

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 GNOMEANGANG 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

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, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
	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
	AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
\$12	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

LAGUNA HILLS · CA

OYSTERS		EACH	1/2DOZEN	1DOZEN
PACIFIC	Rincon de Ballenas* (crassostrea gigas) baja mexico	2.55	14.30	27.60
	Laguna Bay* (crassostrea gigas) san quintin bay, mexico ★	2.55	14.30	27.60
	Carlsbad Blonde* (crassostrea gigas) carlsbad, ca ★	2.75	15.50	30.00
	Baywater Sweet* (crassostrea gigas) thorndyke bay, wa	2.80	15.80	30.60
	Coromandel* (crassostrea gigas) coromandel bay, nz	2.85	16.10	31.20
EASTERN	Kumamoto* (crassostrea sikamea) san ignacio bay, mexico ★	2.85	16.10	31.20
	Malpeque* (crassostrea virginica) p.e.i., canada ★	2.90	16.40	31.80
	Onset* (crassostrea virginica) buzzards bay, ma	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
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	1/2DOZEN	1DOZEN
Wild Littleneck Clams* long island, new york		2.35	13.10	26.20
Farmed Peruvian Bay Scallops* citrus pesto		2.55	14.30	27.60
		EACH	1/2POUND	1POUND
Farmed Carlsbad Mediterranean Mussels (24-30 per pound)			8.00	16.50
Farmed Jumbo White Shrimp (17-18 per pound)		2.25	19.25	37.50
			HALF	WHOLE
two pound Wild Santa Barbara Rock Crab santa barbara			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 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

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
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
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
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
Grilled Wild Spanish Octopus Caponata, extra virgin olive oil, and lemon	17.00
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 Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25

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



SUSHI

	2pc SUSHI	5pc SASHIMI	
Shrimp ebi	5.75		HAND CUT SUSHI ROLLS
Salmon* sake	6.50	12.50	California Roll 8.75 Krab Salad/cucumber/avocado
Albacore* shiro-maguro	6.50	12.75	Spicy Tuna Roll* 9.75 Hand chopped spicy yellowfin tuna/ cucumber
Yellowfin Tuna Togarashi*	7.00	14.25	Crunchy Roll 12.50 tempura shrimp/cucumber/eel sauce
Freshwater Eel unagi	6.75	13.75	Lobster Crunchy Roll 14.75 Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce
Tuna* maguro	7.00	14.75	Seared Salmon Roll* 13.75 California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks
Yellowtail* hamachi	6.75	14.25	Rainbow Roll* 14.50 California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp
SASHIMI PLATTER* Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon 31.50			King's Albacore Roll* 12.75 Spicy tuna roll topped with albacore tatakai/ King's Ponzu/crispy onions
SUSHI PLATTER* Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll 24.75 Add Spicy Tuna Roll +7.00			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	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 NORTH AMERICAN HARD SHELL LOBSTER	WILD ALASKAN RED KING CRAB
	1 1/2 lb 32.50 1 1/2 lb 36.50 1 1/2 lb 40.50 2 lb 45.00	1 lb 46.50 1 1/2 lb 62.50
	MAKE IT A CLAM BAKE!! with clams, mussels, corn on the cob, and potatoes Add to any Lobster for 7.25	

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 COLUMBIA RIVER King Salmon 25.75	WILD ALASKAN Halibut 27.50	WILD ROSS SEA Chilean Sea Bass 33.50	FARMED JUMBO WHITE Shrimp 19.95
WILD PACIFIC Yellowfin Tuna 22.75	WILD ECUADORIAN Swordfish 21.50	FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	WILD LARGE EASTERN SEA Scallops 25.50
WILD CALIFORNIA White Sea Bass 19.95	WILD MEXICAN Mahi Mahi 19.50	WILD TAHITIAN Ono (Wahoo) 18.75	Shrimp & Scallop Combo 25.50
WILD MEXICAN Yellowtail 17.50	FARMED IDAHO Rainbow Trout 17.50	FARMED MISSISSIPPI Catfish 17.50	FARMED COLOMBIAN Tilapia 16.75

MEAT	Prime Top Sirloin Steak* 23.50	Filet Mignon* 34.50	Herbed Chicken Breast Mashed potatoes, sweet corn, 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

Parmesan Crusted Wild Alaskan Sand Dabs with lemon butter and capers 17.50	Miso-Yaki Wild Chilean Sea Bass with sauteed baby bok choy and shimeji mushrooms 33.50	Farmed Manila Clam Linguine fresh basil, shallots, white wine, garlic, and crushed red peppers 18.50
Parmesan Crusted Farmed Colombian Tilapia with lemon butter 17.75	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	Sautéed N'awlins BBQ Shrimp wild jumbo shrimp with steamed jasmine rice and toasted sourdough 19.50
Farmed Idaho Trout Amandine with lemon butter sauce and toasted almonds 18.50	Pan Seared Wild Jumbo Eastern Sea Scallops served over Grano durum wheat, with olive oil, garlic, shallots, white wine & butter 27.50	Uni Pasta with Bucatini Local Uni, bacon lardon in a roasted garlic cream sauce 20.50
Lemon-Nut Crusted Wild Local White Sea Bass with lemon butter sauce 20.95	Grilled Wild Chilean Sea Bass Tacos with house made chips and guacamole 17.75	Cioppino with Rock Crab stewed to order in a tomato, red wine & saffron broth 27.75

Items above served with choice of two sides

SIDES SERVES 1-2	Grilled Zucchini		Sautéed Kale		Garlic Mashed Potatoes	
		5	5	5	5	5
	Brushed with olive oil		Garlic chips and Drake goat cheese		Butter and roasted garlic	
	French Fries		Sweet Buttered Corn		Northwest Vegetables	
	6		6		5	
	Grilled Asparagus		Fresh Sautéed Spinach		Summer Grains	
	6		6		5	
	Topped with balsamic glaze		Roasted garlic and fresh lemon juice		Housemade Mac & Cheese	
	6		6		6	

Items below served with French Fries

Beer Battered Fish And Chips wild Atlantic cod two 16.50 three 19.50	King's Crab Cakes wild blue crab 16.50
Fried Farmed Jumbo White Shrimp panko breaded 17.50	King's Combo Platter 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