

MALIBU BEACH

CALIFORNIA CASUAL *Grill* STEAK AND SEAFOOD

STARTERS

ENCRUSTED MUSHROOMS 13.5
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 14
golden fried shrimp, spicy firecracker sauce, green onion

SOUPS 6.5

• WHITE CLAM CHOWDER

• FRENCH ONION

• SOUP OF THE DAY

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

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 15
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

PEBBLE BEACH WRAP 14.5
roasted turkey, applewood bacon, bleu cheese crumbles, spinach, mandarin oranges, tomatoes, cucumbers, white balsamic vinaigrette, flour tortilla

CALIFORNIA CHICKEN SANDWICH 15
grilled chicken, fresh avocado, applewood bacon, provolone, lettuce, tomato, honey mustard, brioche bun

TURKEY BLT 14
sliced, roasted turkey, applewood bacon, lettuce, sliced tomato, garlic aioli, toasted croissant

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

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

Steaks

21 DAY AGED RIBEYE 33
12oz Ribeye, mashed potatoes, seasonal vegetable

BARREL CUT FILET 35
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: sautéed spinach, artichokes, goat cheese, sun-dried tomatoes, lemon butter basil sauce

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

HAND-BREADED CHICKEN TENDERS 18
six hand-battered, golden fried tenders, honey mustard dipping sauce

CHICKEN POMODORO 16/21
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 19
ground beef, sautéed mushrooms, mashed potatoes, steamed broccoli, mushroom marsala sauce

BABY BACK RIBS half rack 25/full rack 33
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 21
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 16.5

haiken yuzu vodka, pineapple juice, house made ginger syrup

NORTH END OLD FASHIONED 14.5

traveller whiskey, house made orange simple syrup, cherry bitters, orange twist, filthy cherry. Try it smoked! +2

LAVENDER GIN FIZZ 14.5

empress gin, lavender simple syrup, house made lemon sour, seltzer water, lemon twist

MANGO-RITA 14.5

patron silver tequila, patron citrónge, mango nectar, house-made lemon sour, lime

PRETTY IN PALOMA 14.5

herradura silver tequila, fevertree sparkling pink grapefruit, fresh grapefruit juice and lime juices, agave, salt rim

MALIBU PASSION BREEZE 13.5

copper bottom silver rum, pineapple juice, orange juice, passionfruit purée, grenadine, copper bottom barrel aged rum floater

PINEAPPLE SOUR 15.5

coconut fat washed penelope bourbon, pineapple juice, lemon juice, simple syrup

MARTINIS

MALIBU MANGO MARTINI 14

rumhaven coconut rum, mango white claw vodka, pineapple juice, maraschino cherry

PERFECT PEAR MARTINI 15

grey goose pear vodka, pineapple juice, cranberry juice, orange slice

RUBY RUBY MARTINI 14

tito's vodka, st. germain elderflower liqueur, fresh grapefruit and lemon juice, lemon twist

TEQUILA TANGO MARTINI 14.5

casamigos reposado tequila, jalapeno honey syrup, grapefruit juice, aromatic bitters, orange twist

HANDCRAFTED MULES

Fresh lime, ginger beer, choice of:

DAYTONA copper bottom vodka 11.5

MOSCOW stoli vodka 13.5

IRISH paddy's irish whiskey 13.5

BLOOD ORANGE tito's vodka, solerno blood orange 13.5

CARIBBEAN captain morgan rum 12

ESPRESSO MARTINI 15

three olives vanilla vodka, grind coffee liqueur, frangelico, crème de cacao, fresh brewed espresso, coffee beans

CHOCOLATE MARTINI 14

three olives vanilla vodka, baileys chocolate liqueur, crème de cacao, crème, chocolate drizzle, maraschino cherry

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** 6 **BREWING CO.** 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

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

RED

CABERNET

J. LOHR
Paso Robles

JUGGERNAUT

North Coast Hillside

AUSTIN HOPE (1L)

Paso Robles

MARTIS

Alexander

FRANK FAMILY

Napa

PINOT NOIR

GREENWING

Willamette

MEIOMI

California

BELLE GLOS “CLARK & TELEPHONE”

Tri-county California

COMPELLING REDS

14 HANDS MERLOT

Columbia Valley

AMALAYA MALBEC

Calchaqui

GABBIANO CHIANTI

Tuscany

ORIN SWIFT “8 YEARS IN THE

DESERT” RED BLEND

California

TROUBLEMAKER RED BLEND

Paso Robles

WHITE

CHARDONNAY

KENDALL-JACKSON

California

LA CREMA

Monterey

ROMBAUER

Carneros

PINOT GRIGIO

MADDALENA

Monterey

FERRARI-CARANO

Friuli

SANTA MARGHERITA

Alto-Adige

INTERESTING WHITES

SEAN MINOR SAUVIGNON BLANC

California

WHITEHAVEN SAUVIGNON BLANC

Marlborough

THOMAS SCHMITT RIESLING

Mosel

ROSÉ & SPARKLING

LA MARCA PROSECCO

Italy

LA PERLINA MOSCATO

Italy

MIRAVAL “STUDIO” ROSÉ

Provence

PERRIER JOET CHAMPAGNE

Champagne

HOUSE VARIETALS BY THE GLASS 8

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

SANGRIA

BLOOD ORANGE SANGRIA 10

chardonnay, solerno blood orange liqueur, orange juice, lemon sour, club soda, dried citrus

STRAWBERRY MANGO SANGRIA 11

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

ROSEBERRY RED SANGRIA 11

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

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