

MALIBU BEACH

CALIFORNIA CASUAL *Gull* STEAK AND SEAFOOD

SOUPS, SALADS & ENTRÉE SALADS

MALIBU 5.5 (3.5 w/ entrée, sub a side +2.25)
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, red onions, 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 16.9, w/ salmon or shrimp 18.9*

COBB SALAD 17.9
grilled chicken, bacon, avocado, cheddar jack, tomatoes, Kalamata olives, hard-boiled egg, mixed greens & blue cheese crumbles
substitute salmon or shrimp +\$2

SEASONAL BERRY SALAD 16.9
grilled chicken, seasonal berries, sugared walnuts, red onions, feta, mixed greens
substitute salmon or shrimp +\$2

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

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

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 15.5*
- *blackened chicken 14.5*
- *sliced sirloin 17.9*
- *blackened mahi mahi MKT*

MAHI MAHI SANDWICH MKT
fresh, wild caught, hand cut, blackened Mahi Mahi, lettuce, tomato, tartar, Monterey Jack

CALIFORNIA CHICKEN SANDWICH 14.5
fire grilled chicken, bacon, provolone, avocado, lettuce, tomato, house made honey mustard

MALIBU BURGER 14.5
half pound of ground Angus, short rib, & brisket, lettuce, tomato, pickle
add cheese, applewood bacon, avocado, sautéed mushrooms .75 each

BEYOND VEGAN BURGER 15.5
the world's first plant-based burger that looks, cooks and satisfies like beef without GMO's, soy or gluten. Served 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

STARTERS

ENCRUSTED MUSHROOMS 11.1
sizzling mushrooms, garlic butter, provolone & parmesan cheeses

BAKED GOAT CHEESE 11.6
herbed goat cheese baked over Pomodoro sauce w/ crostinis

FIRECRACKER SHRIMP 12.3
hand-battered bay shrimp, fried golden, tossed in a spicy sauce

THAI CALAMARI 12.3
lightly breaded, fried golden, Thai chili salsa

SPINACH & ARTICHOKE DIP 11.1
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

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 26.9

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

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

PREMIUM TOPPINGS FOR STEAK & FISH ENTREES

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 +3 fried asparagus & hollandaise

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

FRESH GRILLED FISH

The freshest fish available, hand trimmed by our chefs daily. Served with your choice of 2 sides and one of our signature sauces:

Apple Mango Salsa • Lemon Butter • Picatta Lemon Butter • Zuma Lemon Butter Basil

SALMON marinated *petite 21.1 regular 29.1*

MAHI MAHI 7 oz. Mkt

GROUPEL 7 oz. Mkt

MARKET FRESH CATCH OF THE DAY Mkt

SEAFOOD DISHES

Served w/ your choice of 2 sides.

DAY BOAT CITRUS SCALLOPS 29.9
ginger dusted & sautéed topped w/ a lemon butter

COD PICCATA 21.1
Wild caught Alaskan cod hand dredged in our house ginger flour and sautéed then topped with our piccata lemon butter

FRIED SHRIMP 18.9
8 panko crusted shrimp lightly fried w/ cocktail sauce

FRIED ALASKAN COD PLATTER 21.1
hand-breaded wild caught Alaskan cod

CHICKEN DISHES

Served w/ your choice of 2 sides.

MALIBU BEACH CHICKEN *petite 18.9 regular 25.5*

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 22.9*

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

HAND-BREADED CHICKEN TENDERS 17.1

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

FRESH PASTA

NEW ORLEANS PASTA 23.1
blackened chicken & bay shrimp, fresh andouille sausage made locally, penne pasta in a creamy Cajun sauce

SHRIMP SCAMPI *petite 14.9 regular 19.9*
sautéed shrimp, w/ tomatoes, spinach, and fresh fettuccine pasta in a lemon garlic wine sauce

GARDEN PASTA *petite 12.9 regular 17.9*
blend of garden veggies sautéed & tossed w/ house made Pomodoro sauce & fresh fettuccine pasta topped w/ shredded parmesan cheese

CHICKEN POMODORO *petite 13.9 regular 18.9*
panko & parmesan crusted chicken sautéed, topped w/ Pomodoro sauce & provolone cheese on a bed of fresh fettuccine pasta Alfredo

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.

ROCKS

ULTRA AÑEJO OLD FASHIONED 15.5
Collin's spin on an Old Fashioned with Herradura Ultra Añejo tequila, Lemon Bitters, and house made honey syrup with a lemon twist

CHOOSE YOUR MULE 11.1
- 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

MANGO PATRÓN MARGARITA 11.1
a top shelf Margarita concocted w/ Patrón Silver & Citronge, orange juice, mango nectar & homemade sour mix

TALL BLUE PACIFIC 9.2
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 11.1
Hendricks Gin and rosé wine with peach and orange liquor

MALIBU PASSION BREEZE 9.9
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 11.1
Woodford Reserve bourbon, fresh sour, with a cabernet floater

MARTINIS

MALIBU MANGO MARTINI 9.9
our signature drink mixed w/ Absolut Mango, RumHaven Coconut Rum, & pineapple juice

WHITE CHOCOLATE MARTINI 10.1
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 11.1
Stoli Elite, elderflower liquor, topped with Thomas Schmitt Riesling

ULTIMATE COPPER MARTINI 10.1
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 11.1
perfect blend of fresh brewed espresso, Stoli Vanili, Kahlua, Frangelico, and Crème de Cacao

PERFECT PEAR 11.1
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>CA</i>	6.9	
Rosehaven, Rosé <i>CA</i>	7.5	28
William Wycliff, Brut <i>CA</i>	6.9	26
Champagne, Perrier Jouet		79

PINOT GRIGIO & OTHER WHITES

Thomas Schmitt Private Collection, Riesling <i>Mosel, Germany</i>	9.3	35
Copperidge, Pinot Grigio <i>California</i>	6.9	
Benvolio, Pinot Grigio <i>Friuli, Italy</i>		28
Portlandia, Pinot Gris <i>Wilmette Valley, OR</i>	9.3	35
White Haven, Sauvignon Blanc <i>Marlborough, NZ</i>	11.5	44

CHARDONNAY

Copperidge <i>CA</i>	6.9	
Kendall-Jackson Vitners Reserve <i>CA</i>		39
Chalk Hill <i>Russian River Valley, CA</i>	12.5	48
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
PINOT NOIR & OTHER REDS		
6th Sense, Syrah <i>Lodi, CA</i>		38
Meiomi by Belle Glos, Pinot Noir <i>Santa Barbara-Monterey, CA</i>		48
Firesteed, Pinot Noir <i>Wilmette Valley, OR</i>	10.2	38
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>CA</i>	6.9	
Oberon, Merlot <i>Napa Valley, CA</i>	12	46
Frogs Leap, Merlot <i>Napa Valley, CA</i>		63
J. Lohr, Cabernet <i>Paso Robles, CA</i>	10.8	41
Juggernaut Hillside, Cabernet <i>CA</i>	13	50
Austin Hope, Cabernet Sauvignon <i>Paso Robles, CA</i>		74
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 5.3
Coors Light 5.1
Bud Light 5.1
Miller Lite 5.1
Heineken 0.0 (*non-alcoholic*) 6.1
Corona 6.1
Blue Moon 6.1
Budweiser 5.1
Yuengling 5.1
Stella Artois 6.1
Heineken 6.1
Beach Hippie IPA 6.1
Guinness 6.1
Newcastle Brown Ale 6.1
High Noon Hard Seltzer 6.1
Made with Real Vodka + Fruit Juice. (ask your server what flavors are in stock today)
Featured Seasonal Rotator
(ask your server what is in today)

BEVERAGES

Acqua Panna or Perrier 4.1
Soft Drinks 3.3
Coca Cola, Diet Coke, Coke Zero, Sprite, Minute Maid Lemonade, Mellow Yellow, Dr Pepper, Power Aid Mountain Blast
Iced Tea 3.3
Fresh Florida Orange Juice 4.1
Cranberry Juice 3.9
Hot Tea 3.3
Coffee - *regular or decaf* 3.3
Espresso, Cappuccino, Latte 4.5

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

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 10.1

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 11.1

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

JENELL'S KEY LIME MARTINI 10.1

Hand made with fresh squeezed lime, Stoli Vanil, Rumchatta blended with cream of coconut with a graham cracker rim

ESPRESSO 4.5

CAPPUCCINO 4.5

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 12.9

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 13.9

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

BENEDICTS

STEAK & MUSHROOM BENEDICT 17.9

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

TRADITIONAL EGGS BENEDICT 12.9

Canadian bacon, poached eggs, English muffin, hollandaise

SPINACH & MUSHROOM BENEDICT 12.9

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

BRUNCH FAVORITES

STEAK & EGGS 17.9

6 oz. sirloin served with 2 eggs

BELGIAN WAFFLE 12.9

served with 2 eggs

Make it Chicken and Waffles +5

FRENCH TOAST 12.9

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

EGG BURGER 15

half pound of ground Angus short rib & brisket, lettuce, tomato, pickle, topped with a sunny side up egg
add cheddar, 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

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.

