

SUSHI

	2pc SUSHI	5pc SASHIMI
Shrimp ebi	5.75	
Salmon* sake	6.50	12.50
Albacore* shiro-maguro	6.50	12.75
Freshwater Eel unagi	6.75	13.75
Yellowfin Tuna Togarashi*	7.00	14.25
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

"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

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 1/4 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, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	17.95
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	WILD ALASKAN	WILD MEXICAN	FARMED JUMBO WHITE
King Salmon 25.75	Halibut 27.50	White Sea Bass 19.95	Shrimp 19.95
WILD PACIFIC	FARMED IDAHO	FARMED COLOMBIAN	WILD LARGE EASTERN SEA
Yellowfin Tuna 22.75	Rainbow Trout 17.50	Tilapia 16.75	Scallops 25.50
WILD MEXICAN	WILD TAHITIAN	WILD ECUADORIAN	
Yellowtail 17.50	Ono (Wahoo) 18.75	Swordfish 21.50	Shrimp & Scallop Combo 25.50
FARMED MISSISSIPPI	WILD MEXICAN	FARMED BRITISH COLUMBIA	
Catfish 17.50	Mahi Mahi 19.50	Atlantic Salmon 20.45	

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 · Sweet Buttered Corn · Mac & Cheese · House Salad · Northwest Vegetables · Summer Grains
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

FISH HOUSE FAVORITES

Macadamia Nut Crusted Wild Alaskan Halibut

with orange ginger butter sauce
27.50

Blackened Farmed British Columbian Atlantic Salmon

with avocado salsa
21.45

Parmesan Crusted Wild Alaskan Sand Dabs

with lemon butter and capers
17.50

Farmed Idaho Trout Amandine

with lemon butter sauce and toasted almonds
18.50

Grilled Wild Mahi Mahi Fish Tacos

with house made chips and guacamole
16.75

Lemon-Nut Crusted Wild Mexican White Sea Bass

with lemon butter sauce
20.95

Blackened Wild King Salmon*

with mango salsa
25.75

Parmesan Crusted Farmed Colombian Tilapia

with lemon butter
17.75

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

Sautéed N'awlins BBQ Shrimp

farmed jumbo shrimp with steamed jasmine rice and toasted sourdough
19.50

Cioppino with Rock Crab

stewed to order in a tomato, red wine & saffron broth
27.75

Items above served with choice of two sides

SIDES

Grilled Zucchini

Brushed with olive oil

French Fries

Fresh Sautéed Spinach

Roasted garlic and fresh lemon juice

5

5

6

Garlic Mashed Potatoes

Butter and roasted garlic

Sweet Buttered Corn

Grilled Asparagus

Topped with balsamic glaze

5

5

6

Housemade Mac & Cheese

Crispy Brussels Sprouts

Mae ploy, bacon lardon

Northwest Vegetables

Summer Grains

6

7

5

5

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

IS HEALTH YOUR WISH? EAT MORE FISH!

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