

# 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
ALL-AMERICAN BAREFOOT BLONDE LAGER 5.0% Anaheim, CA	7.5	9.5
ALLAGASH WHITE BELGIAN STYLE WHEAT 5.0% Portland, ME	8	10
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
GUNWHALE BANG STRAW FARMHOUSE ALE 4.5% Costa Mesa, CA	7	9
BARLEY FORGE NOM NOM MANGO HEFEWEIZEN 5.8% Costa Mesa, CA	7	9
OMMEGANG GNOME GANG BELGIAN STRONG BLONDE ALE 9.5% Cooperstown, NY	7	9
SIERRA NEVADA HAZY LITTLE THING UNFILTERED IPA 6.7% Chico, CA	7	9
SAINT ARCHER AMERICAN PALE ALE 5.5% San Diego, CA	7	9
BALLAST POINT SCULPIN AMERICAN IPA 7.0% San Diego, CA	8.5	10.5
GOLDEN ROAD WOLF AMONG WEEDS DOUBLE IPA 8.0% ANAHEIM, CA	8	10
TOWNE PARK AMBER AMBER 5.9% Anaheim, CA	7	9
EVAN'S OAKLORE BROWN ALE 6.5% Irvine, 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
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
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
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	<b>SMOKE ON THE WATER</b> Straight rye whiskey, maple syrup, and whiskey barrel aged bitters, with an Islay Malt mist... Smoked and served over block ice
	<b>PISCO SOUR</b> peruvian pisco, fresh lime, bitters & egg white... shaken with vigor and served up
	<b>QUEEN'S PARK SWIZZLE</b> White rum, fresh mint and lime with angostura bitters... served long with crushed ice
\$11	<b>PINE AVENUE</b> Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	<b>BEAUREGARDE</b> vodka, lemongrass, muddled blueberries & fresh lemon... served up
	<b>WESTSIDER</b> London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
\$12	<b>THE COMMONWEALTH</b> Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice
	<b>BOULEVARDIER</b> Straight bourbon whiskey, Campari, and Vya sweet vermouth... Served over block ice with orange essence
	<b>AGAVE STING</b> Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
\$5 ZERO PROOF	<b>PIMM'S CUP</b> Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
	<b>TWO IF BY SEA</b> Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence
	<b>CADILLAC MARGARITA</b> Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float
<b>THE SPA</b> Fresh limeade and cucumber charged with ginger beer	
<b>BERRY SMASH</b> Fresh lemonade, mint, and raspberries	
<b>HIBISCUS LIMEADE</b> 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

ORANGE · CA

### OYSTERS

	EACH	1/2 DOZEN	1 DOZEN
<b>PACIFIC</b>			
Sol Azul* (crassostrea gigas) San Ignacio Bay, Mexico ★	2.55	14.50	27.60
Coromandel* (crassostrea gigas) coromandel bay, nz	2.85	16.10	31.20
Baywater Sweet* (crassostrea gigas) thorndyke bay, wa	2.80	15.80	30.60
Kaipara* (crassostrea gigas) kaipara harbor, nz ★	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
<b>EASTERN</b>			
Barcat* (crassostrea virginica) chesapeake bay, va	2.75	15.50	30.00
Stingray* (crassostrea virginica) chesapeake bay, md	2.85	16.10	31.20
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
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
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

### 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**

### FIRST MATE PLATTER\*

4 Oysters, 5 Jumbo Shrimp, 5 Mussels,  
2 Clams, 1/2 Wild Rock Crab,  
& 2 Farmed Peruvian Bay Scallops  
**35.00**

## 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

We purchase all of our  
**OYSTERS**  
OVER  
**2 1/2**  
MILLION  
PER YEAR  
from shellfish farms all over the world

## APPETIZERS

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

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

**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

**Crab and Avocado Toast** 17.00  
Wild lump crab and avocado on crisp brioche toast

**Grilled Wild Spanish Octopus** 17.00  
Caponata, extra virgin olive oil, and lemon

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

**Crispy Calamari** 13.75  
Served with mae ploy and roasted pepper aioli

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

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

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

### Hot Seafood Combo

Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp  
**28.95**

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

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

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

## 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

## HAND CUT SUSHI ROLLS

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

## 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 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 lb 36.50  
1 1/4 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



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

<b>Caesar Salad</b> With housemade croutons and parmesan	7.50
<b>Fresh Mixed Greens</b> Little gem, baby romaine, lola rosa, grape tomatoes, avocado & golden balsamic vinaigrette	7.75
<b>Southwest Salad</b> Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	9.25
<b>Crunchy Iceberg Wedge</b> Blue cheese dressing, tomato and bacon	8.75
<b>Walnuts &amp; Blue Cheese</b> Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette	10.25
<b>Roasted Beets</b> Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	11.75

<b>Southwest Chicken Salad</b> Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	18.50
<b>Seared Albacore*</b> Wild Pacific albacore, organic mixed greens, cucumber & shishito peppers, with a citrus ginger dressing	21.50
<b>Seafood Cobb Salad</b> Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	20.50
<b>Louie Salad</b> 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

# GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

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

<b>MEAT</b>	<b>Prime Top Sirloin Steak*</b> 24.50	<b>Filet Mignon*</b> 34.50	<b>Herbed Chicken Breast</b> Mashed potatoes, sweet corn, chicken au jus 22.50
	<b>Prime Top Sirloin and South African Lobster Tail*</b> 43.50		<b>Filet Mignon and South African Lobster Tail*</b> 49.50
<b>SIDES</b>			
Grilled Zucchini · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · Baked Potato · Sweet Buttered Corn · Sautéed Kale · 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  
21.50

**Blackened Wild Mexican Yellowtail**  
with pico de gallo  
21.50

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

**Parmesan Crusted  
Wild Ecuadorian Swordfish**  
with lemon butter  
28.50

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

**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

**Pan Seared Wild Jumbo  
Eastern Sea Scallops**  
served over Grano durum wheat, with olive oil, garlic, shallots, white wine & butter  
27.50

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

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

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

**Uni Pasta with Bucatini**  
Local Uni, bacon lardon in a roasted garlic cream sauce  
24.50

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

Items above served with choice of two sides

<b>SIDES</b> Serves 1-2	<b>Crispy Brussels Sprouts</b> Mae ploy, bacon lardon	7	<b>Grilled Zucchini</b> Brushed with olive oil	5	<b>French Fries</b>	5
	<b>Fresh Sautéed Spinach</b> Roasted garlic and fresh lemon juice	6	<b>Garlic Mashed Potatoes</b> Butter and roasted garlic	5	<b>Sautéed Kale</b> Garlic chips and Drake goat cheese	5
	<b>Housemade Mac &amp; Cheese</b>	6	<b>Baked Potato</b>	5	<b>Sweet Buttered Corn</b>	5
	<b>Grilled Asparagus</b> Topped with balsamic glaze	6	<b>Butter, sour cream and chives</b>		<b>Summer Grains</b>	5
					<b>Northwest Vegetables</b>	5

Items below served with French Fries

**Beer Battered Fish And Chips**  
wild Atlantic cod  
two 19.50 three 21.50

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