

DRAUGHTS

| | 16 oz | 22 oz |
|---|-------|-------|
| NORTH COAST SCRIMSHAW PILSNER 4.8% Fort Bragg, CA | 7 | 9 |
| COORS LIGHT LIGHT LAGER 4.2% Golden, CO | 5 | 7 |
| STELLA ARTOIS PALE LAGER 5.0% Leuven, Belgium | 7 | 9 |
| JOSEPH JAMES CITRA RYE PALE ALE 5.4% Henderson, NV | 6.5 | 8.5 |
| CRAFTHAUS RESINATE AMERICAN IPA 6.5% Henderson, NV | 7 | 9 |
| BLUE MOON BELGIAN STYLE WHEAT 5.2% Golden, CO | 7 | 9 |
| KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA | 7 | 9 |
| NINKASI TRICERAHOPS DOUBLE IPA 8.0% Eugene, OR | 8 | 10 |
| PYRAMID HEFEWEIZEN UNFILTERED WHEAT ALE 5.2% Seattle, WA | 6.5 | 8.5 |
| ABITA WROUGHT IRON IPA 6.9% Lafayette, LA | 6.5 | 8.5 |
| SAINT ARCHER AMERICAN PALE ALE 5.5% San Diego, CA | 7 | 9 |
| TRUMER PILSNER GERMAN STYLE PILSNER 4.8% Berkeley, CA | 7 | 9 |
| ALASKAN AMBER ALT STYLE ALE 5.3% Juneau, AK | 6.5 | 8.5 |
| GOLDEN ROAD GET UP OFFA THAT BROWN BROWN ALE 5.5% Glendale, CA | 6.5 | 8.5 |
| GUINNESS IRISH DRY STOUT 4.2% Dublin, Ireland | 7 | 9 |
| LEFT HAND MILK STOUT Sweet Stout 6.0% Longmont, CO | 7 | 9 |

BOTTLES & CANS

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|---|-----|
| ACE APPLE CIDER 5.0% Sebastapol, CA | 6 |
| BUDWEISER ADJUNCT LAGER 5.2% St. Louis, MO | 5 |
| JOSEPH JAMES AMERICAN FLYER CRAFT LAGER 4.7% Henderson, NV | 5.5 |
| BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO | 5 |
| PACIFICO ADJUNCT LAGER 4.5% Mexico | 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 | 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 |
| | SOUTHERN SOUR* Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor |
| | OLD FASHIONED Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence |
| \$11 | MOSCOW MULE vodka, fresh lime and ginger beer...on the rocks in a classic copper mug |
| | PINE AVENUE Vodka, fresh lemon and strawberry with thyme essence... on the rocks |
| | THE 'PERFECT' MANHATTAN Straight rye whiskey, Vya sweet vermouth, orange & Angostura bitters...served up and finished with scorched orange oil |
| \$12 | GORDON'S CUP London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper |
| | WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up |
| | AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim |
| \$5 ZERO PROOF | CAJUN BLOODY MARY vodka with our house made mix...served long with a cajun salt rim |
| | COSMOPOLITAN citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up |
| | LEMON DROP citrus vodka and fresh lemonade...served up with a sugar rim |
| \$12 | 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 |
| | TWO IF BY SEA Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence |
| \$5 ZERO PROOF | CADILLAC MARGARITA Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float |
| | THE SPA Fresh limeade and cucumber charged with ginger beer |
| | BERRY SMASH Fresh lemonade, mint, and raspberries |
| \$5 ZERO PROOF | 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"

RAW BAR

| | EACH | 1/2DOZEN | 1DOZEN |
|--|------|----------|--------|
| PACIFIC | | | |
| Laguna Bay* (crassostrea gigas) san quintin bay, mexico ★ | 2.55 | 14.30 | 27.60 |
| 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 |
| Baywater Sweet* (crassostrea gigas) thorndyke bay, wa ★ | 2.80 | 15.80 | 30.60 |
| Carlsbad Blonde* (crassostrea gigas) carlsbad, ca | 2.75 | 15.50 | 30.00 |
| 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 | | | |
| Malpeque* (crassostrea virginica) p.e.i., canada ★ | 2.90 | 16.40 | 31.80 |
| James River* (crassostrea virginica) chesapeake bay, va ★ | 2.70 | 15.20 | 29.40 |
| Onset* (crassostrea virginica) buzzards bay, ma ★ | 2.95 | 16.70 | 32.40 |
| Oyster Sampler* includes each marked with ★ | | 16.40 | 32.10 |
| Oyster's Rockefeller baked with spinach and topped with Hollandaise | | 15.75 | 29.95 |

| | EACH | 1/2DOZEN | 1DOZEN |
|--|-------------|-----------------|---------------|
| CHILLED SHELLFISH | | | |
| Farmed Peruvian Bay Scallops* citrus pesto | 2.55 | 14.30 | 27.60 |
| Wild Littleneck Clams* new jersey | 2.35 | 13.10 | 25.20 |
| | EACH | 1/2POUND | 1POUND |
| 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 1/2 pound Wild Hard Shell North American Lobster | | 16.50 | 32.00 |
| Wild Local Rock Crab santa barbara | | 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 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

We purchase all of our
OYSTERS
OVER
2 1/2
MILLION
PER YEAR
from shellfish farms all over the world

APPETIZERS

Grilled Wild Spanish Octopus 17.00
Caponata, extra virgin olive oil, and lemon

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

N'awlin's BBQ Shrimp 14.25
Sautéed and served with toasted sour dough bread

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

Baja Seafood Ceviche 13.50
Daily selected blend of fish in a fresh squeezed citrus & tomato marinade

Blackened Shrimp Taquitos 14.25
Wrapped in Diana's corn tortillas served with cotija cheese and guacamole

Crispy Calamari 13.75
Served with mae ploy and roasted pepper aioli

Buffalo Chicken Wings 14.25
Tossed in Frank's Hot Sauce and served with housemade blue cheese

King's Crab Cakes 13.75
With house made remoulade and baby arugula

Ahi Poke* 13.75
Yellowfin tuna with poke sauce, avocado, and fresh wonton chips

Crab Cocktail 17.25
Wild lump crab meat, remoulade, and housemade cocktail sauce

Hot Seafood Combo

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

Jumbo Castrovilla Artichoke 12.25
Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce

Edamame 5.50
Salted or Crispy Garlic (add .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.

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

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SUSHI

| | 2pc SUSHI | 5pc SASHIMI | |
|--|--------------|----------------|---|
| Shrimp ebi | 5.75 | | HAND CUT SUSHI ROLLS |
| Salmon* sake | 6.50 | 12.50 | California Roll 8.75 Krab Salad/cucumber/avocado |
| Albacore Tataki* | 6.50 | 12.25 | Spicy Tuna Roll* 9.75 Hand chopped spicy yellowfin tuna/ cucumber |
| Freshwater Eel unagi | 6.75 | 13.75 | Crunchy Roll 12.50 tempura shrimp/cucumber/eel sauce |
| Tuna* maguro | 7.00 | 14.75 | Lobster Crunchy Roll 14.75 Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce |
| Yellowfin Tuna Togarashi* | 7.00 | 14.25 | Seared Salmon Roll* 13.75 California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks |
| Yellowtail* hamachi | 6.75 | 14.25 | Rainbow Roll* 14.50 California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp |
| SASHIMI PLATTER* Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon 31.50 | | | King's Albacore Roll* 12.75 Spicy tuna roll topped with albacore tataki/ King's Ponzu/crispy onions |
| SUSHI PLATTER* Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll 24.75 Add Spicy Tuna Roll +7.00 | | | 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

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| 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 |
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SANDWICHES

ALL SERVED WITH FRENCH FRIES

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| NEW ENGLAND LOBSTER ROLL Traditional or Connecticut Style 26.50 | 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 | CHEESEBURGER Private label ground beef brioche bun/Emmentaler Swiss or Tillamook sharp Cheddar cheese 15.95 |

CRAB & LOBSTER

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| WILD SOUTH AFRICAN LOBSTER TAILS 48.50 | WILD NORTH AMERICAN HARD SHELL LOBSTER 1 1/2 lb 32.50 1 lb 36.50 1 1/2 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 ALASKAN RED KING CRAB 1 lb 46.50 1 1/2 lb 62.50 |
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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

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| 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 |

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| LARGE SALAD | Southwest Chicken Salad 18.50 Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch |
| | Seafood Cobb Salad 20.50 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 20.50 with jumbo shrimp & lump crab 23.75 with wild lump crab 26.95 |
| | Seared Albacore* 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

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| WILD ALASKAN Halibut 33.50 | WILD ROSS SEA Chilean Sea Bass 35.50 | WILD PACIFIC Yellowfin Tuna 27.50 | WILD JUMBO WHITE Shrimp 21.75 |
| WILD ECUADORIAN Swordfish 27.50 | FARMED BRITISH COLUMBIA Atlantic Salmon 24.75 | WILD CALIFORNIA White Sea Bass 24.50 | WILD LARGE EASTERN SEA Scallops 27.50 |
| WILD TAHITIAN Ono (Wahoo) 23.50 | FARMED IDAHO Rainbow Trout 20.50 | WILD COLUMBIA RIVER King Salmon 31.75 | Shrimp & Scallop Combo 26.95 |
| FARMED ECUADORIAN Tilapia 19.95 | WILD MEXICAN Mahi Mahi 24.75 | FARMED MISSISSIPPI Catfish 20.50 | WILD SOUTH AFRICAN Lobster Tails (2) 48.50 |

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| MEAT | Prime Top Sirloin Steak* 24.50 | Herbed Chicken Breast Mashed potatoes, sweet corn, chicken au jus 22.50 | 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 \$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts | | | |

FISH HOUSE FAVORITES

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| Parmesan Crusted Wild Ecuadorian Swordfish with lemon butter 28.50 | Miso-Yaki Wild Chilean Sea Bass with sauteed baby bok choy and shimeji mushrooms 35.50 | Sautéed N'awlins BBQ Shrimp farmed jumbo shrimp with steamed jasmine rice and toasted sourdough 22.50 |
| Sesame Crusted Wild Pacific Yellowfin Tuna with King's Ponzu sauce 28.50 | 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 |
| Lemon-Nut Crusted Wild Local White Sea Bass with lemon butter sauce 25.95 | Blackened Wild Mexican Mahi Mahi with pico de gallo 25.75 | Wild Jumbo Shrimp Ballerine Tomatoes, garlic, fresh basil white wine & tomato sauce 20.95 |
| Hazelnut Crusted Farmed Atlantic Salmon with lemon butter sauce 25.75 | Grilled Wild Chilean Sea Bass Tacos with house made chips and guacamole 18.75 | |

Items above served with choice of two sides

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| SIDES Serves 1-2 | Grilled Zucchini 5 Brushed with olive oil | Garlic Mashed Potatoes 5 Butter and roasted garlic | Housemade Mac & Cheese 6 |
| | Fresh Sautéed Spinach 6 Roasted garlic and fresh lemon juice | Baked Potato 5 Butter, sour cream and chives | Crispy Brussels Sprouts 7 Mae ploy, bacon lardon |
| | French Fries 5 | Grilled Asparagus 6 Topped with balsamic glaze | Sweet Buttered Corn 5 |

Items below served with French Fries

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| Beer Battered Fish And Chips wild Pacific cod two 19.50 three 21.50 | King's Crab Cakes wild blue crab 21.50 |
| Fried Wild Jumbo Shrimp panko breaded 21.50 | King's Combo Platter beer battered fish, fried scallops and shrimp 23.50 |

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| 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 |