

DRAUGHTS

| | 16 oz | 22 oz |
|--|-------|-------|
| HANGAR 24 ORANGE WHEAT Hefeweizen style 4.6% Redlands, CA | 7 | 9 |
| COORS LIGHT LIGHT LAGER 4.2% Golden, CO | 5 | 7 |
| STELLA ARTOIS PALE LAGER 5.0% Leuven, Belgium | 7 | 9 |
| KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA | 7 | 9 |
| HAMILTON FAMILY BREWING Double Mango Double IPA 8.2% Rancho Cucamonga, CA | 8 | 10 |
| ALOSTA 'ELIAS' English Pale Ale 5.4% Covina, CA | 7.5 | 9.5 |
| SAINT ARCHER AMERICAN PALE ALE 5.5% San Diego, CA | 7 | 9 |
| BEAR REPUBLIC RACER 5 AMERICAN IPA 7.5% Healdsburg, CA | 7 | 9 |

BOTTLES & CANS

| | |
|--|---|
| ACE APPLE CIDER 5.0% Sebastapol, CA | 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

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 | BARDSTOWN BUCK Straight bourbon whiskey, fresh lime and ginger beer with a dash of Angostura bitters...served long |
| | 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 |
| \$12 | BOULEVARDIER Straight bourbon whiskey, Campari, and Vya sweet vermouth... Served over block ice with orange essence |
| | AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili 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 |
| \$5 ZERO PROOF | 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 |
| | TWO IF BY SEA Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence |
| \$5 ZERO PROOF | 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"

We purchase all of our
OYSTERS



OVER
2 1/2
MILLION
PER YEAR

from shellfish farms all over the world

APPETIZERS

| | |
|--|-------|
| 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) | |
| Buffalo Chicken Wings | 14.25 |
| Tossed in Frank's Hot Sauce and served with housemade blue cheese | |
| Jumbo Castroville Artichoke | 12.25 |
| Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce | |
| 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 | |
| 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

| | |
|---|-------|
| 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 | |

RAW BAR

RANCHO CUCAMONGA · CA

| | EACH | 1/2 DOZEN | 1 DOZEN |
|--|------|-----------|---------|
| PACIFIC | | | |
| Laguna Bay* (crassostrea gigas) san quintin bay, mexico ★ | 2.55 | 14.30 | 27.60 |
| 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 |
| Coromandel* (crassostrea gigas) coromandel bay, nz | 2.85 | 16.10 | 31.20 |
| EASTERN | | | |
| Pleasant Bay* (crassostrea virginica) little pleasant bay, ma ★ | 2.95 | 16.70 | 32.40 |
| Cotuit* (crassostrea virginica) cotuit bay, ma ★ | 2.95 | 16.70 | 32.40 |
| Wellfleet* (crassostrea virginica) cape cod 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 Jumbo White Shrimp (17-18 per pound) | 2.25 | 19.25 | 37.50 |
| | | 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 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

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

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|---|-------|
| 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 |

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| Southwest Chicken Salad Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch | 18.50 |
| Seared Albacore* Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette | 19.50 |
| 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 | 20.50 |
| with jumbo shrimp & lump crab | 23.75 |
| with wild lump crab | 26.95 |

LARGE SALAD

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

| | | | |
|---|---|--|--|
| WILD COLUMBIA RIVER King Salmon 31.75 | WILD ALASKAN Halibut 33.50 | WILD CALIFORNIA White Sea Bass 24.50 | FARMED JUMBO WHITE Shrimp 21.75 |
| FARMED IDAHO Rainbow Trout 20.50 | FARMED COLOMBIAN Tilapia 19.95 | WILD MEXICAN Mahi Mahi 24.75 | WILD LARGE EASTERN SEA Scallops 27.50 |
| WILD PACIFIC Yellowfin Tuna 27.50 | WILD TAHITIAN Ono (Wahoo) 23.50 | FARMED MISSISSIPPI Catfish 20.50 | Shrimp & Scallop Combo 26.95 |
| WILD MEXICAN Yellowtail 20.50 | FARMED BRITISH COLUMBIA Atlantic Salmon 24.75 | WILD ECUADORIAN Swordfish 27.50 | WILD SOUTH AFRICAN Lobster Tails (2) 48.50 |

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| 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 | | | |
| Sweet Buttered Corn · Grilled Zucchini · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · Baked Potato · Summer Grains · Northwest Vegetables \$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts | | | |

FISH HOUSE FAVORITES

**Hazelnut Crusted
Wild King Salmon**
with lemon butter sauce
33.75

Grilled Wild Mahi Mahi Fish Tacos
with house made chips and guacamole
17.75

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

Blackened Wild King Salmon*
with mango salsa
31.75

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

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

**Parmesan Crusted
Wild Alaskan Sand Dabs**
with lemon butter and capers
21.50

**Blackened Wild Mexican
Yellowtail**
with avocado salsa
21.50

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

Farmed Idaho Trout Amandine
with lemon butter sauce and toasted almonds
21.50

Fried Farmed Mississippi Catfish
Panko breaded
20.50

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

Items above served with choice of two sides

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

Items below served with French Fries

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

King's Crab Cakes
wild blue crab
21.50

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