

FISH HOUSE FAVORITES

Macadamia Nut Crusted Wild Alaskan Halibut
with orange ginger butter sauce
33.50

Sesame Crusted Wild Pacific Yellowfin Tuna
with King's Ponzu sauce
27.50

Lemon-Nut Crusted Wild Local White Sea Bass
with lemon butter sauce
25.95

Hazelnut Crusted Farmed Atlantic Salmon
with lemon butter sauce
25.75

Items above served with choice of two sides

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

Seared Sirloin & Filet Steak Tacos*
filet mignon tips and top sirloin, with house made chips and guacamole
17.75

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

Fried Wild Jumbo Shrimp
panko breaded
20.50

King's Crab Cakes
wild blue crab
21.50

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

Items above served with French Fries

PASTAS

TOMATO BASIL BALLERINE

Tomatoes/fresh basil/garlic/parmesan white wine & tomato sauce
17.50

WILD JUMBO SHRIMP BALLERINE

Tomatoes/garlic/fresh basil white wine & tomato sauce
20.95

ROASTED CHICKEN LINGUINE

Red peppers/zucchini/carrots chicken jus/garlic/cream
19.50

FARMED MANILA CLAMS LINGUINE

Fresh basil/shallots/white wine garlic, crushed red peppers
21.50



IS HEALTH YOUR WISH? EAT MORE FISH!

These items are farmed, like many of our fish

SIDES
SERVES 1-2

Housemade Mac & Cheese	6	Glazed Carrots	5
Grilled Zucchini Brushed with olive oil	5	Grilled Asparagus Topped with balsamic glaze	5
Fresh Sautéed Spinach Roasted garlic and fresh lemon juice	6	Baked Potato Butter, sour cream and chives	5
Garlic Mashed Potatoes Butter and roasted garlic	5	Roasted Ratatouille	5
French Fries	5	Rosemary Potatoes	5

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

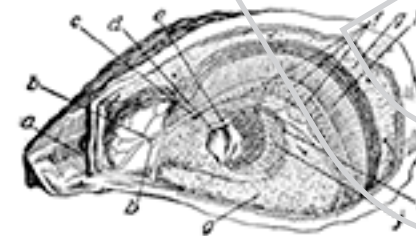


KING'S FISH HOUSE

"WELCOME TO THE HOUSE THAT SEAFOOD BUILT"

MONDAY
JANUARY 15
2018

DINNER



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

HOT SMALL PLATES

Baked Carlsbad Mussels 12.25
With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado

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

Buffalo Chicken Wings 14.75
Tossed in Frank's Hot Sauce and served with housemade blue cheese

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

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

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

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

Sautéed Carlsbad Mussels 18.25
Mediterranean mussels pan sautéed in butter, white wine, garlic, shallots and fresh herbs

Sautéed Manila Clams 18.75
Pan sautéed in butter, white wine, garlic, shallots and fresh herbs

RAW BAR

HENDERSON · NV

OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
PACIFIC			
Calm Cove* (crassostrea gigas) hood canal, wa ★	2.70	15.20	29.40
Carlsbad Blonde* (crassostrea gigas) carlsbad, ca ★	2.75	15.50	30.00
Fanny Bay* (crassostrea gigas) vancouver island, bc	2.80	15.80	30.60
Hama Hama* (crassostrea gigas) hama hama river, wa	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) humboldt bay, ca ★	3.10	17.60	34.20
EASTERN			
Barcat* (crassostrea virginica) chesapeake bay, va ★	2.75	15.50	30.00
Cotuit* (crassostrea virginica) cotuit bay, ma ★	2.95	16.70	32.40
Onset* (crassostrea virginica) buzzards bay, ma	2.95	16.70	32.40
Pleasant Bay* (crassostrea virginica) little pleasant bay, ma ★	2.95	16.70	32.40
Black Duck Salts* (crassostrea virginica) hog island, va	3.00	17.00	33.00
Oyster Sampler* includes each marked with ★		16.10	31.50
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
Wild Venus Clams* baja california, mexico	2.30	12.80	24.60
	EACH	1/2 POUND	1 POUND
Wild Mexican Jumbo Brown Shrimp (22-24 per pound)	1.95	19.50	35.25
Farmed Carlsbad Mediterranean Mussels (24-30 per pound)		7.50	14.25
	HALF	WHOLE	
1 1/4 pound Wild Hard Shell North American Lobster		14.50	27.00

COLD PLATTERS

	1st Mate SERVES 1-2	Captain SERVES 3-4
Carlsbad Blonde* (crassostrea gigas) carlsbad, california	1	2
Calm Cove* (crassostrea gigas) hood canal, washington	1	2
Kumamoto* (crassostrea sikamea) humboldt bay, california	1	2
Cotuit* (crassostrea virginica) cotuit bay, ma	1	2
Wild Venus Clams* baja california, mexico	5	4
Wild Peruvian Bay Scallops* citrus pesto	2	4
Wild Mexican Jumbo Brown Shrimp (22-24 per pound)	5	10
Farmed Carlsbad Mediterranean Mussels (24-30 per pound)	5	10
1 1/4 pound Hard Shell North American Lobster maine		1/2 lobster
Wild California Dungeness Crab	1/2 crab	1/2 crab
	35.00	70.00

COLD SMALL PLATES

California Roll
Krab salad,
Japanese cucumber,
and avocado

8.50

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

13.25

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

17.25

*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	8pc SASHIMI
Albacore Tataki*	5.75	12.25
Salmon* sake	6.25	12.25
Albacore* shiro-maguro	6.25	12.25
Freshwater Eel unagi	3.50	13.25
Yellowfin Tuna Tataki*	6.50	13.75
Yellowtail* hamachi	6.50	13.75
Tuna* maguro	6.75	14.25
Shrimp ebi	5.50	
Asparagus	5.50	

HAND CUT SUSHI ROLLS

California Roll	8.50
Krab Salad/Japanese cucumber/avocado	
Spicy Tuna Roll*	9.75
Hand chopped spicy yellowfin tuna/ Japanese cucumber	
Philadelphia Roll*	9.75
Philadelphia cream cheese/cucumber/ salmon	
Crunchy Roll	12.25
tempura shrimp/cucumber/eel sauce	
King's Albacore Roll*	12.50
Spicy tuna roll topped with albacore tatakai/ King's Ponzu/crispy onions	
Caterpillar Roll	12.75
California roll topped with eel/avocado/ eel sauce/sesame seeds	
Albacore Tataki*	12.50
Albacore/avocado/cucumber/daiikon sprouts/roke sauce	
Seared Salmon Roll*	13.25
California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks	
Trojan Roll*	13.75
Spicy tuna roll topped with tuna & citrus tobiko	
Rainbow Roll*	13.75
California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp	
Lobster Vegetable Roll	14.50
Tempura lobster/avocado/yamogobo/tobiko/ asparagus/eel sauce/spicy honey sauce	
Spicy Baked Salmon Roll	12.25
California roll topped with Atlantic Salmon/ Kewpie mayo/masago/Sriracha	
Spicy Baked Scallop Roll	13.25
California roll topped with baked scallop/ green onions/Kewpie mayo/masago/ Sriracha	
Lobster Crunchy Roll	14.25
Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce	

Add Spicy Tuna Roll +7.00 SUSHI PLATTER*

Yellowtail, shrimp, eel, albacore, tuna,
salmon, and a California roll
22.95

LARGE SUSHI PLATTER*

Yellowtail, shrimp, eel, albacore, tuna
tatakai, salmon, California roll and spicy
tuna roll
29.95

SASHIMI PLATTER*

Sliced tuna, albacore, yellowtail,
Tai snapper, octopus and salmon
29.95

SIGNATURE SUSHI

Yellowtail Carpaccio*

King's Ponzu & Olive Oil, jalapeño,
wasabi cream, Ikura, spicy sesame seeds
& micro cilantro
14.25

Salmon Carpaccio*

King's Ponzu & Olive Oil, Ikura, onions &
crispy leeks, pink peppercorns, wasabi aioli
and balsamic glaze
13.25

Spicy Tuna*

ON CRISPY RICE
Pan sautéed sticky rice, topped with
spicy tuna and jalapeño rings
10.75

SANDWICHES

ALL SERVED WITH FRENCH FRIES

GRILLED CHICKEN SANDWICH

Brioche bun/tomato
little gem lettuce/Emmentaler Swiss cheese
pickled red onions/remoulade
16.75

"WORLD CLASS" TUNA MELT

Albacore tuna confit
grilled NY rye bread/tomato/remoulade
melted Tillamook sharp Cheddar cheese
16.75

GRILLED ONO SANDWICH

Brioche bun/tomato
little gem lettuce/remoulade
choice of cheese
16.75

CHEESEBURGER

Private label ground beef
brioche bun/Emmentaler Swiss or
Tillamook sharp Cheddar cheese
15.95

SOUPS

Miso Soup With tofu and wakame	4.25	
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	
Crunchy Iceberg Wedge	8.75
Blue cheese dressing, tomato and bacon	
Southwest Salad	9.25
Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Walnuts & Blue Cheese	10.25
Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette	
Roasted Beets	10.75
Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	

LARGE SALAD

Southwest Chicken Salad	13.50
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Seared Albacore*	18.50
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	
Steak Cobb*	19.50
filet mignon tips and top sirloin, roma tomato, avocado, bacon, blue cheese & egg	
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

GRILLED SEAFOOD & MEAT

WILD PACE SEA	WILD PACIFIC	WILD LOCAL	FARMED JUMBO WHITE
Chilean Sea Bass 34.50	Yellowfin Tuna 27.75	Swordfish 26.50	Shrimp 21.75
WILD MEXICAN	WILD TAHITIAN	FARMED BRITISH COLUMBIA	WILD LARGE EASTERN SEA
Mahi Mahi 23.75	Ono (Wahoo) 22.50	Atlantic Salmon 23.75	Scallops 27.50
WILD FIJIAN	FARMED MISSISSIPPI	WILD MEXICAN	Shrimp & Scallop Combo
Albacore 22.50	Catfish 19.50	Yellowtail 19.50	26.95
FARMED IDAHO	FARMED ECUADORIAN	WILD WASHINGTON	WILD SOUTH AFRICAN
Rainbow Trout 19.50	Tilapia 18.95	Red Rockfish 18.50	Lobster Tails (2) 48.50

MEAT

Prime Top Sirloin Steak*
24.50

Filet Mignon*
34.50

Herbed Chicken Breast
Mashed potatoes, glazed carrots, chicken au jus
22.50

Prime Top Sirloin and South African Lobster Tail*
43.50

Filet Mignon and South African Lobster Tail*
49.50

SIDES

Grilled Zucchini · Mac & Cheese · Sautéed Spinach · Glazed Carrots · Garlic Mashed Potatoes · Baked Potato · Roasted Ratatouille · Rosemary Potatoes
\$1.95 Additional Grilled Asparagus

CRAB & LOBSTER

**CIOPPINO WITH
WILD CANADIAN SNOW CRAB**

28.95

**WILD SOUTH AFRICAN
LOBSTER TAILS**

47.50

**WILD ALASKAN
RED KING CRAB**

1 - POUND 44.50 1 1/2 - POUND 59.50

**WILD NORTH AMERICAN
HARD SHELL LOBSTER**

1 1/4 - POUND 35.95 1 3/4 - 2 POUND 50.50

MAKE IT A CLAMBAKE!!

with clams, mussels, and
roasted red potatoes
Add to any Lobster for **7.25**

WHAT'S IN SEASON

WILD PACIFIC SWORDFISH

Swordfish was considered the chief of the sea animals by the Chumash Indians, and for over 2,000 years, this firm and meaty fish has been caught off our Southern California coast, just beyond the Channel Islands.

Black Garlic & Roasted Tomatoes
braised fennel, lollipop kale, and potato confit
28.50

Picatta Style
served with roasted ratatouille
and rosemary potatoes
27.50

WILD ALASKAN RED KING CRAB



The Alaskan Red King Crab season has opened and we are excited for another good one! This "king" of the crabs is filled with Vitamin B12, low in saturated fat, and simply delicious. Nearly all Alaskan Red King Crab is landed in Dutch Harbor, Alaska within a few weeks of the season opening.

Wild Alaskan Red King Crab
1 POUND / 1 1/2 POUND
44.50 59.50

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