

KING'S FISH HOUSE

"WELCOME TO THE HOUSE THAT SEAFOOD BUILT"

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
TELEGRAPH WHITE ALE BELGIAN STYLE WITBIER 4.5% Santa Barbara, CA	7	9
KING CRAB HONEY BLONDE ALE 5.0% Eureka, 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
LEFT HAND MILK STOUT Sweet Stout 6.0% Longmont, CO	7	9

BOTTLES & CANS

2 TOWNS CIDERHOUSE 'BRIGHTCIDER' APPLE CIDER 6.0% Corvallis, Oregon	6
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
CORONA ADJUNCT LAGER 4.6% Mexico	6
MODERN TIMES LOMALAND FARMHOUSE ALE 5.5% San Diego, CA	7
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

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

We purchase all of our
OYSTERS



OVER
2 1/2
MILLION
PER YEAR

from shellfish farms all over the world

APPETIZERS

Edamame 5.50
Salted or Crispy Garlic (add .50)

Jumbo Castroville Artichoke 12.25
Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce

Baked Carlsbad Mussels 12.25
With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado

Baja Seafood Ceviche 13.50
Daily selected blend of fish in a fresh squeezed citrus & tomato marinade

Blackened Shrimp Taquitos 14.25
Wrapped in Diana's corn tortillas served with cotija cheese and guacamole

Buffalo Chicken Wings 14.25
Tossed in Frank's Hot Sauce and served with housemade blue cheese

Crispy Calamari 13.75
Served with mae ploy and roasted pepper aioli

N'awlin's BBQ Shrimp 14.25
Sautéed and served with toasted sour dough bread

King's Crab Cakes 13.75
With house made remoulade and baby arugula

Ahi Poke* 13.75
Yellowfin tuna with poke sauce, avocado, and fresh wonton chips

Crab Cocktail 17.25
Wild lump crab meat, remoulade, and housemade cocktail sauce

Hot Seafood Combo
Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp
28.95

Sautéed Carlsbad Mussels 18.25
Pan sautéed in fresh tomato broth and house made marinara

Manila Clams & Andouille 18.75
Pan sautéed in white wine, butter and fresh herbs

RAW BAR

SAN DIEGO · CA

	EACH	1/2DOZEN	1DOZEN
PACIFIC			
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
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
Kumamoto* (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
Kaipara* (crassostrea gigas) kaipara harbor, nz	2.85	16.10	31.20
EASTERN			
James River* (crassostrea virginica) chesapeake bay, va ★	2.70	15.20	29.40
Cotuit* (crassostrea virginica) cotuit bay, ma ★	2.95	16.70	32.40
Onset* (crassostrea virginica) buzzards bay, ma ★	2.95	16.70	32.40
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

	EACH	1/2DOZEN	1DOZEN
CHILLED SHELLFISH			
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
		HALF	WHOLE
Wild Mexican Jumbo Brown Shrimp (17-18 per pound)	2.25	19.25	37.50
Farmed Carlsbad Mediterranean Mussels (24-30 per pound)		8.00	15.50
Wild Local 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 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

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
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

HAND CUT SUSHI ROLLS

California Roll Krab Salad/cucumber/avocado	8.75
Spicy Tuna Roll* Hand chopped spicy yellowfin tuna/ cucumber	9.75
Crunchy Roll tempura shrimp/cucumber/eel sauce	12.50
Lobster Crunchy Roll Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce	14.75
Seared Salmon Roll* California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks	13.75
Rainbow Roll* California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp	14.50
King's Albacore Roll* Spicy tuna roll topped with albacore tatakai/ King's Ponzu/crispy onions	12.75
Caterpillar Roll California roll topped with eel/avocado/ eel sauce/sesame seeds	13.25
Albacore Tatakai* Albacore/avocado/cucumber/daikon sprouts/poke sauce	12.75
Trojan Roll* Spicy tuna roll topped with tuna & citrus tobiko	13.75

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

SANDWICHES

ALL SERVED WITH FRENCH FRIES

"WORLD CLASS" TUNA MELT

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

CHEESEBURGER

Private label ground beef
brioche bun/Emmentaler Swiss or
Tillamook sharp Cheddar cheese
15.95

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 46.50
1 1/2 lb 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 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	18.50
Seafood Cobb Salad Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	20.50
Louie Salad Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado	20.50
with jumbo shrimp	23.75
with jumbo shrimp & lump crab	26.95
with wild lump crab	26.95
Seared Albacore* Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	19.50

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

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

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 · Mac & Cheese · Sweet Buttered Corn · Baked Potato
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

FISH HOUSE FAVORITES

**Lemon-Nut Crusted
Wild Local White Sea Bass**
with lemon butter sauce
25.95

**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

Items above served with choice of two sides

SIDES

Grilled Zucchini 5
Brushed with olive oil
Fresh Sautéed Spinach 6
Roasted garlic and fresh lemon juice
French Fries 5

**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

Blackened Farmed Colombian Tilapia
with remoulade
19.95

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

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

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

Items below served with French Fries

Fried Wild Jumbo Shrimp
panko breaded
21.50

Beer Battered Fish And Chips
wild Pacific 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.