE MARTINI 8.9

When you want to satisfy your sweet tooth, this blend of Stoli Vanil vodka, Godiva White Chocolate Liqueur, Crème de Cacao, & crème is just for you

ESPRESSO MARTINI 9.9

Perfect blend of fresh brewed Espresso, Stoli Vanili, Kahlúa, Frangelico, and crème de cacao

PORT WINE 6.5

ESPRESSO 3.9

CAPPUCCINO 3.9

MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

BRUNCH

11:30am-2pm Saturday & Sunday

All items served with choice of side.

OMELETS

SPINACH, MUSHROOM & BACON OMELET 12.1

3 eggs, sautéed spinach, hardwood bacon, mushrooms, Monterey Jack

WESTERN OMELET 12.9

3 eggs, ham, peppers, onions, cheddar, topped with ranchero sauce and lime sour cream

OSCAR OMELET 16.1

3 eggs, fried asparagus, Monterey Jack, lump crab meat, topped with basil and hollandaise

BENEDICTS

STEAK & MUSHROOM BENEDICT 12.1

Angus sirloin pieces, sautéed mushrooms, poached eggs, English muffin, hollandaise

TRADITIONAL EGGS BENEDICT 12.1

Canadian bacon, poached eggs, English muffin, hollandaise

SPINACH & MUSHROOM BENEDICT 10.4

sautéed spinach and mushrooms, poached eggs, English muffin, hollandaise

BRUNCH FAVORITES

STEAK & EGGS 17.9

6 oz. sirloin served with 2 eggs

BELGIAN WAFFLE 12.1

served with 2 eggs

Make it Chicken and Waffles +5

FRENCH TOAST 12.1

thick cut and tossed in cinnamon and sugar.
Served with 2 eggs.

EGG BURGER 13.9

half pound of ground Angus short rib & brisket, cheddar, lettuce, tomato, pickle, topped with a sunny side up egg
add applewood bacon, avocado, sautéed mushrooms .75 each

SIDES 3.25 à la carte

Breakfast Potatoes *w/peppers & onions* • Market Fresh Vegetables
Fresh Fruit • Asiago Mashed Potatoes • Black Beans & Rice
French Fries • Sweet Potato Fries • Onion Rings
Sautéed Spinach (*add garlic mushrooms & melted provolone for +\$1*)
Salad +2.25 • Creamed Spinach +2 • Fried Asparagus +3

ENDLESS BUBBLES BRUNCH +16
make it an endless bubbles brunch and
enjoy your choice of mimosas or bubbles.

Please drink responsibly

EARLY DINING

ENTRÉE SALADS

MALIBU SALAD 14.9

grilled chicken, mixed greens with feta, Kalamata olives, tomatoes, cucumbers, carrots, red onions

SEASONAL BERRY SALAD 14.9

grilled chicken, seasonal berries, sugared walnuts, red onions, feta, mixed greens

ENTRÉES

all entrées served with 2 sides

ZUMA BEACH CHICKEN 14.9

parmesan & panko encrusted; pan seared & topped with lemon butter sauce, basil & sun-dried tomatoes

GRILLED MEATLOAF 14.9

scratch-made meatloaf, chargrilled, & topped with Lombardo Marsala sauce

SIRLOIN 15.9

6 oz. Angus sirloin chargrilled

BACON WRAPPED BBQ PORK TENDERLOIN 14.9

chargrilled & basted with our house made BBQ sauce

SIDES 3.5 à la carte

Market Fresh Vegetables

Asiago Mashed Potatoes

Black Beans & Rice

French Fries

Sweet Potato Fries

Onion Rings

Baked Potato

Sautéed Spinach

(add garlic mushrooms & melted provolone for +\$1)

Salad +2.25

Creamed Spinach +2

Fried Asparagus +3

