

# 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
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
CORONA ADJUNCT LAGER 4.6% Mexico	6
MODERN TIMES LOMALAND FARMHOUSE ALE 5.5% San Diego, CA	7
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	<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
	<b>MOSCOW MULE</b> vodka, fresh lime and ginger beer...on the rocks in a classic copper mug
\$11	<b>PINE AVENUE</b> Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	<b>AGAVE STING</b> Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
	<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
	<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>TRINIDAD SWIZZLE</b> 5 year Trinidad rum, falernum, pineapple, and lime... rinsed with absinthe and swizzled with crushed ice
	<b>LEMON DROP</b> citrus vodka and fresh lemonade...served up with a sugar rim
	<b>COSMOPOLITAN</b> citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up
	<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

# 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>Edamame</b> Salted or Crispy Garlic (add .50)	5.50
<b>Baked Carlsbad 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>Baja Seafood Ceviche</b> Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
<b>Crispy Calamari</b> Served with mae ploy and roasted pepper aioli	13.75
<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>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>N'awlin's BBQ Shrimp</b> Sautéed and served with toasted sour dough bread	14.25
<b>Crab Cocktail</b> Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25
<b>Hot Seafood Combo</b> Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95
<b>Manila Clams &amp; Andouille</b> Pan sautéed in white wine, butter and fresh herbs	18.75
<b>Sautéed Carlsbad Mussels</b> Pan sautéed in fresh tomato broth and house made marinara	18.25

## RAW BAR

HUNTINGTON BEACH • CA

		EACH	1/2DOZEN	1DOZEN
PACIFIC	<b>Eld Inlet*</b> (crassostrea gigas) eld inlet, wa	2.70	15.20	29.40
	<b>Carlsbad Blonde*</b> (crassostrea gigas) carlsbad, ca ★	2.75	15.50	30.00
	<b>Baywater Sweet*</b> (crassostrea gigas) thorndyke bay, wa	2.80	15.80	30.60
	<b>Kaipara*</b> (crassostrea gigas) kaipara harbor, nz ★	2.85	16.10	31.20
EASTERN	<b>Kumamoto*</b> (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
	<b>James River*</b> (crassostrea virginica) chesapeake bay, va	2.70	15.20	29.40
	<b>Barcat*</b> (crassostrea virginica) chesapeake bay, va ★	2.75	15.50	30.00
	<b>Olde Salt*</b> (crassostrea virginica) chincoteague bay, md ★	2.85	16.10	31.20
	<b>Onset*</b> (crassostrea virginica) buzzards bay, ma ★	2.95	16.70	32.40
	<b>Island Creek*</b> (crassostrea virginica) duxbury, ma	3.15	17.90	34.80
	<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

## CHILLED SHELLFISH

	EACH	1/2DOZEN	1DOZEN
<b>Wild Littleneck Clams*</b> long island, new york	2.35	13.10	25.20
<b>Farmed Peruvian Bay Scallops*</b> citrus pesto	2.55	14.30	27.60
	EACH	1/2POUND	1POUND
<b>Farmed 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
		HALF	WHOLE
<b>Wild Local Rock Crab</b> san diego		14.00	26.00
<b>1 1/4 pound Wild Hard Shell North American Lobster</b>		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, 3/4 Wild Snow Crab, 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

# SUSHI

	2pc SUSHI	5pc SASHIMI
Shrimp ebi	5.75	
Salmon* sake	6.50	12.50
Albacore* shiro-maguro	6.50	12.75
Freshwater Eel unagi	6.75	13.75
Yellowtail* hamachi	6.75	14.25
Yellowfin Tuna Togarashi*	7.00	14.25
Tuna* maguro	7.00	14.75

## 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 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

## 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>Seared Albacore*</b>	17.95
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	
<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	
<b>with jumbo shrimp</b>	17.95
<b>with jumbo shrimp &amp; lump crab</b>	20.95
<b>with wild lump crab</b>	24.25

## GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

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

## MEAT

<b>Prime Top Sirloin Steak*</b> 23.50	<b>Herbed Chicken Breast</b> Mashed potatoes, sweet corn, chicken au jus 19.25	<b>Filet Mignon*</b> 34.50
<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 · House Salad · Sweet Buttered Corn · Northwest Vegetables · Summer Grains  
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

# FISH HOUSE FAVORITES

<b>Blackened Wild King Salmon*</b> with remoulade 24.75	<b>Cioppino with Rock Crab</b> stewed to order in a tomato, red wine & saffron broth 27.75	<b>Farmed Jumbo Shrimp Ballerine</b> Tomatoes, garlic, fresh basil white wine & tomato sauce 18.50
<b>Blackened Wild Mexican Mahi Mahi</b> with pico de gallo 20.50	<b>Fried Farmed Mississippi Catfish</b> Panko breaded 17.50	<b>Farmed Manila Clam Linguine</b> fresh basil, shallots, white wine, garlic, and crushed red peppers 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	<b>Sautéed N'awlins BBQ Shrimp</b> farmed jumbo shrimp with steamed jasmine rice and toasted sourdough 19.50

Items above served with choice of two sides

## SIDES

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

Items below served with French Fries

<b>Beer Battered Fish And Chips</b> wild Atlantic cod two 16.50 three 19.50	<b>King's Crab Cakes</b> wild blue crab 16.50
<b>Fried Farmed Jumbo White Shrimp</b> panko breaded 17.50	<b>King's Combo Platter</b> beer battered fish, fried scallops and shrimp 19.75

## WILD SOFTSHELL CRAB CRISFIELD, MARYLAND

**Picatta Style**  
with Israeli couscous, lemon butter and capers  
26.25

**Southern Style**  
with corn succotash and fried green tomato  
26.25

IS HEALTH YOUR WISH? EAT MORE FISH!

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