

# 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
SMOG CITY LITTLE BO PILS CZECH STYLE PILSNER 4.4% Torrance, CA	6.5	8.5
ALLAGASH WHITE BELGIAN STYLE WHEAT 5.0% Portland, ME	8	10
BLUE MOON BELGIAN STYLE WHEAT 5.2% Golden, CO	7	9
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
BOULEVARD TANK 7 FARMHOUSE ALE 8.5% Kansas City, MO	7	9
OMMEGANG GNOME GANG BELGIAN STRONG BLONDE ALE 9.5% Cooperstown, NY	7	9
LAGUNA BEACH CANYON ROAD RED ALE 5.5% Laguna Beach, 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
BALLAST POINT SCULPIN AMERICAN IPA 7.0% San Diego, CA	8.5	10.5
GREENFLASH WEST COAST DOUBLE IPA 8.1% San Diego, CA	8	10
EVAN'S OAKLORE BROWN ALE 6.5% Irvine, CA	6.5	8.5
BARLEY FORGE 'THE PATSY' COCONUT RYE STOUT on NITRO 6.6% Costa Mesa, CA	7.5	9.5

# BOTTLES & CANS

2 TOWNS CIDERHOUSE 'BRIGHTCIDER' APPLE CIDER 6.0% Corvallis, Oregon	6
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
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

### APEROL SPRITZ

Aperol charged with Prosecco and a splash of soda... served long with orange essence.

11

## 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

# 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>QUEEN'S PARK SWIZZLE</b> White rum, fresh mint and lime with angostura bitters... served long with crushed ice
	<b>PISCO SOUR</b> peruvian pisco, fresh lime, bitters & egg white... shaken with vigor and served up
\$11	<b>PINE AVENUE</b> Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	<b>BEAUREGARDE</b> vodka, lemongrass, muddled blueberries & fresh lemon... served up
	<b>WESTSIDER</b> London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
\$12	<b>THE COMMONWEALTH</b> Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice
	<b>BOULEVARDIER</b> Straight bourbon whiskey, Campari, and Vya sweet vermouth... Served over block ice with orange essence
	<b>PIMM'S CUP</b> Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
\$5 ZERO PROOF	<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
	<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	
<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>Edamame</b>	5.50
Salted or Crispy Garlic (add .50)	
<b>Ahi Poke*</b>	13.75
Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	
<b>Jumbo Castroville Artichoke</b>	12.25
Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	
<b>Crab and Avocado Toast</b>	17.00
Wild lump crab and avocado on crisp brioche toast	
<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>King's Crab Cakes</b>	13.75
With house made remoulade and baby arugula	
<b>Buffalo Chicken Wings</b>	14.25
Tossed in Frank's Hot Sauce and served with housemade blue cheese	
<b>N'awlin's BBQ Shrimp</b>	14.25
Sautéed and served with toasted sour dough bread	
<b>Grilled Wild Spanish Octopus</b>	17.00
Caponata, extra virgin olive oil, and lemon	

### Hot Seafood Combo

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

<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	

# RAW BAR

LAGUNA HILLS • CA

## OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
<b>PACIFIC</b>			
Laguna Bay* (crassostrea gigas) san quintin bay, 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
Kaipara* (crassostrea gigas) kaipara harbor, nz ★	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) san ignacio bay, mexico ★	2.85	16.10	31.20
<b>EASTERN</b>			
James River* (crassostrea virginica) chesapeake bay, va ★	2.70	15.20	29.40
Barcat* (crassostrea virginica) chesapeake bay, va ★	2.75	15.50	30.00
Malpeque* (crassostrea virginica) p.e.i., canada ★	2.90	16.40	31.80
Pleasant Bay* (crassostrea virginica) little pleasant bay, ma	2.95	16.70	32.40
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

## 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 Carlsbad Mediterranean Mussels (24-30 per pound)		8.00	15.50
Farmed Jumbo White Shrimp (17-18 per pound)	2.25	19.25	37.50
		HALF	WHOLE
Wild Santa Barbara Rock Crab		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

\*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	
Salmon* sake	6.50	12.50
Albacore* shiro-maguro	6.50	12.75
Yellowfin Tuna Togarashi*	7.00	14.25
Freshwater Eel unagi	6.75	13.75
Tuna* maguro	7.00	14.75
Yellowtail* hamachi	6.75	14.25

## HAND CUT SUSHI ROLLS

<b>California Roll</b> Krab Salad/cucumber/avocado	8.75
<b>Spicy Tuna Roll*</b> Hand chopped spicy yellowfin tuna/ cucumber	9.75
<b>Crunchy Roll</b> tempura shrimp/cucumber/eel sauce	12.50
<b>Lobster Crunchy Roll</b> Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce	14.75
<b>Seared Salmon Roll*</b> California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks	13.75
<b>Rainbow Roll*</b> California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp	14.50
<b>King's Albacore Roll*</b> Spicy tuna roll topped with albacore tatakai/ King's Ponzu/crispy onions	12.75
<b>Caterpillar Roll</b> California roll topped with eel/avocado/ eel sauce/sesame seeds	13.25
<b>Albacore Tatakai*</b> Albacore/avocado/cucumber/daikon sprouts/poke sauce	12.75
<b>Trojan Roll*</b> Spicy tuna roll topped with tuna & citrus tobiko	13.75

### 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 SOUTH AFRICAN LOBSTER TAILS 48.50

## WILD NORTH AMERICAN HARD SHELL LOBSTER

1 1/2 lb	1 1/2 lb	1 1/2 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 ALASKAN RED KING CRAB

1 lb	1 1/2 lb
46.50	62.50

## 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> With housemade croutons and parmesan	7.50
<b>Fresh Mixed Greens</b> Little gem, baby romaine, lola rosa, grape tomatoes, avocado & golden balsamic vinaigrette	7.75
<b>Crunchy Iceberg Wedge</b> Blue cheese dressing, tomato and bacon	8.75
<b>Southwest Salad</b> Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	9.25
<b>Walnuts &amp; Blue Cheese</b> Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette	10.25
<b>Roasted Beets</b> Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	11.75

## LARGE SALAD

<b>Southwest Chicken Salad</b> Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	18.50
<b>Seafood Cobb Salad</b> Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	20.50
<b>Seared Albacore*</b> Wild Pacific albacore, organic mixed greens, cucumber & shishito peppers, with a citrus ginger dressing	21.50
<b>Louie Salad</b> Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado	
<b>with jumbo shrimp</b>	20.50
<b>with jumbo shrimp &amp; lump crab</b>	23.75
<b>with wild lump crab</b>	26.95

# GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

<b>WILD COLUMBIA RIVER King Salmon</b> 31.75	<b>WILD ALASKAN Halibut</b> 33.50	<b>WILD ROSS SEA Chilean Sea Bass</b> 35.50	<b>FARMED JUMBO WHITE Shrimp</b> 21.75
<b>WILD ECUADORIAN Swordfish</b> 27.50	<b>WILD PACIFIC Yellowfin Tuna</b> 27.50	<b>FARMED BRITISH COLUMBIA Atlantic Salmon</b> 24.75	<b>WILD LARGE EASTERN SEA Scallops</b> 27.50
<b>WILD ECUADORIAN Mahi Mahi</b> 24.75	<b>WILD LOCAL White Sea Bass</b> 24.50	<b>WILD TAHITIAN Ono (Wahoo)</b> 23.50	<b>Shrimp &amp; Scallop Combo</b> 26.95
<b>WILD MEXICAN Yellowtail</b> 20.50	<b>FARMED MISSISSIPPI Catfish</b> 20.50	<b>FARMED IDAHO Rainbow Trout</b> 20.50	<b>FARMED COLOMBIAN Tilapia</b> 19.95

## MEAT

<b>Prime Top Sirloin Steak*</b> 24.50	<b>Filet Mignon*</b> 34.50	<b>Herbed Chicken Breast</b> Mashed potatoes, sweet corn, chicken au jus 22.50
<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 · Sweet Buttered Corn · Baked Potato · Sautéed Kale  
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

# FISH HOUSE FAVORITES

**Blackened Farmed Ecuadorian Tilapia**  
with pico de gallo  
20.95

**Parmesan Crusted  
Wild Alaskan Sand Dabs**  
with lemon butter and capers  
21.50

**Farmed Idaho Trout Amandine**  
with lemon butter sauce and toasted almonds  
21.50

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

Items above served with choice of two sides

## SIDES

French Fries	5
Baked Potato	5
Butter, sour cream and chives	
Garlic Mashed Potatoes	5
Butter and roasted garlic	
Fresh Sautéed Spinach	6
Roasted garlic and fresh lemon juice	

**Miso-Yaki  
Wild Chilean Sea Bass**  
with sauteed baby bok choy and shimeji mushrooms  
35.50

**Pan Seared Wild Jumbo  
Eastern Sea Scallops**  
served over Grano durum wheat, with olive oil,  
garlic, shallots, white wine & butter  
27.50

**Grilled Wild  
Chilean Sea Bass Tacos**  
with house made chips and guacamole  
18.75

**Farmed Mediterranean Loup De Mer  
(Whole Fish)**  
served over Golden Jewel grains with olive oil, garlic, shallots,  
white wine, butter, fresh herbs, and blistered tomatoes  
29.50

**Farmed Manila Clam Linguine**  
fresh basil, shallots, white wine, garlic, and  
crushed red peppers  
22.50

**Sautéed N'awlins BBQ Shrimp**  
wild jumbo shrimp with steamed jasmine  
rice and toasted sourdough  
22.50

**Uni Pasta with Bucatini**  
Local Uni, bacon lardon in a roasted garlic cream sauce  
24.50

**Cioppino with Rock Crab**  
stewed to order in a tomato, red wine & saffron broth  
29.95

Items below served with French Fries

**Beer Battered Fish And Chips**  
wild Atlantic cod  
two 19.50 three 21.50

**Fried Farmed Jumbo White  
Shrimp**  
panko breaded  
21.50

**King's Crab Cakes**  
wild blue crab  
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

IS HEALTH YOUR WISH? EAT MORE FISH!

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