

## Brunch

### Appetizers

#### Half Dozen of Oysters

\$22.50

Ponzu Mignonette

#### 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

## London Style Salmon Cake

\$18.95

Frisee, Saffron Aioli

Dairy

## 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

## Fried Calamari

\$18.50

Chipotle Aioli

Dairy

## Parma Prosciutto & Mozzarella Di Bufala

\$19.95

Ham, Buffalo Mozzarella, 15 Year Aged Balsamic

Gluten Free

## Shrimp Cocktail

\$19.50

Moonshadows Signature Cocktail Sauce

Gluten Free

---

## Chowder & Salads

### Pacific Seafood Chowder

\$12.95

Clams, Halibut, Salmon, Bay Shrimp, Potato, Dill Cream

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.  
Add Chicken \$6.00 – Add Shrimp \$8.00

Dairy, Vegetarian

---

### D'anjou Pear Salad

\$17.95

Mixed Greens, Candied Pecans, Blue Cheese, Pear Vinaigrette

Dairy, Vegetarian, Gluten Free

---

### Dungeness Crab & Tiger Shrimp Salad

\$22.95

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

Gluten Free

---

## Farro Grain Salad

\$16.50

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

Dairy, Vegetarian

---

## Breakfast

### Oven Baked Stuffed Butter Croissant

\$19.75

Roasted Chicken Hash, Fontina Cheese Béchamel, Potato Hash, Watermelon

Dairy

---

### Crispy Potato Galette

\$24.50

House Cured Salmon, Crème Fraîche, Chives

Dairy, Gluten Free

---

### Scrambled Eggs with Smoked Country Ham

\$22.50

Asparagus, Cherry Tomatoes, Potato Hash, Sautéed Spinach

Gluten Free

---

### Hanger Steak & Fried Eggs

\$28.50

Potato Hash, Creamed Spinach

Dairy, Gluten Free

---

### Napa Goat Cheese & Sundried Tomato Omelette

\$23.25

Potato Hash, Sautéed Spinach

Dairy, Vegetarian, Gluten Free

---

## Rock Shrimp & Bay Scallop Omelette

\$24.50

Asparagus, Cherry Tomatoes, Potato Hash, Sautéed Spinach

Dairy, Gluten Free

---

## Main Courses

### Maine Lobster Roll

\$29.95

Toasted Brioche, Celery, Coleslaw, Potato Chips

Dairy

---

### Tiger Shrimp Paccheri Pasta

\$31.50

Large Rigatoni, Zucchini, Shaved Ricotta, Lobster Reduction

Dairy

---

### Scottish Salmon

\$33.50

Spinach, Fingerling Potatoes, Lemon Caper Beurre Blanc

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

---

### Lobster & Crab Linguine

\$41.50

Light Spicy Tomato Sauce

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

## Pumpkin Tortelloni

\$26.50

Sage, Parmesan & Cream Sauce

Dairy, Vegetarian

## American Kobe Beef Burger

\$21.50

Brioche Bun, Caramelized Onions, Tomato, Arugula, Potato Chips

Dairy

## Free-Range Chicken

\$29.50

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

Dairy, Gluten Free

## Rib Eye Steak (12 Oz)

\$46.75

Sautéed Spinach, Mashed Potatoes, Porcini Sauce

Dairy, 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

## 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



20356 Pacific Coast Hwy.  
Malibu CA 90265

+1 310 456 3010  
Info@moonshadowsmalibu.com

Subscribe to our mailing list

email address

SUBSCRIBE

MOONSHADOWS  
M A L I B U



20356 Pacific Coast Hwy. Malibu CA 90265  
+1 310 456 3010



HOME

ABOUT

MENUS

GALLERY

EVENTS

SPECIAL EVENTS

CAREERS

PRIVACY POLICY

RESERVATIONS

Copyright © 2021 [Moonshadows Malibu](#). All rights reserved.

