

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, dijonnaise

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

GREEK SALAD 18

fresh tomato wedges, 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.
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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 BLACK GROUPER * 55 broccolini, carrot puree, white wine caper sauce	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
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SHAREABLE SIDES

CRISPY BRUSSELS SPROUTS 15 sambal glaze, gluten free TRUFFLE FRIES 12 white truffle oil, parmesan GOLDEN ONION RINGS 14 tempura-battered vidalias, dijonaise 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
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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