

## APPETIZERS

**BLUE CRAB SPINACH DIP \* 26**  
jumbo lump blue crab, spinach, artichoke,  
imported cheeses

**WAGYU FLATBREAD \* 20**  
Australian wagyu flat iron, pico de gallo,  
imported cheeses, balsamic glaze

**TUNA TARTARE \* 26**  
marinated tuna, cucumber, avocado, lime  
juice, soy vinaigrette, wonton chips

**CEVICHE \* 25**  
market-fresh, served with freshly made  
plantain chips

**BEEF TARTARE \* 28**  
diced grass-fed beef, egg yolk, capers, crostini

**CRAB CAKE \* 25**  
jumbo lump blue crab, remoulade

**SHRIMP COCKTAIL \* 8/EA**  
cocktail sauce, lemon

**LAMB LOLLIPOPS \* 24**  
grilled lamb, chimichurri

**CRISPY RICE \* 22**  
- spicy tuna | spicy salmon | avocado -

## SALADS

**CLASSIC CAESAR \* 15**  
chopped romaine, parmesan, croutons,  
house-made caesar dressing  
- anchovies available upon request -

**MRBL SALAD 15**  
spring mix, dried cherries, pickled onions,  
candied pecans, goat cheese, raspberry  
vinaigrette

**BURRATA \* 20**  
confit heirloom cherry tomatoes, arugula,  
burrata, crispy prosciutto, balsamic glaze, cold  
pressed evoo, garlic crostini

**SNOW CRAB SALAD \* 21**  
avocado, cucumber, red onion, yuzu  
vinaigrette, sesame seeds

## SUSHI

**MRBL CRUDO \* 25**  
garlic ponzu, yuzu, soy, fresh orange  
- hamachi | salmon | bluefin tuna -

**BELLEVUE ROLL \* 17**  
shrimp tempura, kani, avocado, cream  
cheese, serrano, tempura fried

**LAVA ROLL \* 22**  
shrimp tempura, kani, avocado, spicy tuna,  
serrano, sriracha

**ANGRY DRAGON ROLL \* 23**  
shrimp tempura, spicy tuna, spicy kani,  
chili oil

**TORCHED SALMON ROLL \* 23**  
kani, avocado, asparagus, boursin cheese,  
serrano, seared salmon

**SASHIMI FLIGHT \* 39**  
curated selection of bluefin tuna, hamachi,  
salmon, garlic ponzu, chive oil

**BLUEFIN OTORO ROLL \* 35**  
torched bluefin belly, asparagus, boursin  
cheese, avocado, soy vinaigrette, eel sauce,  
yuzu tobiko

**SHARK BITE ROLL \* 33**  
marinated blue crab, soy paper, baked  
crawfish, avocado, eel sauce, sriracha

**ROEBLING ROLL \* 28**  
tempura lobster tail, mango, serrano, filet  
mignon, avocado, tobiko, eel sauce

**LOBSTER SUNKISSED ROLL \* 27**  
spicy lobster, spicy tuna, asparagus, smoked  
salmon, avocado, citrus aioli, tempura crunch

\*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS\*

# U.S.D.A. PRIME STEAKS

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| <p><b>FILET MIGNON</b> * 65<br/>8 oz.</p> <p><b>NY STRIP</b> * MKT<br/>14 oz. boneless</p> <p><b>RIBEYE</b> * 77<br/>14 oz. boneless</p> <p><b>BONE-IN FILET MIGNON</b> * 85<br/>12 oz.</p> <p><b>AUSTRALIAN WAGYU FLAT IRON</b> * 50<br/>6 oz. flat iron, frizzled onions</p> <p><b>BROADWAY FILET</b> * 80<br/>petite filet, lobster, cajun pontchartrain sauce</p> | <div>SHAREABLE CUTS</div> <p><b>MRBL TOMAHAWK</b> * 127<br/>30 oz. signature cut</p> <p><b>PORTERHOUSE FOR 2</b> * 135<br/>bone-in strip &amp; filet deconstructed, 42 oz.</p> <div>DRY AGED STEAKS</div> <p><b>45 DAY DRY-AGED BONE-IN RIBEYE</b> * 92<br/>20 oz.</p> <p><b>45 DAY DRY-AGED PORTERHOUSE</b> * 96<br/>24 oz.</p> |
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\*MRBL IS NOT RESPONSIBLE FOR THE APPEARANCE OR TASTE OF MEDIUM-WELL TO WELL-DONE STEAKS\*

## SURF'S UP

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| <p><b>LOBSTER TAIL</b> * MKT</p>                                                                                                           | <p><b>BLACK TIGER SHRIMP</b> * MKT</p>                                                                                        | <p><b>SCALLOPS</b> * MKT</p>                                                                                              |
| <div>ENHANCEMENTS</div>                                                                                                                    |                                                                                                                               |                                                                                                                           |
| <p><b>BROADWAY STYLE</b> * 22<br/>lobster, cajun pontchartrain sauce</p> <p><b>COMPOUND BUTTER</b> 5</p> <p><b>HORSERADISH CREAM</b> 5</p> | <p><b>OSCAR STYLE</b> * 18<br/>blue crab, asparagus, béarnaise</p> <p><b>BONE MARROW</b> * 13</p> <p><b>BÉARNAISE</b> * 5</p> | <p><b>MRBL SPECIAL</b> 7<br/>truffle mushroom cream sauce</p> <p><b>FRIZZLED ONIONS</b> 5</p> <p><b>CHIMICHURRI</b> 5</p> |

## CHEF'S SELECTIONS

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| <p><b>SALMON EN CROÛTE</b> * 45<br/>salmon, sliced mushroom, boursin &amp; spinach, puff pastry, lemon cream sauce</p> <p><b>TRUFFLE MUSHROOM CHICKEN</b> * 35<br/>housemade gnocchi, truffle mushroom sauce, shaved imported pecorino romano</p> <p><b>CHILEAN SEA BASS</b> * 55<br/>sweet potato puree, chorizo, corn, peppers, onion, black garlic shoyu beurre blanc</p> | <p><b>JAPANESE HANGER STEAK</b> * 52<br/>tamari marinated hanger, king trumpet mushrooms, bok choy, carrots</p> <p><b>BONE-IN PORK CHOP</b> * 48<br/>blackened double bone-in pork chop, vinegar seasoned rice, pineapple salsa</p> <p><b>SEAFOOD RISOTTO</b> * 55<br/>creamy seafood risotto, fresh spinach, pan-seared scallops</p> |
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## SHAREABLE SIDES

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| <p><b>CRISPY BRUSSELS SPROUTS</b> 14<br/>sambal glaze, gluten free</p> <p><b>TRUFFLE FRIES</b> 12<br/>white truffle oil, parmesan</p> <p><b>MASHED POTATOES</b> 13</p> <p><b>ASIAN GREEN BEANS</b> 15</p> | <p><b>ASPARAGUS</b> 14<br/>garlic infused oil, fried onions, lemon zest</p> <p><b>POTATO VOLCANO</b> * 16<br/>bacon, sour cream, cheese, chives</p> <p><b>SAUTÉED MUSHROOMS</b> 14</p> | <p><b>TRUFFLE GNOCCHI</b> 22<br/>housemade gnocchi, truffle mushroom cream sauce</p> <p><b>BAKED MAC &amp; CHEESE</b> 15<br/>lobster claws +15</p> <p><b>CREAMED SPINACH</b> 14</p> |
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WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES OR RESTRICTIONS IF POSSIBLE  
20% GRATUITY ADDED ON ALL PARTIES OF 6 OR MORE, 20% GRATUITY ADDED TO ALL PARTIES SEATED AFTER 9PM, PARTIES OF 12 OR MORE WILL RECEIVE ONE CHECK