

# DRAUGHTS

	16 oz	22 oz
ANGEL CITY GOLDLINE PILSNER 5.6% Los Angeles, CA	7	9
COORS LIGHT LIGHT LAGER 4.2% Golden, CO	5	7
STELLA ARTOIS PALE LAGER 5.0% Leuven, Belgium	7	9
TELEGRAPH WHITE ALE BELGIAN STYLE WITBIER 4.5% Santa Barbara, CA	7	9
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
SAINT ARCHER AMERICAN PALE ALE 5.5% San Diego, CA	7	9
BEAR REPUBLIC RACER 5 AMERICAN IPA 7.5% Healdsburg, CA	7	9
LEFT HAND MILK STOUT Sweet Stout 6.0% Longmont, CO	7	9

# BOTTLES & CANS

2 TOWNS CIDERHOUSE 'BRIGHTCIDER' APPLE CIDER 6.0% Corvallis, Oregon	6
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
CORONA ADJUNCT LAGER 4.6% Mexico	6
SAPPORO PALE LAGER 5.0% Tokyo, Japan	6
HEINEKEN PALE LAGER 5.0% Netherlands	7
ST. PAULI GIRL NON-ALCOHOLIC 0.5% Bremen, Germany	6

## BARTENDER'S SPECIAL

### BEAUREGARDE

vodka, lemongrass, muddled blueberries & fresh lemon... served up

11

# COCKTAILS

\$10	<b>SMOKE ON THE WATER</b> Straight rye whiskey, maple syrup, and whiskey barrel aged bitters, with an Islay Malt mist... Smoked and served over block ice
	<b>OLD FASHIONED</b> Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence
	<b>MOSCOW MULE</b> vodka, fresh lime and ginger beer...on the rocks in a classic copper mug
\$11	<b>SOUTHERN SOUR*</b> Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
	<b>PINE AVENUE</b> Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	<b>GORDON'S CUP</b> London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper
\$12	<b>WESTSIDER</b> London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
	<b>AGAVE STING</b> Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
	<b>CAJUN BLOODY MARY</b> vodka with our house made mix...served long with a cajun salt rim
\$5 ZERO PROOF	<b>COSMOPOLITAN</b> citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up
	<b>TRINIDAD SWIZZLE</b> 5 year Trinidad rum, falernum, pineapple, and lime... rinsed with absinthe and swizzled with crushed ice
	<b>LEMON DROP</b> citrus vodka and fresh lemonade...served up with a sugar rim
\$12	<b>PIMM'S CUP</b> Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
	<b>TWO IF BY SEA</b> Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence
	<b>CADILLAC MARGARITA</b> Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float
\$5 ZERO PROOF	<b>THE SPA</b> Fresh limeade and cucumber charged with ginger beer
	<b>BERRY SMASH</b> Fresh lemonade, mint, and raspberries
	<b>HIBISCUS LIMEADE</b> Fresh limeade with house made hibiscus syrup... charged with lemon-lime soda

# KING'S FISH HOUSE

"WELCOME TO THE HOUSE THAT SEAFOOD BUILT"

We purchase all of our  
**OYSTERS**



OVER  
**2 1/2**  
MILLION  
PER YEAR

from shellfish farms all over the world

## APPETIZERS

<b>Edamame</b> Salted or Crispy Garlic (add .50)	5.50
<b>Baked Carlsbad Mussels</b> With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
<b>Jumbo Castroville Artichoke</b> Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	12.25
<b>Blackened Shrimp Taquitos</b> Wrapped in Diana's corn tortillas served with cotija cheese and guacamole	14.25
<b>Buffalo Chicken Wings</b> Tossed in Frank's Hot Sauce and served with housemade blue cheese	14.25
<b>Crispy Calamari</b> Served with mae ploy and roasted pepper aioli	13.75
<b>N'awlin's BBQ Shrimp</b> Sautéed and served with toasted sour dough bread	14.25
<b>King's Crab Cakes</b> With house made remoulade and baby arugula	13.75
<b>Ahi Poke*</b> Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
<b>Manila Clams &amp; Andouille</b> Pan sautéed in white wine, butter and fresh herbs	18.75
<b>Crab Cocktail</b> Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25
<b>Hot Seafood Combo</b> Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95
<b>Sautéed Carlsbad Mussels</b> Pan sautéed in fresh tomato broth and house made marinara	18.25
<b>Baja Seafood Ceviche</b> Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50

## RAW BAR

CALABASAS · CA

### OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
<b>PACIFIC</b>			
Rincon de Ballenas* (crassostrea gigas) baja mexico	2.55	14.30	27.60
Eld Inlet* (crassostrea gigas) eld inlet, wa ★	2.70	15.20	29.40
Carlsbad Blonde* (crassostrea gigas) carlsbad, ca	2.75	15.50	30.00
Coromandel* (crassostrea gigas) coromandel bay, nz	2.85	16.10	31.20
Kaipara* (crassostrea gigas) kaipara harbor, nz ★	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
<b>EASTERN</b>			
Cotuit* (crassostrea virginica) cotuit bay, ma	2.95	16.70	32.40
Onset* (crassostrea virginica) buzzards bay, ma ★	2.95	16.70	32.40
Pleasant Bay* (crassostrea virginica) little pleasant bay, ma ★	2.95	16.70	32.40
Wellfleet* (crassostrea virginica) cape cod bay, ma ★	2.95	16.70	32.40
<b>Oyster Sampler*</b> includes each marked with ★		16.40	32.10
<b>Oyster's Rockefeller</b> baked with spinach and topped with Hollandaise		15.75	29.95

### CHILLED SHELLFISH

	EACH	1/2 DOZEN	1 DOZEN
<b>Farmed Peruvian Bay Scallops*</b> citrus pesto	2.55	14.30	27.60
<b>Wild Littleneck Clams*</b> long island, new york	2.35	13.10	25.20
		<b>HALF</b>	<b>WHOLE</b>
<b>Farmed Carlsbad Mediterranean Mussels</b> (24-30 per pound)		8.00	15.50
<b>Farmed Jumbo White Shrimp</b> (17-18 per pound)	2.25	19.25	37.50
<b>Wild San Diego Rock Crab</b>		14.00	26.00

### FIRST MATE PLATTER\*

4 Oysters, 5 Jumbo Shrimp, 5 Mussels, 2 Clams, 1/2 Wild Rock Crab, & 2 Farmed Peruvian Bay Scallops  
**35.00**

### CAPTAIN'S PLATTER\*

8 Oysters, 10 Mussels, 1/2 Hardshell Lobster, 10 Jumbo Shrimp, 4 Clams, 1/2 Wild Snow Crab & 4 Farmed Peruvian Bay Scallops  
**70.00**

## WILD SALMON SEASON

Come take a journey with us as we travel the bays, inlets, and rivers of the Great Northwest in search of Wild Salmon!

### Wild Salmon Cakes

with a grain mustard-dill-lime glaze  
app 12.25 entree 15.45

### Wild Salmon Summer Salad

Asparagus, tomatoes, candied walnuts, blue cheese, oranges, fennel & orange soy vinaigrette  
23.75

### Cedar Plank Roasted Wild Salmon

Dry-rubbed with creole BBQ spice, summer grains, and northwest vegetables  
26.75

### Pan Seared Wild Salmon

with parmesan cream grano "risotto", asparagus and oyster mushrooms  
26.75

## WILD ALASKAN HALIBUT

### Macadamia Nut Crusted Halibut

with orange ginger butter sauce  
27.50

### Pan Seared Halibut Fregola

Sautéed spring vegetables, Sardinian pasta, roasted tomato & shrimp stock  
27.50

## KING'S FISH HOUSE

Calabasas • Carlsbad • Corona • Henderson • Huntington Beach • Laguna Hills  
Long Beach • Mission Valley • Rancho Cucamonga • Orange • Tempe

LUNCH & DINNER SERVED DAILY • NIGHTLIFE SERVED UNTIL WE CLOSE

WWW.KINGSFISHHOUSE.COM



\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

# SUSHI

2pc SUSHI 5pc SASHIMI

## HAND CUT SUSHI ROLLS

Shrimp ebi	5.75		California Roll	8.75
Salmon* sake	6.50	12.50	Krab Salad/cucumber/avocado	
Albacore* shiro-maguro	6.50	12.75	Spicy Tuna Roll*	9.75
Yellowfin Tuna Tataki*	7.00	14.25	Hand chopped spicy yellowfin tuna/cucumber	
Freshwater Eel unagi	6.75	13.75	Crunchy Roll	12.50
Tuna* maguro	7.00	14.75	tempura shrimp/cucumber/eel sauce	
Yellowtail* hamachi	6.75	14.25	Lobster Crunchy Roll	14.75
			Tempura Maine lobster/krab salad/asparagus/cucumber/eel sauce	

### SASHIMI PLATTER\*

Sliced tuna, tuna tataki, albacore, yellowtail and atlantic salmon  
31.50

### SUSHI PLATTER\*

Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll  
24.75  
Add Spicy Tuna Roll +7.00

King's Albacore Roll*	12.75
Spicy tuna roll topped with albacore tataki/King's Ponzu/crispy onions	
Caterpillar Roll	13.25
California roll topped with eel/avocado/eel sauce/sesame seeds	
Albacore Tataki*	12.75
Albacore/avocado/cucumber/daikon sprouts/poke sauce	
Trojan Roll*	13.75
Spicy tuna roll topped with tuna & citrus tobiko	

## SIGNATURE SUSHI

### Yellowtail Carpaccio\*

King's Ponzu & Olive Oil, jalapeño, wasabi cream, Ikura, spicy sesame seeds & micro cilantro  
14.50

### Spicy Tuna\*

ON CRISPY RICE  
Pan sautéed sticky rice, topped with spicy tuna and jalapeño rings  
11.25

## SANDWICHES

ALL SERVED WITH FRENCH FRIES

### CHEESEBURGER

Private label ground beef  
brioche bun/Emmentaler Swiss or  
Tillamook sharp Cheddar cheese  
15.95

### NEW ENGLAND LOBSTER ROLL

Traditional or  
Connecticut Style  
26.50

### "WORLD CLASS" TUNA MELT

Albacore tuna confit  
grilled NY rye bread/tomato/remoulade  
melted Tillamook sharp Cheddar cheese  
16.75

### BLACKENED WILD ONO (WAHOO)

Potato bun/cabbage slaw/cilantro  
pickled onion/mayo remoulade  
16.75

## CRAB & LOBSTER

### WILD ALASKAN RED KING CRAB

1 lb 46.50  
1 1/2 lb 62.50

### WILD NORTH AMERICAN HARD SHELL LOBSTER

1 1/4 lb	1 1/2 lb	1 3/4 lb	2 lb
32.50	36.50	40.50	45.00

MAKE IT A CLAM BAKE!! with clams, mussels, corn on the cob, and potatoes  
Add to any Lobster for 7.25

### WILD SOUTH AFRICAN LOBSTER TAILS

48.50

## SOUPS

Miso Soup With tofu and wakame	4.50	
New England Clam Chowder	6.00	8.00
King's Spicy Seafood Chowder	6.00	8.00

\$1 off cup of soup or small salad with your entrée

## SALADS

### SMALL SALAD

Caesar Salad	7.50
With housemade croutons and parmesan	
Fresh Mixed Greens	7.75
Little gem, baby romaine, lola rosa, grape tomatoes, avocado & golden balsamic vinaigrette	
Southwest Salad	9.25
Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Crunchy Iceberg Wedge	8.75
Blue cheese dressing, tomato and bacon	
Walnuts & Blue Cheese	10.25
Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette	
Roasted Beets	11.75
Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	

### LARGE SALAD

Southwest Chicken Salad	16.75
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Seafood Cobb Salad	18.95
Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	
Seared Albacore*	17.95
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	
Louie Salad	
Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado	
with jumbo shrimp	17.95
with jumbo shrimp & lump crab	20.95
with wild lump crab	24.25

## GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

WILD COLUMBIA RIVER <b>King Salmon</b> 25.75	WILD ALASKAN <b>Halibut</b> 27.50	WILD ROSS SEA <b>Chilean Sea Bass</b> 33.50	FARMED JUMBO WHITE <b>Shrimp</b> 19.95
FARMED BRITISH COLUMBIA <b>Atlantic Salmon</b> 20.45	FARMED IDAHO <b>Trout</b> 17.50	FARMED MISSISSIPPI <b>Catfish</b> 17.50	WILD LARGE EASTERN SEA <b>Scallops</b> 25.50
WILD PACIFIC <b>Yellowfin Tuna</b> 22.75	WILD ECUADORIAN <b>Swordfish</b> 21.50	WILD MEXICAN <b>Mahi Mahi</b> 19.50	<b>Shrimp &amp; Scallop Combo</b> 25.50
FARMED COLOMBIAN <b>Tilapia</b> 16.75	WILD TAHITIAN <b>Ono (Wahoo)</b> 18.75	WILD MEXICAN <b>Yellowtail</b> 17.50	WILD CALIFORNIA <b>White Sea Bass</b> 19.95

### MEAT

<b>Prime Top Sirloin Steak*</b> 23.50	<b>Filet Mignon*</b> 34.50	<b>Herbed Chicken Breast</b> Mashed potatoes, sweet corn, chicken au jus 19.25
<b>Prime Top Sirloin and South African Lobster Tail*</b> 43.50		<b>Filet Mignon and South African Lobster Tail*</b> 49.50

### SIDES

Grilled Zucchini · Sautéed Spinach · Garlic Mashed Potatoes · House Salad · Mac & Cheese · Sweet Buttered Corn · Northwest Vegetables · Summer Grains  
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

## FISH HOUSE FAVORITES

### Parmesan Crusted Wild Alaskan Sand Dabs

with lemon butter and capers  
17.50

### Grilled Wild Chilean Sea Bass Tacos

with house made chips and guacamole  
17.75

### Sautéed N'awlins BBQ Shrimp

farmed jumbo shrimp with steamed jasmine rice and toasted sourdough  
19.50

### Farmed Idaho Trout Amandine

with lemon butter sauce and toasted almonds  
18.50

### Cioppino with Rock Crab

stewed to order in a tomato, red wine & saffron broth  
27.75

### Farmed Manila Clam Linguine

fresh basil, shallots, white wine, garlic, and crushed red peppers  
18.50

### Parmesan Crusted Farmed Colombian Tilapia

with lemon butter  
17.75

### Blackened Farmed Mississippi Catfish

with remoulade  
17.50

### Miso-Yaki Wild Chilean Sea Bass

with sauteed baby bok choy and shimeji mushrooms  
33.50

### Farmed Jumbo Shrimp Ballerine

Tomatoes, garlic, fresh basil  
white wine & tomato sauce  
18.50

Items above served with choice of two sides

### SIDES Serves 1-2

Garlic Mashed Potatoes	5
Butter and roasted garlic	
Sweet Buttered Corn	5
Grilled Asparagus	6
Topped with balsamic glaze	

Fresh Sautéed Spinach	6
Roasted garlic and fresh lemon juice	
Grilled Zucchini	5
Brushed with olive oil	
Housemade Mac & Cheese	6

French Fries	5
Crispy Brussels Sprouts	7
Mae ploy, bacon lardon	
Northwest Vegetables	5
Summer Grains	5

Items below served with French Fries

### Beer Battered Fish And Chips

wild Atlantic cod  
two 16.50 three 19.50

### King's Crab Cakes

wild blue crab  
16.50

### Fried Farmed Jumbo White Shrimp

panko breaded  
17.50

### King's Combo Platter

beer battered fish, fried scallops  
and shrimp  
19.75

### WILD SOFTSHELL CRAB CRISFIELD, MARYLAND

**Picatta Style**  
with Israeli couscous, lemon butter and capers  
26.25

**Southern Style**  
with corn succotash and fried green tomato  
26.25

IS HEALTH YOUR WISH? EAT MORE FISH!

WE CHEERFULLY ACCEPT RESPONSIBILITY FOR YOUR MEAL NO MATTER HOW YOU ORDER IT.