

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
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
SAINT ARCHER BLONDE KÖLSCH 4.8% San Diego, 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
OSKAR BLUES G'KNIGHT IMPERIAL RED 8.7% Lyons, CO	6.5	8.5
GREENFLASH WEST COAST DOUBLE IPA 8.1% San Diego, CA	8	10
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
NORTH COAST OLD RASPUTIN IMPERIAL STOUT 9.0% Fort Bragg, CA	7
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
BUDWEISER ADJUNCT LAGER 5.2% St. Louis, MO	5
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

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	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

"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
Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25
Manila Clams & Andouille Pan sautéed in white wine, butter and fresh herbs	18.75
Hot Seafood Combo Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95

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 |

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
Kumamoto* (crassostrea sikamea) laguna bay, mexico ★	2.70	15.20	29.40
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
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
James River* (crassostrea virginica) chesapeake bay, va	2.70	15.20	29.40
Barcat* (crassostrea virginica) chesapeake bay, va	2.75	15.80	30.00
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* new jersey	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 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

SUSHI

2pc SUSHI 5pc SASHIMI

HAND CUT SUSHI ROLLS

Shrimp ebi	5.75		California Roll Krab Salad/cucumber/avocado	8.75
Salmon* sake	6.50	12.50	Spicy Tuna Roll* Hand chopped spicy yellowfin tuna/ cucumber	9.75
Albacore* shiro-maguro	6.50	12.75	Crunchy Roll tempura shrimp/cucumber/eel sauce	12.50
Freshwater Eel unagi	6.75	13.75	Lobster Crunchy Roll Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce	14.75
Tuna* maguro	7.00	14.75	Seared Salmon Roll* California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks	13.75
Yellowtail* hamachi	6.75	14.25	Rainbow Roll* California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp	14.50
Yellowfin Tuna Togarashi*	7.00	14.25	King's Albacore Roll* Spicy tuna roll topped with albacore tatakai/ King's Ponzu/crispy onions	12.75
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
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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 ALASKAN RED KING CRAB 1 lb 46.50 1 1/2 lb 62.50	WILD NORTH AMERICAN HARD SHELL LOBSTER 1 1/4 lb 32.50 1 1/2 lb 36.50 1 3/4 lb 40.50 2 lb 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
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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 With housemade croutons and parmesan	7.50
	Fresh Mixed Greens Little gem, baby romaine, lola rosa, grape tomatoes, avocado & golden balsamic vinaigrette	7.75
	Southwest Salad Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	9.25
	Crunchy Iceberg Wedge Blue cheese dressing, tomato and bacon	8.75
	Walnuts & Blue Cheese Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette	10.25
	Roasted Beets Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	11.75

LARGE SALAD	Southwest Chicken Salad Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	16.75
	Seafood Cobb Salad Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	18.95
	Seared Albacore* Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	17.95
	Louie Salad Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado	17.95
	with jumbo shrimp	20.95
	with jumbo shrimp & 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 MEXICAN White Sea Bass 19.95	FARMED JUMBO WHITE Shrimp 19.95
FARMED IDAHO Rainbow Trout 17.50	WILD ROSS SEA Chilean Sea Bass 33.50	FARMED MISSISSIPPI Catfish 17.50	WILD LARGE EASTERN SEA Scallops 25.50
WILD TAHITIAN Ono (Wahoo) 18.75	WILD PACIFIC Yellowfin Tuna 22.75	FARMED COLOMBIAN Tilapia 16.75	Shrimp & Scallop Combo 25.50
WILD MEXICAN Mahi Mahi 19.50	WILD MEXICAN Yellowtail 17.50	WILD ECUADORIAN Swordfish 21.50	FARMED BRITISH COLUMBIA Atlantic Salmon 20.45

MEAT	Prime Top Sirloin Steak* 23.50	Filet Mignon* 34.50	Herbed Chicken Breast Mashed potatoes, sweet corn, chicken au jus 19.25
	Filet Mignon and South African Lobster Tail* 49.50		Prime Top Sirloin and South African Lobster Tail* 43.50
SIDES			
Grilled Zucchini · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · House Salad · Sweet Buttered Corn · Northwest Vegetables · Summer Grains \$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts			

FISH HOUSE FAVORITES

Blackened Wild Mexican Yellowtail with pico de gallo 18.50	Cioppino with Rock Crab stewed to order in a tomato, red wine & saffron broth 27.75	Sautéed N'awlins BBQ Shrimp farmed jumbo shrimp with steamed jasmine rice and toasted sourdough 19.50
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
Farmed Idaho Trout Amandine with lemon butter sauce and toasted almonds 18.50	Grilled Wild Chilean Sea Bass Tacos with house made chips and guacamole 17.75	Farmed Jumbo Shrimp Ballerine Tomatoes, garlic, fresh basil white wine & tomato sauce 18.50
Blackened Farmed Colombian Tilapia with pico de gallo 17.75	Fried Farmed Mississippi Catfish Panko breaded 17.50	

Items above served with choice of two sides

SIDES Serves 1-2	Grilled Zucchini Brushed with olive oil	5	Crispy Brussels Sprouts Mae ploy, bacon lardon	7	Grilled Asparagus	6
	French Fries	5	Sweet Buttered Corn	5	Topped with balsamic glaze	
	Fresh Sautéed Spinach Roasted garlic and fresh lemon juice	6	Housemade Mac & Cheese	6	Summer Grains	5
			Garlic Mashed Potatoes Butter and roasted garlic	5	Northwest Vegetables	5

Items below served with French Fries

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