

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
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
GUINNESS IRISH DRY STOUT 4.2% Dublin, Ireland	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
	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
\$11	SOUTHERN SOUR* Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
	PINE AVENUE Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	GORDON'S CUP London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper
\$12	WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
	COSMOPOLITAN citrus vodka, fresh lime and orange liqueur with a splash of cranberry...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
	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
\$12	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
	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

"WELCOME TO THE HOUSE THAT SEAFOOD BUILT"

RAW BAR

HUNTINGTON BEACH · CA

OYSTERS		EACH	1/2 DOZEN	1 DOZEN
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
	Baywater Sweet* (crassostrea gigas) thorndyke bay, wa	2.80	15.80	30.60
	Kumamoto* (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
EASTERN	Fat Bastard* (crassostrea gigas) willapa bay, wa	2.95	16.70	32.40
	Pleasant Bay* (crassostrea virginica) little pleasant bay, ma ★	2.95	16.70	32.40
	Cotuit* (crassostrea virginica) cotuit bay, ma	2.95	16.70	32.40
	Onset* (crassostrea virginica) buzzards bay, ma ★	2.95	16.70	32.40
	Wellfleet* (crassostrea virginica) cape cod 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 ★		16.40	32.10
Oyster's Rockefeller baked with spinach and topped with Hollandaise		15.75	29.95	

CHILLED SHELLFISH		EACH	1/2 DOZEN	1 DOZEN
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	1/2 POUND	1 POUND
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
Wild Local Rock Crab san diego			14.00	26.00
1/4 pound Wild Hard Shell North American Lobster			16.50	32.00

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

Edamame Salted or Crispy Garlic (add .50)	5.50
Baked Carlsbad Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
Jumbo Castroville Artichoke Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	12.25
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
Crispy Calamari Served with mae ploy and roasted pepper aioli	13.75
Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
King's Crab Cakes With house made remoulade and baby arugula	13.75
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
N'awlin's BBQ Shrimp Sautéed and served with toasted sour dough bread	14.25
Crab Cocktail Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25
Hot Seafood Combo Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95
Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25
Manila Clams & Andouille Pan sautéed in white wine, butter and fresh herbs	18.75

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

HAND CUT SUSHI ROLLS

Shrimp ebi	5.75		California Roll	8.75
Salmon* sake	6.50	12.50	Krab Salad/cucumber/avocado	
Albacore* shiro-maguro	6.50	12.75	Spicy Tuna Roll*	9.75
Yellowfin Tuna Togarashi*	7.00	14.25	Hand chopped spicy yellowfin tuna/cucumber	
Freshwater Eel unagi	6.75	13.75	Crunchy Roll	12.50
Tuna* maguro	7.00	14.75	tempura shrimp/cucumber/eel sauce	
Yellowtail* hamachi	6.75	14.25	Lobster Crunchy Roll	14.75
			Tempura Maine lobster/krab salad/asparagus/cucumber/eel sauce	

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

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 tatakai/King's Ponzu/crispy onions	
Caterpillar Roll	13.25
California roll topped with eel/avocado/eel sauce/sesame seeds	
Albacore Tatakai*	12.75
Albacore/avocado/cucumber/daikon sprouts/poke sauce	
Trojan Roll*	13.75
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

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 46.50
1 1/2 lb 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

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	18.50
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Seared Albacore*	19.50
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	
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

SERVED WITH YOUR CHOICE OF TWO SIDES

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

MEAT

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

FISH HOUSE FAVORITES

Blackened Wild Tahitian Ono (Wahoo) with remoulade 23.50	Grilled Wild Swordfish 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
Lemon-Nut Crusted Wild Mexican White Sea Bass with lemon butter sauce 25.50	Blackened Wild Alaskan Halibut with remoulade 33.50	Farmed Jumbo Shrimp Ballerine Tomatoes, garlic, fresh basil white wine & tomato sauce 20.95
Hazelnut Crusted Farmed Atlantic Salmon with lemon butter sauce 25.75	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
Parmesan Crusted Wild Pacific Swordfish with lemon butter 28.50		

Items above served with choice of two sides

SIDES

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

Items below served with French Fries

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

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