

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
CISMONTANE THE CITIZEN CALIFORNIA LAGER 5.6% Rancho Santa Margarita, CA	7.5	9.5
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

SONOMA CIDER 'THE HATCHET' APPLE CIDER 6.0% Sonoma, CA	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

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
	QUEEN'S PARK SWIZZLE White rum, fresh mint and lime with angostura bitters... served long with crushed ice
	PISCO SOUR peruvian pisco, fresh lime, bitters & egg white... shaken with vigor and served up
\$11	PINE AVENUE Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	BEAUREGARDE vodka, lemongrass, muddled blueberries & fresh lemon... served up
	WESTSIDER London dry gin, elderflower cordial, fresh lime, cucumber and tarragon with sea salt... Served up
\$12	BOULEVARDIER Straight bourbon whiskey, Campari, and Vya sweet vermouth... Served over block ice with orange essence
	THE COMMONWEALTH Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice
	PIMM'S CUP Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
\$5 ZERO PROOF	AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
	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
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	

BARTENDER'S SPECIAL

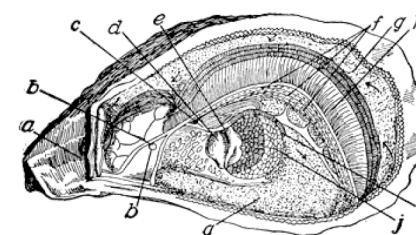
THE LAST WORD

London dry gin, maraschino liqueur, Green Chartreuse, and fresh lime...served up with a Luxardo cherry

12

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

Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
Edamame Salted or Crispy Garlic (add .50)	5.50
Jumbo Castroville Artichoke Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	12.25
Crab and Avocado Toast Wild lump crab and avocado on crisp brioche toast	17.00
Baked PEI Blue Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
Blackened Shrimp Taquitos Wrapped in Diana's corn tortillas served with cotija cheese and guacamole	14.25
Crispy Calamari Served with mae ploy and roasted pepper aioli	13.75
King's Crab Cakes With house made remoulade and baby arugula	13.75
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
Hot Seafood Combo Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95
Manila Clams & Andouille Pan sautéed in white wine, butter and fresh herbs	18.75
Sautéed PEI Blue Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25

RAW BAR

LAGUNA HILLS · CA

OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
Eld Inlet* (crassostrea gigas) eld inlet, wa ★	2.70	15.20	29.40
Hama Hama* (crassostrea gigas) hamma hamma river, wa ★	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) humboldt bay, ca ★	3.10	17.60	34.20
Barcat* (crassostrea virginica) chesapeake bay, va ★	2.75	15.50	30.00
Stingray* (crassostrea virginica) chesapeake bay, md	2.85	16.10	31.20
Cotuit* (crassostrea virginica) cotuit 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
Wellfleet* (crassostrea virginica) cape cod bay, ma	3.10	17.60	34.20
Island Creek* (crassostrea virginica) duxbury, ma	3.15	17.90	34.80
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
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
Wild Littleneck Clams* long island, new york	2.35	13.10	25.20
	EACH	1/2 POUND	1 POUND
Farmed PEI Blue 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 Local Rock Crab san diego		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, 3/4 Wild Snow Crab, 10 Jumbo Shrimp, 4 Clams, 1/2 Wild Rock Crab, & 4 Farmed Peruvian Bay Scallops
70.00

WHAT'S IN SEASON

WILD ALASKAN HALIBUT

Captain Steven Stark and his crew aboard the F/V Felah have landed some of the first fish of the season and we are ready to share it with you. Fish has been arriving to us daily direct from Adak, Alaska.

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

WILD CALIFORNIA DUNGENESS CRAB

Caught from Morro Bay to San Francisco & all the way up to Eureka, Dungeness are known for their sweet & delectable meat, and they're an important part of the seafood scene in the Golden State. Dig in & get down for this one of a kind seafood experience!

Steamed Dungeness Crab
With melted salted butter, and 'crab butter,' served with choice of two sides

Garlic Dungeness Crab
Wok sautéed with garlic, ginger, and Asian style vegetables, served with steamed rice

1 1/2 POUND 35.50
2 POUND 39.50

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

HAND CUT SUSHI ROLLS

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

California Roll	8.75
Krab Salad/cucumber/avocado	
Spicy Tuna Roll*	9.75
Hand chopped spicy yellowfin tuna/cucumber	
Crunchy Roll	12.50
tempura shrimp/cucumber/eel sauce	
Lobster Crunchy Roll	14.75
Tempura Maine lobster/krab salad/asparagus/cucumber/eel sauce	
Seared Salmon Roll*	13.75
California roll topped with seared salmon/King's Ponzu & olive oil/crispy leeks	
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	

SASHIMI PLATTER*
Sliced tuna, tuna tatakai, 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

BLACKENED

WILD ONO (WAHOO)
Potato bun/cabbage slaw/cilantro
pickled onion/mayo remoulade
16.75

"WORLD CLASS"

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

NEW ENGLAND

LOBSTER ROLL
Traditional or
Connecticut Style
26.50

CRAB & LOBSTER

WILD SOUTH AFRICAN
LOBSTER TAILS
48.50

WILD CALIFORNIA

DUNGENESS CRAB
steamed, or garlic wok
1 1/4 lb 35.50 2 lb 39.50

WILD ALASKAN

RED KING CRAB
1 lb 46.50 1 1/2 lb 62.50

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	
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	11.75
Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	

LARGE SALAD

Southwest Chicken Salad	16.75
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Seared Albacore*	18.50
Wild Pacific albacore, organic mixed greens, cucumber & shishito peppers, with a citrus ginger dressing	
Seafood Cobb Salad	18.95
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	17.95
with jumbo shrimp & lump crab	20.95
with wild lump crab	24.25

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

WILD ALASKAN Halibut 27.50	WILD ROSS SEA Chilean Sea Bass 33.50	WILD MEXICAN Mahi Mahi 19.50	FARMED JUMBO WHITE Shrimp 19.95
WILD NEW ZEALAND Swordfish 21.50	FARMED IDAHO Rainbow Trout 17.50	WILD FIJIAN Ono (Wahoo) 18.75	WILD LARGE EASTERN SEA Scallops 25.50
FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	WILD PACIFIC Yellowfin Tuna 22.75	WILD MEXICAN Yellowtail 17.50	Shrimp & Scallop Combo 25.50
FARMED ECUADORIAN Tilapia 16.75	FARMED MISSISSIPPI Catfish 17.50		

MEAT

Prime Top Sirloin Steak* 23.50	Filet Mignon* 34.50	Herbed Chicken Breast Mashed potatoes, glazed carrots, chicken au jus 19.25
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 · House Salad · Sautéed Kale · Sweet Buttered Corn
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

FISH HOUSE FAVORITES

Items below served with choice of two sides

Parmesan Crusted Wild Alaskan Sand Dabs
with lemon butter and capers
17.50

Farmed Idaho Trout Amandine
with lemon butter sauce and toasted almonds
18.50

Lemon-Nut Crusted Wild Mexican White Sea Bass
with lemon butter sauce
20.95

Parmesan Crusted Wild New Zealand Swordfish
with lemon butter
22.50

Miso-Yaki Wild Chilean Sea Bass
with sauteed baby bok choy and shimeji mushrooms
33.50

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
17.75

Farmed Manila Clam Linguine
fresh basil, shallots, white wine, garlic, and crushed red peppers
18.50

Sautéed N'awlins BBQ Shrimp
wild jumbo shrimp with steamed jasmine rice and toasted sourdough
19.50

Uni Pasta with Bucatini
Local Uni, bacon lardon in a roasted garlic cream sauce
20.50

Cioppino with Rock Crab
stewed to order in a tomato, red wine & saffron broth
27.75

Items below served with French fries

Beer Battered Fish And Chips
wild Atlantic cod
two 16.50 three 19.50

Fried Farmed Jumbo White Shrimp
panko breaded
17.50

King's Crab Cakes
wild blue crab
16.50

King's Combo Platter
beer battered fish, fried scallops and shrimp
19.75

WHOLE FISH

Farmed Loup De Mer
Served over Golden Jewel grains with olive oil, garlic, shallots, white wine, butter, fresh herbs, and blistered tomatoes
29.50

SIDES

Grilled Zucchini Brushed with olive oil	5	Fresh Sautéed Spinach Roasted garlic and fresh lemon juice	6	Garlic Mashed Potatoes Butter and roasted garlic	5
Grilled Asparagus Topped with balsamic glaze	6	French Fries	5	Housemade Mac & Cheese	6
Crispy Brussels Sprouts Mae ploy, bacon lardon	7	Sautéed Kale Garlic chips and Drake goat cheese	5	Sweet Buttered Corn	5