

## Dinner

### Appetizers

#### Half Dozen of Oysters

\$22.50

Ponzu Mignonette

#### Lobster & Shrimp

\$24.95

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

\$24.95

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

## Little Neck Clams

\$19.25

Fennel & Saffron Broth

Dairy, Gluten Free

## Fried Calamari

\$18.50

Chipotle Aioli

Dairy

Parma Prosciutto & Mozzarella Di Bufala

\$19.95

Ham, Buffalo Mozzarella, 15 Year Aged Balsamic

Gluten Free

## Duck & Shiitake Mushroom Spring Rolls

\$19.50

Thai Chili Dipping Sauce, Cole Slaw

Dairy

## Shrimp Cocktail

\$19.50

Moonshadows Signature Cocktail Sauce

Gluten Free

## Chowder & Salads

### Clam Chowder

\$12.95

True New England Style

Dairy

### Sweet Maine Lobster Caesar Salad

\$23.95

Baby Romaine, Bacon, Croutons, Caesar Dressing

Dairy

### Roasted Organic Red & Yellow Beet Salad

\$19.50

Goat Cheese, Apple, Pecans, Beet Vinaigrette, Balsamic

Dairy, Vegetarian

### Caesar Salad

\$16.50

Baby Romaine, Croutons, Caesar Dressing.

Dairy, Vegetarian

## D'anjou Pear Salad

\$17.95

Mixed Greens, Candied Pecans, Blue Cheese, Pear Vinaigrette

Dairy, Vegetarian, Gluten Free

## Farro Grain Salad

\$16.50

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

Dairy, Vegetarian

## Main Courses

### Lobster & Crab Linguine

\$41.50

Light Spicy Tomato Sauce

Dairy

### Tiger Shrimp Paccheri Pasta

\$32.50

Large Rigatoni, Zucchini, Shaved Ricotta, Lobster Reduction

Dairy

### Almond Crusted Albacore Tuna Steak

\$33.50

Vegetable Ratatouille, Balsamic Reduction

Dairy, Gluten Free

### Scottish Salmon

\$34.50

Spinach, Fingerling Potatoes, Lemon Caper Beurre Blanc

Dairy, Gluten Free

## Thai Curried Tiger Shrimp

\$35.50

Bell Pepper, Pineapple, Sugar Snaps, Coconut Sugar, Kaffir Lime, Lemongrass Oil, Jasmine Rice

Dairy, Gluten Free

## Miso Glazed Black Cod

\$34.95

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

## Pacific Swordfish

\$34.50

Seasonal Vegetable Caponata, Organic Asparagus

Dairy

## California Style Bouillabaisse

\$37.50

Santa Barbara Prawns, Bay Scallops, Mussels, Clams, Squid, Sea Bass, Tomato, Ciabatta Bread

## 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

## Surf & Turf

\$M.P.

10 Oz. Filet Mignon, 8 Oz. Lobster Tail, Spinach, Mashed Potatoes, Drawn Butter, Red Wine Reduction

Dairy, Gluten Free

## Pumpkin Tortelloni

\$27.50

Sage, Parmesan & Cream Sauce

Dairy, Vegetarian

## Short Ribs Pappardelle

\$31.50

Wide Egg Noodle, Braised Short Ribs

Dairy

## Free-Range Chicken

\$29.95

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

Dairy, Gluten Free

## Grilled Pork Chop

\$34.50

Sweet Potato Puree, Caramelized Apple, Mustard-Bacon Sauce

Dairy

## Braised Short Ribs

\$39.50

Mashed Potatoes, Baby Carrots, Green Beans

Dairy

## Filet Mignon (10 Oz)

\$53.95

Spinach, Mashed Potatoes, Red Wine Reduction

Dairy, Gluten Free

## Aged Bone-In Rib Eye (16 Oz)

\$56.95

Spinach, Fingerling Potatoes, Porcini Sauce

Gluten Free

## Sides

### Mashed Potatoes

\$11.95

Dairy, Vegetarian, Gluten Free

### Steamed Rice

\$11.95

Vegetarian, Gluten Free

### Garlic Spinach

\$11.95

Vegetarian, Gluten Free

### 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

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## 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

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### Brunch

Saturday & Sunday

11:00 AM – 4:00 PM

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### Dinner

Sunday – Thursday

4:00 PM – 10:00 PM

Friday & Saturday

4:00 PM – 11:00 PM



Contact

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