

SUSHI

	2pc SUSHI	5pc SASHIMI
Shrimp ebi	5.75	
Salmon* sake	6.50	12.50
Albacore* shiro-maguro	6.50	12.75
Freshwater Eel unagi	6.75	13.75
Tuna* maguro	7.00	14.75
Yellowtail* hamachi	6.75	14.25
Yellowfin Tuna Togarashi*	7.00	14.25

HAND CUT SUSHI ROLLS

California Roll Krab Salad/cucumber/avocado	8.75
Spicy Tuna Roll* Hand chopped spicy yellowfin tuna/ cucumber	9.75
Crunchy Roll tempura shrimp/cucumber/eel sauce	12.50
Lobster Crunchy Roll Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce	14.75
Seared Salmon Roll* California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks	13.75
Rainbow Roll* California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp	14.50
King's Albacore Roll* Spicy tuna roll topped with albacore tatak/ King's Ponzu/crispy onions	12.75
Caterpillar Roll California roll topped with eel/avocado/ eel sauce/sesame seeds	13.25
Trojan Roll* Spicy tuna roll topped with tuna & citrus tobiko	13.75

SASHIMI PLATTER*

Sliced tuna, tuna tatak, 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

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

"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

NEW ENGLAND LOBSTER ROLL

Traditional or Connecticut Style
26.50

CRAB & LOBSTER

WILD SOUTH AFRICAN LOBSTER TAILS

48.50

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 ALASKAN

RED KING CRAB

1 lb	1 1/2 lb
46.50	62.50

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

LARGE SALAD

Southwest Chicken Salad Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	18.50
Seared Albacore* Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	19.50
Seafood Cobb Salad Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	20.50
Louie Salad Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado	
with jumbo shrimp	20.50
with jumbo shrimp & lump crab	23.75
with wild lump crab	26.95

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

WILD PACIFIC	WILD ALASKAN	FARMED BRITISH COLUMBIA	FARMED JUMBO WHITE
Yellowfin Tuna 27.50	Halibut 33.50	Atlantic Salmon 24.75	Shrimp 21.75
WILD COLUMBIA RIVER	WILD MEXICAN	FARMED IDAHO	WILD LARGE EASTERN SEA
King Salmon 31.75	Mahi Mahi 24.75	Trout 20.50	Scallops 27.50
WILD MEXICAN	WILD TAHITIAN	FARMED COLOMBIAN	Shrimp & Scallop Combo
White Sea Bass 24.50	Ono (Wahoo) 23.50	Tilapia 19.95	26.95
WILD MEXICAN	WILD ECUADORIAN	FARMED MISSISSIPPI	
Yellowtail 20.50	Swordfish 27.50	Catfish 20.50	

MEAT

Herbed Chicken Breast Mashed potatoes, sweet corn, chicken au jus 22.50	Prime Top Sirloin Steak* 24.50	Filet Mignon* 34.50
Prime Top Sirloin and South African Lobster Tail* 43.50		Filet Mignon and South African Lobster Tail* 49.50

SIDES

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

FISH HOUSE FAVORITES

Farmed Idaho Trout Amantine
with lemon butter sauce and toasted almonds
21.50

Lemon-Nut Crusted Wild Mexican White Sea Bass
with lemon butter sauce
25.50

Hazelnut Crusted Wild Mexican Mahi Mahi
with lemon butter sauce
24.75

Parmesan Crusted Wild Alaskan Sand Dabs
with lemon butter and capers
21.50

Grilled Wild Chilean Sea Bass Tacos
with house made chips and guacamole
18.75

Fried Farmed Mississippi Catfish
Panko breaded
20.50

Cioppino with Rock Crab
stewed to order in a tomato, red wine & saffron broth
29.95

Sautéed N'awlins BBQ Shrimp
farmed jumbo shrimp with steamed jasmine rice and toasted sourdough
22.50

Farmed Jumbo Shrimp Ballerine
Tomatoes, garlic, fresh basil white wine & tomato sauce
20.95

Items above served with choice of two sides

SIDES

Grilled Zucchini Brushed with olive oil	5	Garlic Mashed Potatoes Butter and roasted garlic	5	Baked Potato Butter, sour cream and chives	5
Fresh Sautéed Spinach Roasted garlic and fresh lemon juice	6	Grilled Asparagus Topped with balsamic glaze	6	Sweet Buttered Corn	5
French Fries	5	Housemade Mac & Cheese	6	Crispy Brussels Sprouts Mae ploy, bacon lardon	7

Items below served with French Fries

Beer Battered Fish And Chips
wild Atlantic cod
two 19.50 three 21.50

Fried Farmed Jumbo White Shrimp
panko breaded
21.50

King's Crab Cakes
wild blue crab
21.50

King's Combo Platter
beer battered fish, fried scallops and shrimp
23.50

WILD SOFTSHELL CRAB

CRISFIELD, MARYLAND

Picatta Style
with Israeli couscous, lemon butter and capers
28.75

Southern Style
with corn succotash and fried green tomato
28.75

IS HEALTH YOUR WISH? EAT MORE FISH!

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