

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
BARLEY FORGE NOM NOM MANGO HEFEWEIZEN 5.8% Costa Mesa, CA	7	9
GUNWHALE BANG STRAW FARMHOUSE ALE 4.5% Costa Mesa, CA	7	9
OMMEGANG GNOME GANG BELGIAN STRONG BLONDE ALE 9.5% Cooperstown, NY	7	9
SAINT ARCHER AMERICAN PALE ALE 5.5% San Diego, CA	7	9
SIERRA NEVADA HAZY LITTLE THING UNFILTERED IPA 6.7% Chico, 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
GUINNESS IRISH DRY STOUT 4.2% Dublin, Ireland	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
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	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
	PISCO SOUR peruvian pisco, fresh lime, bitters & egg white... shaken with vigor and served up
	QUEEN'S PARK SWIZZLE White rum, fresh mint and lime with angostura bitters... served long with crushed ice
\$11	PINE AVENUE Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	BEAUREGARDE vodka, lemongrass, muddled blueberries & fresh lemon... served up
	WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
\$12	BOULEVARDIER Straight bourbon whiskey, Campari, and Vya sweet vermouth... Served over block ice with orange essence
	THE COMMONWEALTH Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice
	AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
\$5 ZERO PROOF	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
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"

RAW BAR

ORANGE · CA

	EACH	1/2DOZEN	1DOZEN
PACIFIC			
Laguna Bay* (crassostrea gigas) san quintin bay, mexico ★	2.55	14.30	27.60
Rincon de Ballenas* (crassostrea gigas) baja mexico	2.55	14.30	27.60
Coromandel* (crassostrea gigas) coromandel bay, nz	2.85	16.10	31.20
Kumamoto* (crassostrea sikamea) san quintin bay, mexico ★	2.85	16.10	31.20
Fat Bastard* (crassostrea gigas) willapa bay, wa ★	2.95	16.70	32.40
EASTERN			
James River* (crassostrea virginica) chesapeake bay, va ★	2.70	15.20	29.40
Barcat* (crassostrea virginica) chesapeake bay, va	2.75	15.50	30.00
Malpeque* (crassostrea virginica) p.e.i., canada ★	2.90	16.40	31.80
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
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			
Wild Littleneck Clams* long island, new york	2.35	13.10	25.20
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
	EACH	1/2POUND	1POUND
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 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

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

APPETIZERS

Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
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
Crab and Avocado Toast Wild lump crab and avocado on crisp brioche toast	17.00
Grilled Wild Spanish Octopus Caponata, extra virgin olive oil, and lemon	17.00
Blackened Shrimp Taquitos Wrapped in Diana's corn tortillas served with cotija cheese and guacamole	14.25
Crispy Calamari Served with mae ploy and roasted pepper aioli	13.75
King's Crab Cakes With house made remoulade and baby arugula	13.75
Buffalo Chicken Wings Tossed in Frank's Hot Sauce and served with housemade blue cheese	14.25
N'awlin's BBQ Shrimp Sautéed and served with toasted sour dough bread	14.25
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
Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25

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

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

"WORLD CLASS" TUNA MELT

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

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	16.75
Seared Albacore* Wild Pacific albacore, organic mixed greens, cucumber & shishito peppers, with a citrus ginger dressing	18.50
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	
with jumbo shrimp	17.95
with jumbo shrimp & lump crab	20.95
with wild 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 ROSS SEA Chilean Sea Bass 33.50	FARMED JUMBO WHITE Shrimp 19.95
WILD ECUADORIAN Swordfish 21.50	WILD TAHITIAN Ono (Wahoo) 18.75	FARMED MISSISSIPPI Catfish 17.50	WILD LARGE EASTERN SEA Scallops 25.50
WILD PACIFIC Yellowfin Tuna 22.75	FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	WILD MEXICAN Yellowtail 17.50	Shrimp & Scallop Combo 25.50
WILD MEXICAN White Sea Bass 19.95	FARMED COLOMBIAN Tilapia 16.75	FARMED IDAHO Trout 17.50	WILD MEXICAN Mahi Mahi 19.50

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 · Sautéed Kale · Summer Grains · Northwest Vegetables
\$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

**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

**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

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

Blackened Wild Tahitian Ono (Wahoo)
with pico de gallo
19.75

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

Uni Pasta with Bucatini
Local Uni, bacon lardon in a roasted garlic cream sauce
20.50

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

**Grilled Wild
Chilean Sea Bass Tacos**
with house made chips and guacamole
17.75

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

Items above served with choice of two sides

SIDES Serves 1-2

Crispy Brussels Sprouts 7
Mae ploy, bacon lardon
Northwest Vegetables 5
Summer Grains 5
Grilled Asparagus 6
Topped with balsamic glaze

Housemade Mac & Cheese 6
Fresh Sautéed Spinach 6
Roasted garlic and fresh lemon juice
Grilled Zucchini 5
Brushed with olive oil

French Fries 5
Garlic Mashed Potatoes 5
Butter and roasted garlic
Sweet Buttered Corn 5
Sautéed Kale 5
Garlic chips and Drake goat cheese

Items below served with French Fries

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

King's Crab Cakes
wild blue crab
16.50

**Fried Farmed Jumbo White
Shrimp**
panko breaded
17.50

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

IS HEALTH YOUR WISH? EAT MORE FISH!

WE CHEERFULLY ACCEPT RESPONSIBILITY FOR YOUR MEAL NO MATTER HOW YOU ORDER IT.