

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
PACIFICO ADJUNCT LAGER 4.5% 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

COMMONWEALTH

Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice

11

COCKTAILS

\$10	SMOKE ON THE WATER Straight bourbon 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
	SOUTHERN SOUR* Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
\$11	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
	WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
	BEAUREGARDE vodka, lemongrass, muddled blueberries & fresh lemon... served up
	GORDON'S CUP London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper
	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
	PIMM'S CUP Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
\$12	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

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

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
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
Baked Carlsbad Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
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
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
Hot Seafood Combo Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95

Sautéed Carlsbad Mussels 18.25
Pan sautéed in fresh tomato broth and house made marinara

Manila Clams & Andouille 18.75
Pan sautéed in white wine, butter and fresh herbs

RAW BAR

CARLSBAD • CA

OYSTERS

	EACH	1/2DOZEN	1DOZEN
PACIFIC			
Rincon de Ballenas* (crassostrea gigas) baja mexico ★	2.55	14.30	27.60
Pacific Kiss* (crassostrea gigas) powell river, bc ★	2.70	15.20	29.40
Carlsbad Blonde* (crassostrea gigas) carlsbad, ca ★	2.75	15.50	30.00
Hama Hama* (crassostrea gigas) hamma hamma river, wa	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) humboldt bay, ca	3.10	17.60	34.20
EASTERN			
James River* (crassostrea virginica) chesapeake bay, va	2.70	15.20	29.40
Olde Salt* (crassostrea virginica) chincoteague bay, md ★	2.85	16.10	31.20
Cotuit* (crassostrea virginica) cotuit bay, ma ★	2.95	16.70	32.40
Black Duck Salts* (crassostrea virginica) hog island, va ★	3.00	17.00	33.00
Katama Bays* (crassostrea virginica) Martha's Vineyard, MA	3.00	17.00	33.00
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	1/2DOZEN	1DOZEN
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
Wild Littleneck Clams* chincoteague bay, va	2.35	13.10	25.20
	EACH	1/2POUND	1POUND
Wild Mexican 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

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

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 tatakoi/King's Ponzu/crispy onions
Caterpillar Roll 13.25	California roll topped with eel/avocado/eel sauce/sesame seeds
Albacore Tatakoi* 12.75	Albacore/avocado/cucumber/daikon sprouts/poke sauce
Trojan Roll* 14.00	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	BLACKENED WILD ONO (WAHOO) Potato bun/cabbage slaw/cilantro pickled onion/mayo remoulade 16.75
"WORLD CLASS" TUNA MELT Albacore tuna confit grilled NY rye bread/tomato/remoulade melted Tillamook sharp Cheddar cheese 16.75	NEW ENGLAND LOBSTER ROLL Traditional or Connecticut Style 26.50

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

IS HEALTH YOUR WISH? EAT MORE FISH!

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



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 TAHITIAN Ono (Wahoo) 18.75	FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	WILD JUMBO WHITE Shrimp 19.95
WILD PACIFIC Yellowfin Tuna 22.75	WILD MEXICAN Swordfish 21.50	FARMED IDAHO Trout 17.50	WILD LARGE EASTERN SEA Scallops 25.50
WILD ALASKAN Halibut 27.50	WILD MEXICAN Yellowtail 17.50	FARMED COLOMBIAN Tilapia 16.75	Shrimp & Scallop Combo 25.50
WILD MEXICAN Mahi Mahi 19.50	FARMED MISSISSIPPI Catfish 17.50		

MEAT	Prime Top Sirloin Steak* 23.50	Herbed Chicken Breast Mashed potatoes, sweet corn, chicken au jus 19.25	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 · 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 Swordfish Tacos with house made chips and guacamole 16.75	Sautéed N'awlins BBQ Shrimp farmed jumbo shrimp with steamed jasmine rice and toasted sourdough 19.50
Sesame Crusted Wild Yellowfin Tuna with King's Ponzu sauce 23.75	Fried Farmed Mississippi Catfish Panko breaded 17.50	Farmed Manila Clam Linguine fresh basil, shallots, white wine, garlic, and crushed red peppers 18.50
Macadamia Nut Crusted Wild Alaskan Halibut with orange ginger butter sauce 27.50	Cioppino with Rock Crab stewed to order in a tomato, red wine & saffron broth 27.75	Wild 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	Grilled Zucchini 5	Garlic Mashed Potatoes 5	Crispy Brussels Sprouts 7
	Brushed with olive oil	Butter and roasted garlic	Mae ploy, bacon lardon
	Fresh Sautéed Spinach 6	Grilled Asparagus 6	Sweet Buttered Corn 5
	Roasted garlic and fresh lemon juice	Topped with balsamic glaze	Northwest Vegetables 5
French Fries 5	Housemade Mac & Cheese 6	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 Wild Jumbo 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