

## Lunch

### Appetizers

#### Half Dozen of Oysters

\$21.95

Ponzu Mignonette

#### Lobster & Shrimp

\$24.50

Avocado, Hearts Of Palm, Grapefruit, Butter Lettuce, Citrus Dressing

Gluten Free

#### Octopus Carpaccio

\$21.50

Fennel, Arugula, Olives, Orange, Lemon Dressing

Gluten Free

#### Spicy Ahi Tuna Tartare

\$20.50

Cucumber, Seaweed, Wasabi, Sesame Wonton, Avocado

Dairy

## Tender Barbecued Octopus

\$21.50

Fingerling Potatoes, Cannellini Beans

Gluten Free

## Pan Seared Sea Scallops

\$24.50

Celery Root & Cilantro Puree

Gluten Free

## Burrata Cheese

\$18.95

Heirloom Tomatoes, Balsamic Reduction

Dairy, Vegetarian

## Dungeness Crab Cake

\$22.50

Arugula, Celery, Carrot, Passion Fruit Puree

Dairy

## Fried Calamari

\$18.50

Chipotle Aioli

Dairy

## Parma Prosciutto & Mozzarella Di Bufala

\$19.95

Ham, Buffalo Mozzarella, 15 Year Aged Balsamic

Dairy

## Shrimp Cocktail

\$19.50

Moonshadows Signature Cocktail Sauce

Gluten Free

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## Chowder & Salads

### Clam Chowder

\$11.95

True New England Style

Dairy

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### Sweet Maine Lobster Caesar Salad

\$22.95

Baby Romaine, Bacon, Croutons, Caesar Dressing

Dairy

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### Better Than A Cobb Salad

\$22.50

Mixed Greens, Grilled Chicken, Bacon, Blue Cheese, Avocado, Candied Pecans, Tomato, Chile-Buttermilk Dressing

Dairy, Gluten Free

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### Roasted Organic Red & Yellow Beet Salad

\$19.50

Goat Cheese, Apple, Pecans, Beet Vinaigrette, Balsamic

Dairy, Vegetarian

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### Dungeness Crab & Tiger Shrimp Salad

\$21.50

Mixed Greens, Corn, Cherry Tomatoes, Eggs, Lemon Vinaigrette

Gluten Free

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### D'anjou Pear Salad

\$17.95

Mixed Greens, Candied Pecans, Blue Cheese, Pear Vinaigrette

Dairy, Vegetarian, Gluten Free

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### Caesar Salad

\$16.25

Baby Romaine, Croutons, Caesar Dressing.

Add Chicken \$6.00 – Add Shrimp \$8.00

Dairy, Vegetarian

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### Seared Albacore Tuna “Nicoise” Salad

\$22.95

Mixed Greens, Haricot Vert, Capers, Roasted Red Bell Pepper, Olives

Gluten Free

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### Farro Grain Salad

\$16.50

Cucumber, Tomato, Red Bell Pepper, Feta Cheese, Onion, Lemon Dressing

Dairy, Vegetarian

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## Sandwiches

### American Kobe Beef Burger

\$20.50

Brioche Bun, Caramelized Onions, Tomato, Arugula, Taro Root Chips

Dairy

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### Ahi Tuna Burger

\$21.50

Brioche Bun, Sashimi Grade Ahi Tuna, Tobiko, Avocado, Tomato, Arugula, Taro Root Chips

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### Panko Crusted Chicken Sandwich

\$19.75

Ciabatta, Mixed Greens, Tomato, Pesto Aioli, Fries

Dairy

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## Bbq Pork Sandwich

\$19.50

Ciabatta, Tomato, Jalapeno & Lime Mayo, Coleslaw, Fries

Dairy

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## Maine Lobster Roll

\$29.95

Toasted Brioche, Celery, Coleslaw, Sweet Potato Fries

Dairy

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## Main Course

### Tiger Shrimp Paccheri Pasta

\$29.95

Large Rigatoni, Zucchini, Shaved Ricotta, Lobster Reduction

Dairy

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### Farmers Market Risotto

\$23.50

Asparagus, Sugar Snap, Edamame, Peas, Spinach, Chive Oil, Parmesan Cheese

Dairy, Vegetarian, Gluten Free

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### Spaghetti Scampi

\$31.50

Tiger Shrimp, White Wine & Garlic Sauce

Dairy

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### Pumpkin Tortelloni

\$26.50

Sage, Parmesan & Cream Sauce

Dairy, Vegetarian

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### Lobster & Crab Linguine

\$41.50

Light Spicy Tomato Sauce

Dairy

## Short Ribs Pappardelle

\$28.50

Wide Egg Noodle, Braised Short Ribs

Dairy

## Fish of The Day

\$M.P.

Ask Your Server About Today's Specialty

Chef's Selection

## Oven Roasted Maine Lobster

\$M.P.

Spinach, Mashed Potatoes, Drawn Butter

Dairy, Gluten Free

Chef's Selection

## Scottish Salmon

\$33.50

Spinach, Fingerling Potatoes, Lemon Caper Beurre Blanc

Dairy, Gluten Free

## Pacific Swordfish

\$33.95

Seasonal Vegetable Caponata, Organic Asparagus

Dairy

## Almond Crusted Albacore Tuna Steak

\$32.50

Vegetable Ratatouille, Balsamic Reduction

Dairy, Gluten Free

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## Miso Glazed Black Cod

\$34.50

Bok Choy, Shiitake Mushrooms, Green Tea Rice, Ponzu Sauce

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## Free-Range Chicken

\$29.50

Corn, Mushrooms, Mashed Potatoes, Truffled-Chicken Demi-Glace

Dairy, Gluten Free

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## Rib Eye Steak (12 Oz)

\$46.75

Sautéed Spinach, Mashed Potatoes, Porcini Sauce

Dairy, Gluten Free

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## Sides

### Mashed Potatoes

\$11.95

Dairy, Vegetarian, Gluten Free

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### Steamed Rice

\$11.95

Vegetarian, Gluten Free

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### Garlic Spinach

\$11.95

Vegetarian, Gluten Free

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### Braised Bok Choy

\$11.95

Vegetarian, Gluten Free

## Shiitake Mushrooms

\$11.95

Vegetarian

## Asparagus

\$11.95

Vegetarian, Gluten Free

Corkage fee \$35 per 750ml bottle. Cake service fee \$20. 18% gratuity will be added to parties of 8 or more. Split check 4 cards max

### Your safety is our priority



Our staff wears masks and is checked to ensure they are symptom-free.



We wash our hands thoroughly and regularly.



Dining areas have been reorganized to meet social distancing guidelines.



Scannable QR mobile menu access for contactless ordering.



Tables, seating and service areas are frequently and carefully cleaned.



Our kitchen staff sanitizes all food contact surfaces and utensils and follows stringent food safety guidelines.



# Hours of Operation

## Lunch

Monday - Friday

11:30 AM - 4:00 PM

## Brunch

Saturday & Sunday

11:00 AM - 4:00 PM

## Dinner

Sunday - Thursday

4:00 PM - 10:00 PM

Friday & Saturday

4:00 PM - 11:00 PM

# Contact



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# MOONSHADOWS

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