

# KING'S FISH HOUSE

"WELCOME TO THE HOUSE THAT SEAFOOD BUILT"

## 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
ALE SMITH NUT BROWN BROWN ALE 5.0% San Diego, CA	7	9
HANGAR 24 ORANGE WHEAT Hefeweizen style 4.6% Redlands, 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

## BOTTLES & CANS

ACE APPLE CIDER 5.0% Sebastapol, CA	6
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
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
MODERN TIMES LOMALAND FARMHOUSE ALE 5.5% San Diego, CA	7
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

#### 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
	<b>SOUTHERN SOUR*</b> Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
\$11	<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
	<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
	<b>COSMOPOLITAN</b> citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up
	<b>LEMON DROP</b> citrus vodka and fresh lemonade...served up with a sugar rim
	<b>TRINIDAD SWIZZLE</b> 5 year Trinidad rum, falernum, pineapple, and lime... rinsed with absinthe and swizzled with crushed ice
	<b>PIMM'S CUP</b> Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
\$12	<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

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

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 PEI Blue 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>Crab Cocktail</b> Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25
<b>Manila Clams &amp; Andouille</b> Pan sautéed in white wine, butter and fresh herbs	18.75
<b>Hot Seafood Combo</b> Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95
<b>Sautéed PEI Blue 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

CORONA · CA

### OYSTERS

	EACH	1/2DOZEN	1DOZEN
<b>PACIFIC</b>			
Rincon de Ballenas* (crassostrea gigas) baja mexico ★	2.55	14.30	27.60
Baywater Sweet* (crassostrea gigas) thorndyke bay, wa ★	2.80	15.80	30.60
Kaipara* (crassostrea gigas) kaipara harbor, nz ★	2.85	16.10	31.20
<b>EASTERN</b>			
Cotuit* (crassostrea virginica) cotuit bay, ma ★	2.95	16.70	32.40
Wellfleet* (crassostrea virginica) cape cod 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	1/2DOZEN	1DOZEN
Wild Littleneck Clams* long island, new york	2.35	13.10	25.20
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
	EACH	1/2POUND	1POUND
Farmed Jumbo White Shrimp (17-18 per pound)	2.25	19.25	37.50
		HALF	WHOLE
Wild Local Rock Crab san diego		14.00	26.00
1 1/4 pound Wild Hard Shell North American Lobster		16.50	32.00

#### FIRST MATE PLATTER\*

4 Oysters, 7 Jumbo Shrimp,  
2 Clams, 1/2 Wild Rock Crab, and  
2 Farmed Peruvian Bay Scallops  
35.00

#### CAPTAIN'S PLATTER\*

8 Oysters, 1/2 Hardshell Lobster, 3 Clams,  
14 Jumbo Shrimp, 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 grain mustard-dill-lime glaze  
app 12.25 entree 19.45

#### Wild Salmon Summer Salad

Asparagus, tomatoes, candied walnuts, blue  
cheese, oranges, fennel & orange soy vinaigrette  
28.75

#### Cedar Plank Roasted Wild Salmon

Dry-rubbed with creole BBQ spice, summer grains,  
and northwest vegetables  
32.75

#### Pan Seared Wild Salmon

with parmesan cream grano "risotto", asparagus  
and oyster mushrooms  
32.75

## WILD ALASKAN HALIBUT

#### Macadamia Nut Crusted Halibut

with orange ginger butter sauce  
33.50

#### Pan Seared Halibut Fregola

Sautéed spring vegetables, Sardinian pasta,  
roasted tomato & shrimp stock  
33.50

\*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
Yellowfin Tuna Togarashi*	7.00	14.25
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

## HAND CUT SUSHI ROLLS

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

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 1 1/2 lb  
46.50 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


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

### LARGE SALAD

<b>Southwest Chicken Salad</b>	18.50
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
<b>Seafood Cobb Salad</b>	20.50
Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	
<b>Louie Salad</b>	
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
<b>Seared Albacore*</b>	19.50
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	

## GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

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

## MEAT

<b>Prime Top Sirloin Steak*</b> 24.50	<b>Filet Mignon*</b> 34.50	<b>Herbed Chicken Breast</b> Mashed potatoes, sweet corn, chicken au jus 22.50
<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 · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · Baked Potato · Sweet Buttered Corn · Summer Grains · Northwest Vegetables  
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

# FISH HOUSE FAVORITES

### Blackened Wild Mexican Mahi Mahi

Mahi  
with mango salsa  
25.75

### Grilled Wild Mahi Mahi Fish Tacos

with house made chips and guacamole  
17.75

### Sautéed N'awlins BBQ Shrimp

farmed jumbo shrimp with steamed jasmine  
rice and toasted sourdough  
22.50

### Parmesan Crusted Wild Alaskan Sand Dabs

with lemon butter and capers  
21.50

### Cioppino with Rock Crab

stewed to order in a tomato, red wine & saffron broth  
29.95

### Farmed Manila Clam Linguine

fresh basil, shallots, white wine, garlic, and  
crushed red peppers  
22.50

### Blackened Wild Tahitian Ono (Wahoo)

with remoulade  
23.50

### Fried Farmed Mississippi Catfish

Panko breaded  
20.50

### 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 5  
Brushed with olive oil  
Fresh Sautéed Spinach 6  
Roasted garlic and fresh lemon juice  
Garlic Mashed Potatoes 5  
Butter and roasted garlic

Baked Potato 5  
Butter, sour cream and chives  
Grilled Asparagus 6  
Topped with balsamic glaze  
Housemade Mac & Cheese 6

Crispy Brussels Sprouts 7  
Mae ploy, bacon lardon  
Sweet Buttered Corn 5  
Northwest Vegetables 5  
Summer Grains 5

Items below served with French Fries

### Fried Farmed Jumbo White Shrimp

panko breaded  
21.50

### King's Combo Platter

beer battered fish, fried scallops  
and shrimp  
23.50

### Beer Battered Fish And Chips

wild Atlantic cod  
two 19.50 three 21.50

### King's Crab Cakes

wild blue crab  
21.50

## 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.