

DRAUGHTS

	16 oz	22 oz
COORS LIGHT LIGHT LAGER 4.2% Golden, CO	5	7
STELLA ARTOIS PALE LAGER 5.0% Leuven, Belgium	7	9
ANCHOR BREWING CALIFORNIA LAGER 4.9% San Francisco, CA	6.5	8.5
TIMELESS PINTS BELGIAN STYLE WITBIER 5.4% Lakewood, CA	7	9
BLUE MOON BELGIAN STYLE WHEAT 5.2% Golden, CO	7	9
SAINT ARCHER BLONDE KÖLSCH 4.8% San Diego, CA	7	9
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPEL 9.5% Downingtown, PA	8	10
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
OSKAR BLUES G'KNIGHT IMPERIAL RED 8.7% Lyons, CO	6.5	8.5
GOLDEN ROAD GET UP OFFA THAT BROWN BROWN ALE 5.5% Glendale, CA	6.5	8.5
GUINNESS IRISH DRY STOUT 4.2% Dublin, Ireland	7	9

BOTTLES & CANS

2 TOWNS CIDERHOUSE 'BRIGHTCIDER' APPLE CIDER 6.0% Corvallis, Oregon	6
PABST BLUE RIBBON ADJUNCT LAGER 4.7% Los Angeles, CA	4.5
BUDWEISER ADJUNCT LAGER 5.2% St. Louis, MO	5
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
MAUI BREWING CO. COCONUT PORTER 6.0% Maui, HI	7
CORONA ADJUNCT LAGER 4.6% Mexico	6
NORTH COAST OLD RASPUTIN IMPERIAL STOUT 9.0% Fort Bragg, CA	7
SAPPORO PALE LAGER 5.0% Tokyo, Japan	6
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
HEINEKEN PALE LAGER 5.0% Netherlands	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	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
	OLD FASHIONED Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence
	MOSCOW MULE vodka, fresh lime and ginger beer...on the rocks in a classic copper mug
	SOUTHERN SOUR* Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
\$11	PINE AVENUE Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	GORDON'S CUP London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper
	WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
	AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chill salt rim
	CAJUN BLOODY MARY vodka with our house made mix...served long with a cajun salt rim
	COSMOPOLITAN citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up
	LEMON DROP citrus vodka and fresh lemonade...served up with a sugar rim
	TRINIDAD SWIZZLE 5 year Trinidad rum, falernum, pineapple, and lime... rinsed with absinthe and swizzled with crushed ice
	PIMM'S CUP Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
\$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

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

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
Baked Carlsbad 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
Buffalo Chicken Wings Tossed in Frank's Hot Sauce and served with housemade blue cheese	14.25
Crispy Calamari Served with mae ploy and roasted pepper aioli	13.75
N'awlin's BBQ Shrimp Sautéed and served with toasted sour dough bread	14.25
King's Crab Cakes With house made remoulade and baby arugula	13.75
Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
Crab Cocktail Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
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

RAW BAR

LONG BEACH • CA

OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
PACIFIC			
Carlsbad Blonde* (crassostrea gigas) carlsbad, ca ★	2.75	15.50	30.00
Coromandel* (crassostrea gigas) coromandel bay, nz ★	2.85	16.10	31.20
Laguna Bay* (crassostrea gigas) san quintin bay, mexico ★	2.55	14.30	27.60
Kumamoto* (crassostrea sikamea) laguna bay, mexico	2.70	15.20	29.40
Eld Inlet* (crassostrea gigas) eld inlet, wa	2.70	15.20	29.40
EASTERN			
Wellfleet* (crassostrea virginica) cape cod bay, ma ★	2.95	16.70	32.40
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
Barcat* (crassostrea virginica) chesapeake bay, va	2.75	15.50	30.00
James River* (crassostrea virginica) chesapeake bay, va	2.70	15.20	29.40
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	26.20
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
	EACH	1/2 POUND	1 POUND
Farmed Jumbo White Shrimp (17-18 per pound)	2.25	19.25	37.50
Farmed Carlsbad Mediterranean Mussels (24-30 per pound)		8.00	15.50
		HALF	WHOLE
1 1/4 pound Wild Hard Shell North American Lobster		16.50	32.00
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, 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

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
Tuna* maguro	7.00	14.75
Yellowtail* hamachi	6.75	14.25
Yellowfin Tuna Togarashi*	7.00	14.25

HAND CUT SUSHI ROLLS

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 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

"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

BLACKENED WILD ONO (WAHOO)

Potato bun/cabbage slaw/cilantro
pickled onion/mayo remoulade
16.75

CRAB & LOBSTER

WILD ALASKAN RED KING CRAB

1 lb 1 1/2 lb
46.50 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

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	
Southwest Salad	9.25
Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Crunchy Iceberg Wedge	8.75
Blue cheese dressing, tomato and bacon	
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	18.50
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Seafood Cobb Salad	20.50
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	20.50
with jumbo shrimp & lump crab	23.75
with wild lump crab	26.95
Seared Albacore*	19.50
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

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

MEAT

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

FISH HOUSE FAVORITES

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

**Macadamia Nut Crusted
Wild Alaskan Halibut**
with orange ginger butter sauce
33.50

**Parmesan Crusted
Farmed Colombian Tilapia**
with lemon butter
20.95

**Blackened Farmed Mississippi
Catfish**
with pico de gallo
21.50

Items above served with choice of two sides

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

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

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

Fried Farmed Mississippi Catfish
Panko breaded
20.50

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

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

Farmed Jumbo Shrimp Ballerine
Tomatoes, garlic, fresh basil
white wine & tomato sauce
20.95

SIDES

Grilled Zucchini 5
Brushed with olive oil

Fresh Sautéed Spinach 6
Roasted garlic and fresh lemon juice

French Fries 5

Garlic Mashed Potatoes 5
Butter and roasted garlic

Sweet Buttered Corn 5

Grilled Asparagus 6
Topped with balsamic glaze

Baked Potato 5
Butter, sour cream and chives

Housemade Mac & Cheese 6

Crispy Brussels Sprouts 7
Mae ploy, bacon lardon

Items below served with French Fries

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

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