

MALIBU BEACH Grill

STARTERS

ENCRUSTED MUSHROOMS 9.5
sizzling mushrooms, garlic butter, provolone & parmesan cheeses

BAKED GOAT CHEESE 9.5
herbed goat cheese baked over Pomodoro sauce w/ crostinis

FIRECRACKER SHRIMP 9.5
hand-battered bay shrimp, fried golden, tossed in a spicy sauce

THAI CALAMARI 9.5
lightly breaded, fried golden, Thai chili salsa

CRABCAKE APPETIZER 12.5
2 jumbo cakes, remoulade

SPINACH & ARTICHOKE DIP 8.5
spinach, artichokes, cream sauce, Monterey Jack, crostinis

FRIED ASPARAGUS 10
fresh asparagus, lightly breaded, parmesan cheese, hollandaise

BACON WRAPPED SCALLOPS 13.9
4 dayboat scallops wrapped in Applewood bacon with apple mango salsa

APPETIZER TRIO 14
firecracker shrimp, calamari w/ Thai chili salsa, fried asparagus w/ hollandaise

HANDHELDS

Served w/ French Fries

FIRECRACKER SHRIMP TACOS 13.5
firecracker shrimp, Monterey Jack, lime sour cream, lettuce, ranchero, flour tortillas

FISH TACOS 13.5
blackened tilapia, Monterey Jack, lime sour cream, avocado, lettuce, ranchero, flour tortillas

BLACKENED TILAPIA SANDWICH 12.5
blackened tilapia, lettuce, tomato, tartar, Monterey Jack, craft beer bun

CALIFORNIA CHICKEN SANDWICH 12.5
fire grilled chicken, bacon, provolone, avocado, lettuce, tomato, house made honey mustard, craft beer bun

MALIBU BURGER 12.5
half pound of ground Angus, short rib, & brisket, cheddar, lettuce, tomato, pickle, craft beer bun
add 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

BRUNCH and WEEKEND LUNCH SPECIALS

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 12.8, w/ salmon or shrimp 14.8

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 15

CAESAR 5.5 (3.5 w/ entrée, sub a side +2.25)
homemade dressing, parmesan, leaf lettuce & crostinis
As an entrée w/ chicken 12.8, w/ salmon or shrimp 14.8

COBB SALAD 15
grilled chicken, avocado, cheddar, tomatoes, Kalamata olives, hard-boiled egg, mixed greens & blue cheese crumbles

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 • 1000 Island
White Balsamic Vinaigrette

APPLE MANGO CHICKEN SALAD 12.8
fire-grilled chicken, bleu cheese crumbles, apples, mangos, seasonal berries, sugared walnuts, mixed greens

GRILLED SHRIMP & BERRY SALAD 14.8
grilled shrimp, seasonal berries, sugared walnuts, red onions, feta, mixed greens

FROM THE BUTCHER

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

FILET MIGNON 6 oz. 24.4

RIBEYE 16oz. 34.9

NEW YORK STRIP 12oz. 24.5

SIRLOIN 6oz. 14.9

OSSO BUCCO 21.9

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

BABY BACK RIBS half rack 15.8 full rack 22.3
slow roasted baby backs, fall off the bone tender

BACON WRAPPED PORK TENDERLOIN PICCATA 16.1
two bacon wrapped pork tenderloin medallions fire grilled & topped w/ piccata lemon butter

GRILLED MEATLOAF 14.1

scratch-made meatloaf chargrilled & topped with Lombardo Marsala sauce

STEAK TOPPINGS

Laguna +2 roasted garlic blue cheese butter

Del Rey +3 spinach, bacon, red onions, bleu cheese

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 6.5

5 Grilled or Fried Shrimp 6.5

Lobster Tail 5-6 oz tail seasoned & steamed 14.1

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 • Almond Crust
Picatta Lemon Butter • Zuma Lemon Butter Basil

TILAPIA 6 oz. 14.5

SALMON 5oz. 15.1 9oz. 19.1

MAHI MAHI 7 oz. Mkt

GROUPEL 7 oz. Mkt

DAYBOAT SCALLOPS & SHRIMP 24.1

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 22.6
ginger dusted & sautéed topped w/ a lemon butter

LOBSTER TAIL DINNER 22
A single cold water lobster tail seasoned & steamed served w/ butter. *Upgrade to twin Lobster tails +\$10*

SESAME CRABCAKES 17.5
2 jumbo lump crab cakes with remoulade

FRIED SHRIMP 15.5
10 cracker & panko crusted shrimp lightly fried w/ cocktail sauce

SEAFOOD PLATTER 17.8
breaded haddock, jumbo cracker & panko crusted shrimp, & a jumbo lump crabcake

FRIED HADDOCK PLATTER 13.8
hand-breaded wild caught Alaskan haddock

CHICKEN DISHES Served w/ your choice of 2 sides.

MALIBU BEACH CHICKEN petite 12.75 regular 15.5

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

PANKO PARMESAN CHICKEN petite 12.75 regular 15.5

panko & parmesan crusted, 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 13.8
6 fresh tenders, hand-battered, fried golden, honey mustard & barbecue sauces

FRESH PASTA

NEW ORLEANS PASTA 15.5
blackened chicken & bay shrimp, fresh andouille sausage made locally, penne pasta in a creamy Cajun sauce

LOBSTER & SHRIMP ALFREDO 18.9
Maine Lobster Claw meat with Gulf shrimp sautéed and tossed with our creamy Alfredo sauce and fettuccini

SHRIMP SCAMPI 15.5
sautéed shrimp, w/ tomatoes, spinach, and in a lemon garlic wine sauce

GARDEN PASTA 14.9
blend of garden veggies sautéed & tossed w/ house made Pomodoro sauce & fettuccini topped w/ shredded parmesan cheese

CHICKEN POMODORO 15.5
panko & parmesan crusted chicken sautéed, topped w/ Pomodoro sauce & provolone cheese on a bed of fettuccine Alfredo

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

SEASONAL FRESH FRUIT SMASH 9.9

Freshest seasonal fruit hand pressed and mixed with Stoli Elite. Try it toasted with Siesta Key Toasted Coconut Rum. Ask your server what we are smashing today!

HENDRICKS CUCUMBER MINT COCKTAIL 9.25

Hendricks gin, fresh cucumber, fresh mint, house made sour, & soda

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

NEW OLD FASHIONED 9.9

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

WHITE WINES

	Glass	Bottle
BUBBLES, ROSÉ, SPARKLING		
Corvo, Moscato <i>Sicily, Italy</i>	7.25	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		
Fess Parker, Riesling <i>Santa Barbara, CA</i>	7.8	29
Thomas Schmitt Private Collection, Riesling <i>Mosel, Germany</i>	9	34
Kono, Sauvignon Blanc <i>Marlborough, NZ</i>	9	34
White Haven, Sauvignon Blanc <i>Marlborough, NZ</i>	10.5	40
PINOT GRIGIO		
Copperidge <i>California</i>	6.5	
Benvolio, Pinot Grigio <i>Friuli, Italy</i>	7.5	28
Portlandia, Pinot Gris <i>Wilmette Valley, OR</i>	9.5	36
CHARDONNAY		
Copperidge <i>California</i>	6.5	
Storypoint <i>North Coast, CA</i>	9	34
Kendall-Jackson Vitners Reserve <i>California</i>	10.1	39
Laguna <i>Russian River Valley, CA</i>	10.5	40
Cakebread <i>Napa Valley, CA</i>		69

SANGRIA

RED APPLE SANGRIA 6.5

A red wine lover's dream concocted w/ Copperidge Merlot, Red Apple Pucker, orange & pineapple juices

STRAWBERRY MANGO SANGRIA 6.5

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

PEACH SANGRIA 6.5

Refreshingly simple & easy on the eyes, this mix of Copperidge Pinot Grigio, Peach Schnapps, orange juice, & cranberry juice will leave you wanting more

PACIFIC SUNSET 9.1

Canote Silver Tequila with fresh OJ and pureed strawberries

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

SMOKEY RUM PUNCH 9.9

Stolen Smoked Rum with banana and pineapple liquor, fresh lime and soda with a floater of Stolen Overproof Rum

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

RON BURGUNDY 11.1

Dalmore 12 yr Single Malt Scotch, real black cherry, sweet vermouth, fresh OJ

PERFECT PEAR 9.9

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

RED WINES

	Glass	Bottle
SYRAH & PINOT NOIR		
6th Sense, Syrah <i>Lodi, CA</i>	10	38
Murphy-Goode, Pinot Noir <i>California</i>	7.5	28
Meiomi by Belle Glos, Pinot Noir <i>Santa Barbara-Monterey, CA</i>		48
Portlandia, Pinot Noir <i>Wilmette Valley, OR</i>	11.5	44
OTHER REDS & BLENDS		
Padrillos, Malbec <i>Mendoza, Argentina</i>	7.8	29
Amalaya, Malbec <i>Salta Argentina</i>	9.3	35
"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>	8.4	31
Canoe Ridge, Cabernet <i>Walla Walla, WA</i>	8	30
Louis M. Martini, Cabernet <i>California</i>	9.5	36
Frogs Leap, Merlot <i>Napa Valley, CA</i>		63
J. Lohr, Cabernet <i>Napa Valley, CA</i>	10.8	41
Juggernaut Hillside, Cabernet <i>California</i>	13	50
Groth, Cabernet <i>Napa Valley, CA</i>		85
Caymus, Cabernet <i>Napa Valley, CA</i>		101

DESSERTS

KEY LIME PIE 6.5

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

CRÈME BRULÉE 7

Madagascar vanilla bean and Grand Mariner custard with fresh berries

CHOCOLATE

DECADENCE 7.5

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

CHURRO

CHEESECAKE 7.5

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 7.5

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

Sam Adams 5.6

Heineken 5.6

Beach Hippie IPA 6

Tampa Brewing Seasonal Rotator (*ask your server what is in today*)

Guinness 5.6

Newcastle Brown Ale 5.6

BEVERAGES

Acqua Panna or Perrier 4

Pepsi Beverages 3.1

Pepsi, Diet Pepsi, Mist TWIST, Dr Pepper, Mountain Dew, Ginger Ale, or Lemonade

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

EARLY DINING

4-6pm Sunday – Thursday

ENTRÉE SALADS

MALIBU SALAD

mixed greens with feta, Kalamata olives,
tomatoes, cucumbers, carrots, red onions
with grilled chicken 9.99 | with grilled salmon 11.99

APPLE MANGO CHICKEN SALAD 9.99

fire-grilled chicken, bleu cheese crumbles, apples,
mangos, seasonal berries, sugared walnuts, mixed greens

GRILLED SHRIMP & BERRY SALAD 11.99

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

ENTRÉES

all entrées served with 2 sides

ZUMA BEACH CHICKEN 11.5

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

BLACKENED TILAPIA WITH APPLE MANGO SALSA 10.99

Cajun seasoned, topped with fresh apple mango salsa

GRILLED MEATLOAF 11.5

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

SIRLOIN 12.99

6 oz. Angus sirloin chargrilled
add Del Rey or Oscar topping 2

SEAFOOD PLATTER 13.5

breaded haddock, panko shrimp,
& a jumbo sesame crabcake

BACON WRAPPED BBQ

PORK TENDERLOIN 11.5

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

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.

DESSERT

KEY LIME PIE 6.5

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

CRÈME BRULÉE 7

Madagascar vanilla bean and Grand Mariner custard with fresh berries

CHOCOLATE DECADENCE 7.5

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

CHURRO CHEESECAKE 7.5

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 7.5

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

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

APPLE MANGO CHICKEN SALAD

fire-grilled chicken, blue cheese crumbles, apples, mangos, strawberries, sugared walnuts, mixed greens

GRILLED SHRIMP & BERRY SALAD

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

COBB SALAD

grilled chicken, avocado, cheddar, 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 6 oz.

RIBEYE 16 oz.

NEW YORK STRIP 12 oz.

SIRLOIN 6 oz.

BABY BACK RIBS *half rack/full rack*

BACON WRAPPED PORK TENDERLOIN
PICCATA

STEAK TOPPINGS AND SURF & TURF

~ *Del Rey* spinach, bacon, red onions, blue cheese

~ *Laguna* roasted garlic blue cheese butter

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

~ 5 Grilled Shrimp

~ *Lobster Tail* 5-6 oz. tail seasoned & steamed

~ *Grilled Day Boat Scallops*

FRESH GRILLED FISH

TILAPIA 6 oz.

SALMON 5 oz./9 oz.

MAHI MAHI 7 oz.

GROUPEL 7 oz.

DAY BOAT SCALLOPS & SHRIMP

MARKET FRESH CATCH OF THE DAY mp

TWIN TAIL DINNER

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 3

~ *Santa Monica* blackened bay shrimp w/ apple mango salsa 5

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.