

MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

STARTERS

ENCRUSTED MUSHROOMS 13 button mushrooms, garlic butter, provolone & parmesan cheeses	THAI CALAMARI 14 lightly breaded, golden fried, red & green peppers, sweet thai chili sauce
BACON WRAPPED SCALLOPS 16.5 four deep fried scallops, applewood bacon wrapped, apple-mango salsa	BAKED GOAT CHEESE 12.5 herbed goat cheese, pomodoro sauce, crostini
SPINACH & ARTICHOKE DIP 13 parmesan & jack cheese, garlic cream sauce, crostini	FIRECRACKER SHRIMP 13.5 golden fried bay shrimp, spicy firecracker sauce, green onion
FRIED ZUCCHINI 13 parmesan encrusted, creamy horseradish sauce	WHITE CLAM CHOWDER, FRENCH ONION or SOUP OF THE DAY 6.5

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	CITRUS HARVEST 13.5 mixed greens, strawberries, mandarin oranges, diced apple, bleu cheese crumbles, candied walnuts, white balsamic vinaigrette
WEDGE 6/13 crisp iceberg, bleu cheese crumbles, applewood bacon, tomatoes, bleu cheese dressing	COBB SALAD 14 mixed greens, applewood bacon, fresh avocado, tomatoes, jack cheddar, kalamata olives, hard-boiled egg, bleu cheese crumbles, buttermilk ranch
CAESAR 6/13 crispy romaine, parmesan, seasoned croutons, caesar	

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

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 19	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	PEBBLE BEACH WRAP 14.5 roasted turkey, applewood bacon, bleu cheese crumbles, spinach, mandarin oranges, tomatoes, cucumbers, white balsamic vinaigrette, flour tortilla
BLACKENED MAHI SANDWICH 19.5 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	CALIFORNIA CHICKEN SANDWICH 14.5 grilled chicken, fresh avocado, applewood bacon, provolone, lettuce, tomato, honey mustard, brioche bun

SIDES 5

- 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

RIBEYE 32 12oz	FILET MIGNON 34.5 7oz	SIRLOIN 19 6oz
PORK RIBEYE 22 marsala sauce	OSSO BUCCO 27 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:

SALMON 21/29 5oz/9oz	CATCH OF THE DAY MKT seasonal	MAHI MAHI 27 wild caught 7 oz
ALASKAN COD 22 picatta or hand breaded	CITRUS SCALLOPS 30 citrus beurre blanc	

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

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

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, mashed potatoes, steamed broccoli, mushroom marsala sauce

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

FRIED SHRIMP 20
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

NEW ORLEANS PASTA 25.5 blackened chicken, grilled shrimp, andouille sausage, creamy cajun sauce, penne pasta	PESTO PRIMAVERA 14/19 penne pasta, basil pesto, broccoli, mushrooms, carrots, tomatoes, parmesan
LOBSTER & SHRIMP ALFREDO 26 creamy cajun alfredo sauce, lobster meat, bay shrimp, penne pasta	CHICKEN POMODORO 15/20 panko-parmesan crusted chicken, pomodoro & alfredo sauces, provolone cheese, fettucine pasta

CRAFT COCKTAILS

ULTRA AÑEJO OLD FASHIONED herradura ultra anejo tequila, lemon bitters, house made honey syrup, lemon twist	16
NORTH END OLD FASHIONED traveller whiskey, house made orange simple syrup, cherry bitters, orange twist, filthy cherry. Try it smoked! +2	14
LAVENDER GIN FIZZ empress gin, lavender simple syrup, house made lemon sour, seltzer water, lemon twist	14
MANGO-RITA patron silver, patron citrónge, mango nectar, house-made lemon sour, lime wedge	14

PRETTY IN PALOMA herradura silver tequila, fevertree sparkling pink grapefruit, fresh grapefruit juice and lime juices, agave, salt rim	14
MALIBU PASSION BREEZE copper bottom silver rum, pineapple juice, orange juice, passionfruit purée, grenadine, copper bottom barrel aged rum floater	13
CLARIFIED NY SOUR knob creek bourbon, fresh squeezed lemon juice, milk clarification, troublemaker red blend, filthy cherry	15

HANDCRAFTED MULES

Fresh lime, ginger beer, choice of:

DAYTONA copper bottom vodka	11
MOSCOW stoli vodka	13
IRISH paddy's irish whiskey	13
CALI wheatley vodka, solerno blood orange	13
CARIBBEAN captain morgan rum	12

MARTINIS

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

RUBY RUBY MARTINI tito's vodka, St. Germain Elderflower Liqueur, fresh grapefruit and lemon juice, lemon twist	13.5
TEQUILA TANGO MARTINI casamigos reposado tequila, jalapeno honey syrup, grapefruit juice, aromatic bitters, orange twist	14

ESPRESSO MARTINI three olives vanilla vodka, grind coffee liqueur, frangelico, crème de cacao, fresh brewed espresso, coffee beans	14.5
CHOCOLATE MARTINI three olives vanilla vodka, baileys chocolate liqueur, crème de cacao, crème, chocolate drizzle, maraschino cherry	13.5

Wine

RED

CABERNET	🍷	🍷
J. LOHR Paso Robles	11	42
JUGGERNAUT North Coast Hillside	13	50
TREANA Paso Robles	-	60
AUSTIN HOPE Paso Robles	-	90
GROTH Napa	-	110
PAHLMAYER "JAYSON" Napa	-	100
PINOT NOIR		
DREAMING TREE California	12	46
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
OPAQUE DARKNESS RED BLEND Paso Robles	-	70
TROUBLEMAKER RED BLEND Paso Robles	10	38

WHITE

CHARDONNAY	🍷	🍷
KENDALL-JACKSON California	11	42
LA CREMA Monterey	13	50
CAKEBREAD Napa	-	70
PINOT GRIGIO		
MADDALENA Monterey	10	38
FERRARI-CARANO Friuli	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
LA PERLINA MOSCATO Italy	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

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

LOCAL & CRAFT

CIGAR CITY BREWING jai alai ipa 7.5%	6	LOST COAST BREWING tangerine wheat 5.2%	6
FIRST MAGNITUDE BREWING 72 pale ale 5.6%	6	ORMOND BREWING CO. the dude white russian milk stout 6.5%	6
HEAVY SEAS BEER tropi cannon 7.3%	6	PERSIMMON HOLLOW BREWING CO. beach hippie ipa 7.1%	6

IMPORT & DOMESTIC

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

MOCKTAILS

non-alcoholic mixed drinks

MINT MULE ginger beer, fresh lime juice, simple syrup, lemon lime soda, fresh mint sprig, lime wedge	5
THE PEARADISE MARG liquid alchemist prickly pear syrup, house-made lemon sour, soda water, lime wedge, sugar rim	6
MANGO LEMON MARG mango nectar, fresh squeezed lemon juice, simple syrup, lemon lime soda, sugar rim, lemon wedge	6
RASPBERRY SPARKLER liquid alchemist raspberry syrup, housemade lemon sour, soda water, lemon wedge	6

DESSERTS

KEY LIME PIE homemade graham cracker crust, tart & tangy filling, whipped cream	8.5	CHURRO CHEESECAKE new york cheesecake stuffed, deep fried tortilla wrap, cinnamon sugar, vanilla bean ice cream, caramel drizzle, crème anglaise	9
CRÈME BRULÉE madagascar vanilla bean, grand marnier custard, fresh berries	8.5	CARROT CAKE house-made carrot cake, cream cheese frosting, chopped pecans	8.5
CHOCOLATE DECADENCE warm ghirardelli chocolate brownie, chocolate ice cream, chocolate & caramel syrup, whipped cream	9	CHOCOLATE TOFFEE CAKE kahlua infused chocolate cake, caramel drizzle, whipped cream	9

BEVERAGES

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