

APPETIZERS

BLUE CRAB SPINACH DIP * 30

jumbo lump blue crab, spinach, artichoke, imported cheeses

CEVICHE * 25

market-fresh, served with freshly made plantain chips

LAMB LOLLIPOPS * 24

grilled lamb, chimichurri

CRISPY RICE * 22

- spicy tuna | spicy salmon | avocado -

MRBL MARROW 28

roasted marrow bones, rosemary-dusted pita chips, charred lemon

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 reduction

CRAB CAKE * 29

jumbo lump blue crab, remoulade

SHRIMP COCKTAIL * 8/EA

cocktail sauce, lemon

CRAB COCKTAIL 28

fresh & chilled blue crab, dijonaise

SALADS

CLASSIC CAESAR * 15

chopped romaine, parmesan, croutons, house-made caesar dressing - anchovies available upon request -

BURRATA * 20

confit cherry tomatoes, arugula, burrata, crispy prosciutto, balsamic reduction, cold-pressed evoo

WATERMELON GREEK SALAD 18

chilled watermelon, cucumber, feta, Mediterranean olives, pickled onions, cold-pressed evoo, balsamic reduction

MRBL SALAD 15

spring mix, dried cherries, pickled onions, candied pecans, goat cheese, raspberry vinaigrette

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 * 19

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

NKY ROLL * 25

lobster salad, avocado, salmon, soy vinaigrette, tobiko, tempura crunch

SASHIMI FLIGHT * 39

curated selection of bluefin tuna, hamachi, salmon, garlic ponzu, chive oil

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

lobster salad, spicy tuna, asparagus, smoked salmon, avocado, citrus aioli, tempura crunch

CEVICHE ROLL * 25

tuna, hamachi, salmon, cucumber, fresh ceviche, avocado, tobiko, eel sauce

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 * 89

12 oz.

BROADWAY FILET * 80

petite filet, lobster, cajun pontchartrain sauce

SHAREABLE CUTS

AUSTRALIAN WAGYU

TOMAHAWK * 190

32 oz. signature cut

PORTERHOUSE FOR 2 * 140

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 * 99

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

citrus-honey carrots, pumpkin puree,
cranberry beurre blanc

AUSTRALIAN WAGYU FLAT IRON * 50

6 oz. flat iron sliced, frizzled onions

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

GOLDEN ONION RINGS 14

tempura-battered vidalias, dijonnaise

ASIAN GREEN BEANS 15

ASPARAGUS 14

honey-soy glaze, onion
crisps

BAKED MAC &

CHEESE 16

lobster claws +16

MASHED POTATOES 13

SAUTÉED MUSHROOMS 14

TRUFFLE GNOCCHI 22

housemade gnocchi, truffle
mushroom cream sauce

HEIRLOOM ROASTED

CARROTS 14

citrus honey glaze

POTATO VOLCANO * 17

panko fried mashed, bacon,
sour cream, cheese, chives

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