

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 RAGER 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
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
MODERN TIMES LOMALAND FARMHOUSE ALE 5.5% San Diego, CA	7
CORONA ADJUNCT LAGER 4.6% Mexico	6
PACIFICO ADJUNCT LAGER 4.5% 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

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
\$11	SOUTHERN SOUR* Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
	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
\$12	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
\$5 ZERO PROOF	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
\$12	PIMM'S CUP Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
	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 Castrovilla Artichoke Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	12.25
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
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
Baked Carlsbad Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
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
Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25
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
Wild Salmon Cakes with grain mustard, dill, and lime glaze	11.25

RAW BAR

SAN DIEGO · CA

OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
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

CHILLED SHELLFISH

	EACH	1/2 DOZEN	1 DOZEN
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
	EACH	1/2 POUND	1 POUND
Farmed PEI Blue Mussels (24-30 per pound)		8.00	15.50
Farmed Jumbo White Shrimp (17-18 per pound)	2.25	19.25	37.50
		HALF	WHOLE
1 1/2 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

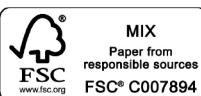
Sautéed spring vegetables, Sardinian pasta, roasted tomato & shrimp stock
27.50

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	
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
Yellowtail* hamachi	6.75	14.25
Tuna* maguro	7.00	14.75

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 1/2 lb 32.50
1 1/2 lb 36.50
1 3/4 lb 40.50
2 lb 45.00

WILD SOUTH AFRICAN LOBSTER TAILS

48.50

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
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
with wild lump crab	24.25
Seared Albacore* Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	17.95

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

WILD ALASKAN	WILD ECUADORIAN	WILD COLUMBIA RIVER	FARMED JUMBO WHITE
Halibut 27.50	Swordfish 21.50	King Salmon 25.75	Shrimp 19.95
WILD TAHITIAN Ono (Wahoo) 18.75	FARMED MISSISSIPPI Catfish 17.50	FARMED IDAHO Rainbow Trout 17.50	WILD LARGE EASTERN SEA Scallops 25.50
WILD PACIFIC Yellowfin Tuna 22.75	WILD MEXICAN Mahi Mahi 19.50	FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	Shrimp & Scallop Combo 25.50
WILD MEXICAN White Sea Bass 19.95	WILD MEXICAN Yellowtail 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 · Sweet Buttered Corn · Northwest Vegetables · Summer Grains
\$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

Lemon-Nut Crusted Wild Mexican White Sea Bass
with lemon butter sauce
20.95

Parmesan Crusted Farmed Ecuadorian Tilapia
with lemon butter
17.75

Blackened Farmed British Columbian Atlantic Salmon
with remoulade
20.45

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
17.75

Cioppino with Rock Crab
stewed to order in a tomato, red wine & saffron broth
27.75

Fried Farmed Mississippi Catfish
Panko breaded
17.50

Blackened Wild King Salmon*
with remoulade
24.75

Sautéed N'awlins BBQ Shrimp
farmed jumbo shrimp with steamed jasmine
rice and toasted sourdough
19.50

Farmed Jumbo Shrimp Ballerine
Tomatoes, garlic, fresh basil
white wine & tomato sauce
18.50

Farmed Manila Clam Linguine
fresh basil, shallots, white wine, garlic, and
crushed red peppers
18.50

Items below served with French Fries

Beer Battered Fish And Chips
wild Atlantic cod
two 16.50 three 19.50

Fried Farmed Jumbo White Shrimp
panko breaded
17.50

King's Crab Cakes
wild blue crab
16.50

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