

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
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
BUDWEISER ADJUNCT LAGER 5.2% St. Louis, MO	5
CORONA ADJUNCT LAGER 4.6% Mexico	6
MODERN TIMES LOMALAND FARMHOUSE ALE 5.5% San Diego, CA	7
SAPPORO PALE LAGER 5.0% Tokyo, Japan	6
PACIFICO ADJUNCT LAGER 4.5% Mexico	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

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

COCKTAILS

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

Edamame Salted or Crispy Garlic (add .50)	5.50
Baked Carlsbad Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
Jumbo Castroville Artichoke Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	12.25
Blackened Shrimp Taquitos Wrapped in Diana's corn tortillas served with cotija cheese and guacamole	14.25
Buffalo Chicken Wings Tossed in Frank's Hot Sauce and served with housemade blue cheese	14.25
Crispy Calamari Served with mae ploy and roasted pepper aioli	13.75
N'awlin's BBQ Shrimp Sautéed and served with toasted sour dough bread	14.25
King's Crab Cakes With house made remoulade and baby arugula	13.75
Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
Crab Cocktail Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25

Hot Seafood Combo

Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp
28.95

Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25

RAW BAR

CARLSBAD · CA

OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
PACIFIC			
Laguna Bay* (crassostrea gigas) san quintin bay, mexico ★	2.55	14.30	27.60
Carlsbad Blonde* (crassostrea gigas) carlsbad, ca ★	2.75	15.50	30.00
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
Fat Bastard* (crassostrea gigas) willapa bay, wa	2.95	16.70	32.40
EASTERN			
James River* (crassostrea virginica) chesapeake bay, va	2.70	15.20	29.40
Malpeque* (crassostrea virginica) p.e.i., canada ★	2.90	16.40	31.80
Cotuit* (crassostrea virginica) cotuit bay, ma ★	2.95	16.70	32.40
Onset* (crassostrea virginica) buzzards bay, ma	2.95	16.70	32.40
Island Creek* (crassostrea virginica) duxbury, ma ★	3.15	17.90	34.80
Oyster Sampler* includes each marked with ★		16.40	32.10
Oyster's Rockefeller baked with spinach and topped with Hollandaise		15.75	29.95

CHILLED SHELLFISH

	EACH	1/2 DOZEN	1 DOZEN
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
	EACH	1/2 POUND	1 POUND
Farmed Jumbo White Shrimp (17-18 per pound)	2.25	19.25	37.50
Farmed Carlsbad Mediterranean Mussels (24-30 per pound)		8.00	15.50
		HALF	WHOLE
1 1/4 pound Wild Hard Shell North American Lobster		16.50	32.00
Wild San Diego Rock Crab		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 Rock 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

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			8.75
Krab Salad/cucumber/avocado			
Spicy Tuna Roll*			9.75
Hand chopped spicy yellowfin tuna/cucumber			
Crunchy Roll			12.50
tempura shrimp/cucumber/eel sauce			
Lobster Crunchy Roll			14.75
Tempura Maine lobster/krab salad/asparagus/cucumber/eel sauce			
Seared Salmon Roll*			13.75
California roll topped with seared salmon/King's Ponzu & olive oil/crispy leeks			
Rainbow Roll*			14.50
California roll topped with yellowfin tuna/hamachi/Atlantic salmon/shrimp			
King's Albacore Roll*			12.75
Spicy tuna roll topped with albacore tatakai/King's Ponzu/crispy onions			
Caterpillar Roll			13.25
California roll topped with eel/avocado/eel sauce/sesame seeds			
Albacore Tatakai*			12.75
Albacore/avocado/cucumber/daikon sprouts/poke sauce			
Trojan Roll*			13.75
Spicy tuna roll topped with tuna & citrus tobiko			
SASHIMI PLATTER*			
Sliced tuna, tuna togarashi, 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*	Spicy Tuna*
King's Ponzu & Olive Oil, jalapeño, wasabi cream, Ikura, spicy sesame seeds & micro cilantro 14.50	ON CRISPY RICE Pan sautéed sticky rice, topped with spicy tuna and jalapeño rings 11.25

SANDWICHES

ALL SERVED WITH FRENCH FRIES	
CHEESEBURGER	BLACKENED WILD ONO (WAHOO)
Private label ground beef brioche bun/Emmentaler Swiss or Tillamook sharp Cheddar cheese 15.95	Potato bun/cabbage slaw/cilantro pickled onion/mayo remoulade 16.75
"WORLD CLASS" TUNA MELT	NEW ENGLAND LOBSTER ROLL
Albacore tuna confit grilled NY rye bread/tomato/remoulade melted Tillamook sharp Cheddar cheese 16.75	Traditional or Connecticut Style 26.50

CRAB & LOBSTER

WILD ALASKAN RED KING CRAB	WILD NORTH AMERICAN HARD SHELL LOBSTER				WILD SOUTH AFRICAN LOBSTER TAILS
1 lb 46.50	1 1/4 lb 32.50	1 1/2 lb 36.50	1 3/4 lb 40.50	2 lb 45.00	48.50
1 1/2 lb 62.50	MAKE IT A CLAM BAKE!! with clams, mussels, corn on the cob, and potatoes Add to any Lobster for 7.25				

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		
Seared Albacore*		17.95
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette		
Seafood Cobb Salad		18.95
Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg		
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 King Salmon 25.75	WILD MEXICAN Yellowtail 17.50	FARMED COLOMBIAN Tilapia 16.75	FARMED JUMBO WHITE Shrimp 19.95
WILD ALASKAN Halibut 27.50	WILD LOCAL White Sea Bass 19.95	FARMED IDAHO Trout 17.50	WILD LARGE EASTERN SEA Scallops 25.50
WILD PACIFIC Yellowfin Tuna 22.75	WILD ECUADORIAN Swordfish 21.50	FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	Shrimp & Scallop Combo 25.50
WILD MEXICAN Mahi Mahi 19.50	WILD TAHITIAN Ono (Wahoo) 18.75	FARMED MISSISSIPPI Catfish 17.50	

MEAT	Prime Top Sirloin Steak*	Herbed Chicken Breast	Filet Mignon*
	23.50	Mashed potatoes, sweet corn, chicken au jus 19.25	34.50
	Prime Top Sirloin and South African Lobster Tail*		Filet Mignon and South African Lobster Tail*
	43.50		49.50
SIDES			
Grilled Zucchini · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · Northwest Vegetables · Sweet Buttered Corn · House Salad · Summer Grains \$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts			

FISH HOUSE FAVORITES

Farmed Idaho Trout Amandine with lemon butter sauce and toasted almonds 18.50	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
Blackened Wild Ecuadorian Swordfish with pico de gallo 22.50	Cioppino with Rock Crab stewed to order in a tomato, red wine & saffron broth 27.75	Farmed Jumbo Shrimp Ballerine Tomatoes, garlic, fresh basil white wine & tomato sauce 18.50
Lemon-Nut Crusted Wild Local White Sea Bass with lemon butter sauce 20.95	Fried Farmed Mississippi Catfish Panko breaded 17.50	
Parmesan Crusted Wild Tahitian Ono (Wahoo) with lemon butter 19.75		

Items above served with choice of two sides

SIDES	SERVES 1-2	
	Grilled Zucchini Brushed with olive oil	5
Fresh Sautéed Spinach Roasted garlic and fresh lemon juice	6	Crispy Brussels Sprouts Mae ploy, bacon lardon
French Fries	5	Sweet Buttered Corn Northwest Vegetables
		Summer Grains

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.