

APPETIZERS

BLUE CRAB SPINACH DIP * 26

jumbo lump blue crab, spinach, artichoke,
imported cheeses

CEVICHE * 25

market-fresh, served with freshly made
plantain chips

CRISPY RICE * 22

- spicy tuna | spicy salmon | avocado -

LAMB LOLLIPOPS * 24

grilled lamb, chimichurri

TUNA TARTARE * 26

marinated tuna, cucumber, avocado, lime
juice, soy vinaigrette, wonton chips

WAGYU FLATBREAD * 20

Australian wagyu flat iron, pico de gallo,
imported cheeses, balsamic glaze

CRAB CAKE * 25

jumbo lump blue crab, remoulade

SHRIMP COCKTAIL * 8/EA

cocktail sauce, lemon

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

- FILET MIGNON * 67

8 oz.

NY STRIP * 79

14 oz. boneless

RIBEYE * 77

14 oz. boneless

BONE-IN FILET MIGNON * 85

12 oz.

AUSTRALIAN WAGYU FLAT IRON * 50

6 oz. flat iron, frizzled onions

BROADWAY FILET * 80

petite filet, lobster, cajun pontchartrain sauce

SHAREABLE CUTS

- MRBL TOMAHAWK * 127

30 oz. signature cut

PORTERHOUSE FOR 2 * 135

bone-in strip & filet deconstructed, 42 oz.

DRY AGED STEAKS

- 45 DAY DRY-AGED BONE-IN RIBEYE * 92

20 oz.

45 DAY DRY-AGED PORTERHOUSE * 96

24 oz.

MRBL IS NOT RESPONSIBLE FOR THE APPEARANCE OR TASTE OF MEDIUM-WELL TO WELL-DONE STEAKS

SURF'S UP

LOBSTER TAIL * MKT

BLACK TIGER
SHRIMP * MKT

SCALLOPS * MKT

ENHANCEMENTS

- BROADWAY STYLE * 22

lobster, cajun pontchartrain sauce

COMPOUND BUTTER 5

HORSERADISH
CREAM 5

- OSCAR STYLE * 18

blue crab, asparagus,
béarnaise

BONE MARROW * 13

BÉARNAISE * 5

- MRBL SPECIAL 7

truffle mushroom cream sauce

FRIZZLED ONIONS 5

CHIMICHURRI 5

CHEF'S SELECTIONS

- SALMON EN CROÛTE * 45

salmon, sliced mushroom, boursin & spinach,
puff pastry, lemon cream sauce

TRUFFLE MUSHROOM CHICKEN * 35

housemade gnocchi, truffle mushroom sauce,
shaved imported pecorino romano

BLACKENED HALIBUT * 55

citurs-honey carrots, pumpkin puree,
cranberry beurre blanc

- JAPANESE HANGER STEAK * 52

tamari marinated hanger, king trumpet
mushrooms, bok choy, carrots

BONE-IN PORK CHOP * 48

blackened double bone-in pork chop, vinegar
seasoned rice, pineapple salsa

SEAFOOD RISOTTO * 55

creamy seafood risotto, fresh spinach,
pan-seared scallops

SHAREABLE SIDES

- CRISPY BRUSSELS
SPROUTS 15

sambal glaze, gluten free

TRUFFLE FRIES 12

white truffle oil, parmesan

ASIAN GREEN BEANS 15

SAUTÉED MUSHROOMS 14

- ASPARAGUS 14

garlic infused oil, fried
onions, lemon zest

BAKED MAC &
CHEESE 16

lobster claws +16

POTATO VOLCANO * 17

bacon, sour cream, cheese, chives

- TRUFFLE GNOCCHI 22

housemade gnocchi, truffle
mushroom cream sauce

HEIRLOOM ROASTED
CARROTS 14

citrus honey glaze

MASHED POTATOES 13

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