### King's Fish House

**“Welcome to the House That Seafood Built”**

#### OYSTERS

<table>
<thead>
<tr>
<th>Pacific Koss</th>
<th>Corbomar</th>
<th>Shigekura</th>
<th>Kumamoto</th>
<th>Chinoise</th>
<th>Pacific Pils</th>
<th>Beach Plum</th>
<th>Coopers Island</th>
<th>Oyster Sampler</th>
<th>Golden Point</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.78</td>
<td>2.66</td>
<td>2.59</td>
<td>3.80</td>
<td>2.80</td>
<td>3.10</td>
<td>3.10</td>
<td>3.20</td>
<td>16.70</td>
<td>17.70</td>
</tr>
<tr>
<td>18.50</td>
<td>16.70</td>
<td>20.00</td>
<td>20.40</td>
<td>20.80</td>
<td>24.40</td>
<td>24.40</td>
<td>34.40</td>
<td>32.70</td>
<td>33.70</td>
</tr>
<tr>
<td>30.00</td>
<td>31.80</td>
<td>32.40</td>
<td>36.40</td>
<td>38.80</td>
<td>38.80</td>
<td>38.80</td>
<td>40.40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### CHILLED SHELFISH

**First Mate Platter**
- 4 Oysters, 15 Scallops, 2 Clams, 2 Wild Rock Crab, & 2 Farmed Peruvian Bay Scallops
- 75.00

**Captain’s Platter**
- 8 Oysters, 10 Scallops, 10 Jumbo Shrimp, 4 Clams, 2 Wild Rock Crab, & 4 Farmed Peruvian Bay Scallops
- 95.00

**Wild Jumbo White Shrimp (17 per pound)**
- 2.36
- 19.20

**Farmed Carribean Mediterranean Mussels (24 per pound)**
- 2.36
- 36.30

#### CHILLED SHELFISH

**EACH ½ DOZEN 1 DOZEN**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price 1/2 Dozen</th>
<th>Price 1 Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Local Rock Crab</td>
<td>14.00</td>
<td>28.20</td>
</tr>
<tr>
<td>Shrimp, Wild Hard Shell North American Lobster</td>
<td>16.30</td>
<td>32.60</td>
</tr>
</tbody>
</table>

### CRAFT DRINKS

**Smoked on the Water**
- Straight tequila, lime juice, agave, lime and strawberry labstation

**Two If By Sea**
- Straight tequila, lime juice, agave, lime and strawberry labstation

**Queen Petri Swizzle**
- White rum, fresh mint and lime with unguaro bitters... served long and charged with crushed ice

**Pisco Sour**
- Peruvian pisco, fresh lime, bitters & egg white... served with sugar and served up

**Moscow Mule**
- vodka, fresh lime and ginger beer... on the rocks in a classic copper mug

**Pine Avenue**
- Vodka, fresh lemons and strawberry with thyme seasons... on the rocks

**Beauergardeur**
- vodka, lime, orange, blueberries & fresh lemons... served up

**Pimm’s Cup**
- Straight pimm’s, fresh lemons, served long and charged with lemon+zine soda

**Boulevardier**
- Straight bourbon whiskey, Campari, and Tyns sweet vermouth... served over black ice with orange essence

**Commonwealth**
- Straight bourbon whiskey, mint, honey, and fresh mint, muddled blueberries and lemon... served with crushed ice

**Aging Time**
- Straight tequila, lime, agave, and ginger... served with sugar and served up

**Southern Sour**
- Straight bourbon whiskey, fresh lemon, peach liquor, cherry bitters, and egg white... served with sugar and served up

**The Herbast**
- London dry gin, fresh lime, bitters, and mint... shaken and served up

**Desert Rose**
- Straight tequila, Del Biagio Yuta Melon, fresh lime, agave and hibiscus syrup... served up

**Two If By Sea**
- Straight tequila, lime, orange, and strawberry labstation... served over black ice with a Grand Marnier Finale

**The Spa**
- Fresh limeade and cucumber charged with ginger beer

**Berry Smash**
- Fresh lemons, mint, and raspberry

**Hibiscus Limeade**
- Fresh lemons with house made hibiscus syrup... charged with lemon+zine soda

### BARTENDER’S SPECIAL

**Southern Swizzle**
- Jack Daniels straight rye whiskey, fresh mint, tangerine, and lemon... blended with cranberry

### APPEITIZERS

**Edamame**
- Salted or Crispy Garlic (add 3.00)

**Baja Seafood Ceviche**
- Jalapeno blended blend of fish in a fresh squeezed citrus & pico de gallo marinade

**Ali Poke**
- Yellowfin tuna with poke sauce, avacado, and fresh wonton chips

**Commonwealth**
- Straight bourbon whiskey, mint, honey, and fresh mint, muddled blueberries and lemon... served with crushed ice

**Aging Time**
- Straight tequila, lime, agave, and ginger... served with sugar and served up

**Southern Sour**
- Straight bourbon whiskey, fresh lemon, peach liquor, cherry bitters, and egg white... served with sugar and served up

**The Herbast**
- London dry gin, fresh lime, bitters, and mint... shaken and served up

**Desert Rose**
- Straight tequila, Del Biagio Yuta Melon, fresh lime, agave and hibiscus syrup... served up

**Two If By Sea**
- Straight tequila, lime, orange, and strawberry labstation... served over black ice with a Grand Marnier Finale

**The Spa**
- Fresh limeade and cucumber charged with ginger beer

**Berry Smash**
- Fresh lemons, mint, and raspberry

**Hibiscus Limeade**
- Fresh lemons with house made hibiscus syrup... charged with lemon+zine soda

### KING’S FISH HOUSE

Lunch & Dinner Served Daily • Nightlife Served Until We Close

**LUNCH**

**DRAUGHTS**

| Coors Light | Angel City Pilsner | Stella Artois Pale Lager | Smog City Little 80 Pils | Allagash White | Blue Moon Belgian Style White | King Crab Honey Blonde | Boulevard Tank 7 | Bailey’s The Patsy | Laguna Beach Canyon Road Red | Victory Golden Monkey | Oskar Blues Dale’s American Pale Ale | Stone Delicious American IPA | Ballast Point Sculpin | Stone Ruination West Coast Double IPA | Guinness Irish Dry Stout |
|-------------|-------------------|-------------------------|-------------------------|---------------|-----------------------------|--------------------|----------------|----------------|-----------------------------|----------------|-----------------------------|---------------------|------------------|-----------------------------|---------------------|---------------------|
| 8.8         | 7.8               | 7.5                     | 9.8                     | 8.0           | 7.8                         | 9.8                | 9.8           | 9.8           | 8.0                         | 7.8           | 9.8                         | 9.8                 | 8.0               | 10.8                     | 9.8                 | 9.8                 |

### COCKTAILS

**ZERO PROOF**

- Charged with lemon-lime soda

**Hibiscus Limeade**
- Fresh lemonade, mint, and raspberries

**Berry Smash**
- Fresh limeade and cucumber charged with ginger beer

**The Spa**
- Fresh limeade and cucumber charged with ginger beer

**Desert Rose**
- Straight tequila, lime, orange, and strawberry labstation... served over black ice with a Grand Marnier Finale

**The Spa**
- Fresh limeade and cucumber charged with ginger beer

**Berry Smash**
- Fresh lemons, mint, and raspberry

**Hibiscus Limeade**
- Fresh lemons with house made hibiscus syrup... charged with lemon+zine soda

**Smoked on the Water**
- Straight tequila, lime juice, agave, lime and strawberry labstation

**Two If By Sea**
- Straight tequila, lime juice, agave, lime and strawberry labstation

**Queen Petri Swizzle**
- White rum, fresh mint and lime with unguaro bitters... served long and charged with crushed ice

**Pisco Sour**
- Peruvian pisco, fresh lime, bitters & egg white... served with sugar and served up

**Moscow Mule**
- vodka, fresh lime and ginger beer... on the rocks in a classic copper mug

**Pine Avenue**
- Vodka, fresh lemons and strawberry with thyme seasons... on the rocks

**Beauergardeur**
- vodka, lime, orange, blueberries & fresh lemons... served up

**Pimm’s Cup**
- Straight pimm’s, fresh lemons, served long and charged with lemon+zine soda

**Boulevardier**
- Straight bourbon whiskey, Campari, and Tyns sweet vermouth... served over black ice with orange essence

**Commonwealth**
- Straight bourbon whiskey, mint, honey, and fresh mint, muddled blueberries and lemon... served with crushed ice

**Aging Time**
- Straight tequila, lime, agave, and ginger... served with sugar and served up

**Southern Sour**
- Straight bourbon whiskey, fresh lemon, peach liquor, cherry bitters, and egg white... served with sugar and served up

**The Herbast**
- London dry gin, fresh lime, bitters, and mint... shaken and served up

**Desert Rose**
- Straight tequila, Del Biagio Yuta Melon, fresh lime, agave and hibiscus syrup... served up

**Two If By Sea**
- Straight tequila, lime, orange, and strawberry labstation... served over black ice with a Grand Marnier Finale

**The Spa**
- Fresh limeade and cucumber charged with ginger beer

**Berry Smash**
- Fresh lemons, mint, and raspberry

**Hibiscus Limeade**
- Fresh lemons with house made hibiscus syrup... charged with lemon+zine soda

### WILD SALMON SEASON

- Wild Salmon Season
  - Wild Salmon Cake with a grain mustard dijon lime glaze
  - Wild Salmon Summer Salad
  - Cedar Plank Roasted Wild Salmon
  - Pan Seared Wild Salmon

### WILD MARYLAND SOFTSHELL CRAB

- Picatta Style
- Southern Style

**Notes:** 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.