

# DRAUGHTS

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

# BOTTLES & CANS

<b>ACE APPLE CIDER</b> 5.0% Sebastapol, CA	6
<b>JOSEPH JAMES AMERICAN FLYER</b> CRAFT LAGER 4.7% Henderson, NV	5.5
<b>BUDWEISER</b> ADJUNCT LAGER 5.2% St. Louis, MO	5
<b>BUD LIGHT</b> LIGHT LAGER 4.2% St. Louis, MO	5
<b>PACIFICO</b> ADJUNCT LAGER 4.5% Mexico	6
<b>CORONA</b> ADJUNCT LAGER 4.6% Mexico	6
<b>SAPPORO</b> PALE LAGER 5.0% Tokyo, Japan	6
<b>HEINEKEN</b> PALE LAGER 5.0% Netherlands	7
<b>ST. PAULI GIRL</b> 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>SOUTHERN SOUR*</b> Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
	<b>OLD FASHIONED</b> Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence
\$11	<b>MOSCOW MULE</b> vodka, fresh lime and ginger beer...on the rocks in a classic copper mug
	<b>THE 'PERFECT' MANHATTAN</b> Straight rye whiskey, Vya sweet vermouth, orange & Angostura bitters...served up and finished with scorched orange oil
	<b>PINE AVENUE</b> Vodka, fresh lemon and strawberry with thyme essence... on the rocks
\$12	<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>CAJUN BLOODY MARY</b> vodka with our house made mix...served long with a cajun salt rim
\$5 ZERO PROOF	<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
\$12	<b>PIMM'S CUP</b> Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
	<b>AGAVE STING</b> Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
	<b>TWO IF BY SEA</b> Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence
\$5 ZERO PROOF	<b>CADILLAC MARGARITA</b> Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float
	<b>THE SPA</b> Fresh limeade and cucumber charged with ginger beer
	<b>BERRY SMASH</b> Fresh lemonade, mint, and raspberries
\$5 ZERO PROOF	<b>HIBISCUS LIMEADE</b> 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

<b>Grilled Wild Spanish Octopus</b> 17.00 Caponata, extra virgin olive oil, and lemon
<b>Manila Clams &amp; Andouille</b> 18.75 Pan sautéed in white wine, butter and fresh herbs
<b>Sautéed Carlsbad Mussels</b> 18.25 Pan sautéed in fresh tomato broth and house made marinara
<b>N'awlin's BBQ Shrimp</b> 14.25 Sautéed and served with toasted sour dough bread
<b>King's Crab Cakes</b> 13.75 With house made remoulade and baby arugula
<b>Baja Seafood Ceviche</b> 13.50 Daily selected blend of fish in a fresh squeezed citrus & tomato marinade
<b>Blackened Shrimp Taquitos</b> 14.25 Wrapped in Diana's corn tortillas served with cotija cheese and guacamole
<b>Crispy Calamari</b> 13.75 Served with mae ploy and roasted pepper aioli
<b>Ahi Poke*</b> 13.75 Yellowfin tuna with poke sauce, avocado, and fresh wonton chips
<b>Crab Cocktail</b> 17.25 Wild lump crab meat, remoulade, and housemade cocktail sauce
<b>Buffalo Chicken Wings</b> 14.25 Tossed in Frank's Hot Sauce and served with housemade blue cheese
<b>Hot Seafood Combo</b> 28.95 Blackened shrimp taquitos, King's crab cakes, crispy calamari and popcorn shrimp
<b>Jumbo Castroville Artichoke</b> 12.25 Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce
<b>Edamame</b> 5.50 Salted or Crispy Garlic (add .50)

# RAW BAR

HENDERSON · NV

	EACH	1/2DOZEN	1DOZEN
<b>PACIFIC</b>			
<b>Laguna Bay*</b> (crassostrea gigas) san quintin bay, mexico ★	2.55	14.30	27.60
<b>Rincon de Ballenas*</b> (crassostrea gigas) baja mexico	2.55	14.30	27.60
<b>Baywater Sweet*</b> (crassostrea gigas) thorndyke bay, wa ★	2.80	15.80	30.60
<b>Kumamoto*</b> (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
<b>Fat Bastard*</b> (crassostrea gigas) willapa bay, wa	2.95	16.70	32.40
<b>EASTERN</b>			
<b>Malpeque*</b> (crassostrea virginica) p.e.i., canada ★	2.90	16.40	31.80
<b>Onset*</b> (crassostrea virginica) buzzards bay, ma ★	2.95	16.70	32.40
<b>Oyster Sampler*</b> includes each marked with ★		16.40	32.10
<b>Oyster's Rockefeller</b> baked with spinach and topped with Hollandaise		15.75	29.95
<b>CHILLED SHELLFISH</b>	<b>EACH</b>	<b>1/2DOZEN</b>	<b>1DOZEN</b>
<b>Farmed Peruvian Bay Scallops*</b> citrus pesto	2.55	14.30	27.60
<b>Wild Littleneck Clams*</b> new jersey	2.35	13.10	25.20
	<b>EACH</b>	<b>1/2POUND</b>	<b>1POUND</b>
<b>Wild Jumbo White Shrimp</b> (17-18 per pound)	2.25	19.25	37.50
<b>Farmed Carlsbad Mediterranean Mussels</b> (24-30 per pound)		8.00	15.50
		<b>HALF</b>	<b>WHOLE</b>
<b>1 1/4 pound Wild Hard Shell North American Lobster</b>		16.50	32.00
<b>Wild Local Rock Crab</b> 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 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

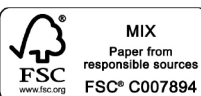
**Pan Seared Halibut Fregola**  
Sautéed spring vegetables, Sardinian pasta, roasted tomato & shrimp stock  
27.50

## 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



\*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		<b>HAND CUT SUSHI ROLLS</b>
Salmon* sake	6.50	12.50	<b>California Roll</b> 8.75 Krab Salad/cucumber/avocado
Albacore Tataki*	6.50	12.25	<b>Spicy Tuna Roll*</b> 9.75 Hand chopped spicy yellowfin tuna/ cucumber
Freshwater Eel unagi	6.75	13.75	<b>Crunchy Roll</b> 12.50 tempura shrimp/cucumber/eel sauce
Yellowfin Tuna Togarashi*	7.00	14.25	<b>Lobster Crunchy Roll</b> 14.75 Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce
Tuna* maguro	7.00	14.75	<b>Seared Salmon Roll*</b> 13.75 California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks
Yellowtail* hamachi	6.75	14.25	<b>Rainbow Roll*</b> 14.50 California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp
<b>SASHIMI PLATTER*</b> Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon 31.50			<b>King's Albacore Roll*</b> 12.75 Spicy tuna roll topped with albacore tataki/ King's Ponzu/crispy onions
<b>SUSHI PLATTER*</b> Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll 24.75 Add Spicy Tuna Roll +7.00			<b>Caterpillar Roll</b> 13.25 California roll topped with eel/avocado/ eel sauce/sesame seeds
			<b>Albacore Tataki*</b> 12.75 Albacore/avocado/cucumber/daikon sprouts/poke sauce
			<b>Trojan Roll*</b> 13.75 Spicy tuna roll topped with tuna & citrus tobiko

**SIGNATURE SUSHI**

<b>Yellowtail Carpaccio*</b> King's Ponzu & Olive Oil, jalapeño, wasabi cream, Ikura, spicy sesame seeds & micro cilantro 14.50	<b>Spicy Tuna*</b> 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

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

# CRAB & LOBSTER

<b>WILD SOUTH AFRICAN LOBSTER TAILS</b> 48.50	<b>WILD NORTH AMERICAN HARD SHELL LOBSTER</b> 1 1/2 lb <b>32.50</b> 1 1/2 lb <b>36.50</b> 1 1/2 lb <b>40.50</b> 2 lb <b>45.00</b> MAKE IT A CLAM BAKE!! with clams, mussels, corn on the cob, and potatoes Add to any Lobster for <b>7.25</b>	<b>WILD ALASKAN RED KING CRAB</b> 1 lb <b>46.50</b> 1 1/2 lb <b>62.50</b>
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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> 16.75 Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
<b>Seafood Cobb Salad</b> 18.95 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 17.95 with jumbo shrimp & lump crab 20.95 with wild lump crab 24.25	
<b>Seared Albacore*</b> 17.95 Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	

# GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

<b>WILD ALASKAN Halibut</b> 27.50	<b>WILD COLUMBIA RIVER King Salmon</b> 25.75	<b>WILD PACIFIC Yellowfin Tuna</b> 22.75	<b>WILD JUMBO WHITE Shrimp</b> 19.95
<b>WILD ECUADORIAN Swordfish</b> 21.50	<b>WILD MEXICAN Mahi Mahi</b> 19.50	<b>WILD CALIFORNIA White Sea Bass</b> 19.95	<b>WILD LARGE EASTERN SEA Scallops</b> 25.50
<b>FARMED BRITISH COLUMBIA Atlantic Salmon</b> 20.45	<b>WILD TAHITIAN Ono (Wahoo)</b> 18.75	<b>Shrimp &amp; Scallop Combo</b> 25.50	<b>WILD MEXICAN Yellowtail</b> 17.50
<b>FARMED IDAHO Rainbow Trout</b> 17.50	<b>FARMED ECUADORIAN Tilapia</b> 16.75		

<b>MEAT</b>	<b>Filet Mignon*</b> 34.50	<b>Prime Top Sirloin Steak*</b> 23.50	<b>Prime Top Sirloin and South African Lobster Tail*</b> 43.50
	<b>Filet Mignon and South African Lobster Tail*</b> 49.50		<b>Herbed Chicken Breast</b> Mashed potatoes, sweet corn, chicken au jus 19.25

**SIDES**

Grilled Zucchini · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · House Salad · Sweet Buttered Corn  
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

# FISH HOUSE FAVORITES

<b>Sesame Crusted Wild Pacific Yellowfin Tuna</b> with King's Ponzu sauce 23.75	<b>Miso-Yaki Wild Chilean Sea Bass</b> with sautéed baby bok choy and shimeji mushrooms 33.50	<b>Sautéed N'awlins BBQ Shrimp</b> farmed jumbo shrimp with steamed jasmine rice and toasted sourdough 19.50
<b>Parmesan Crusted Wild Ecuadorian Swordfish</b> with lemon butter 22.50	<b>Cioppino with Rock Crab</b> stewed to order in a tomato, red wine & saffron broth 27.75	<b>Farmed Manila Clam Linguine</b> fresh basil, shallots, white wine, garlic, and crushed red peppers 18.50
<b>Blackened Wild Mexican Mahi Mahi</b> with remoulade 19.50	<b>Grilled Wild Chilean Sea Bass Tacos</b> with house made chips and guacamole 17.75	<b>Wild Jumbo Shrimp Ballerine</b> Tomatoes, garlic, fresh basil white wine & tomato sauce 18.50
<b>Farmed Idaho Trout Amandine</b> with lemon butter sauce and toasted almonds 18.50	<b>Parmesan Crusted Wild Alaskan Sand Dabs</b> with lemon butter and capers 17.50	

Items above served with choice of two sides

**SIDES** (Serves 1-2)

<b>Grilled Zucchini</b> 5 Brushed with olive oil	<b>Garlic Mashed Potatoes</b> 5 Butter and roasted garlic	<b>Crispy Brussels Sprouts</b> 7 Mae ploy, bacon lardon
<b>Fresh Sautéed Spinach</b> 6 Roasted garlic and fresh lemon juice	<b>Grilled Asparagus</b> 6 Topped with balsamic glaze	<b>Sweet Buttered Corn</b> 5
<b>French Fries</b> 5	<b>Housemade Mac &amp; Cheese</b> 6	<b>Northwest Vegetables</b> 5
		<b>Summer Grains</b> 5

Items below served with French Fries

<b>Beer Battered Fish And Chips</b> wild Pacific cod two 16.50 three 19.50	<b>King's Crab Cakes</b> wild blue crab 16.50	<b>WILD SOFTSHELL CRAB</b> CRISFIELD, MARYLAND <b>Picatta Style</b> with Israeli couscous, lemon butter and capers 26.25 <b>Southern Style</b> with corn succotash and fried green tomato 26.25
<b>Fried Wild Jumbo Shrimp</b> panko breaded 17.50	<b>King's Combo Platter</b> beer battered fish, fried scallops and shrimp 19.75	

IS HEALTH YOUR WISH? EAT MORE FISH!

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