

DRAUGHTS

	16 oz	22 oz
NORTH COAST SCRIMSHAW PILSNER 4.8% Fort Bragg, CA	7	9
COORS LIGHT LIGHT LAGER 4.2% Golden, CO	5	7
STELLA ARTOIS PALE LAGER 5.0% Leuven, Belgium	7	9
FOUR PEAKS 8TH STREET ALE English Style Bitter 4.9% Tempe, AZ	6.5	8.5
FOUR PEAKS RAI English Style IPA 6.9% Tempe, AZ	7	9
HANGAR 24 AMERICAN BLONDE Blonde Ale 4.7% Redlands, CA	7	9
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
LEFT HAND MILK STOUT Sweet Stout 6.0% Longmont, CO	7	9

BOTTLES & CANS

ACE APPLE CIDER 5.0% Sebastapol, CA	6
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
BUDWEISER ADJUNCT LAGER 5.2% St. Louis, MO	5
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
CORONA ADJUNCT LAGER 4.6% Mexico	6
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
SAPPORO 20.3oz large bottle PALE LAGER 5.0% Tokyo, Japan	7.5
HEINEKEN PALE LAGER 5.0% Netherlands	7
GOLDEN ROAD GET UP OFFA THAT BROWN BROWN ALE 5.5% Glendale, CA	6.5
GUINNESS IRISH DRY STOUT 4.2% Dublin, Ireland	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
\$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
	COSMOPOLITAN citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up
\$12	WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...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
\$5 ZERO PROOF	GORDON'S CUP London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper
	CAJUN BLOODY MARY vodka with our house made mix...served long with a cajun salt rim
	AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
\$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
Baked Carlsbad Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
Jumbo Castroville 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
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
Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
Blackened Shrimp Taquitos Wrapped in Diana's corn tortillas served with cotija cheese and guacamole	14.25
N'awlin's BBQ Shrimp Sautéed and served with toasted sour dough bread	14.25
Crab Cocktail Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25

Hot Seafood Combo

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

Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25
Manila Clams & Andouille Pan sautéed in white wine, butter and fresh herbs	18.75

RAW BAR

TEMPE · AZ

OYSTERS

	EACH	1/2DOZEN	1DOZEN
PACIFIC			
Baywater Sweet* (crassostrea gigas) thornydyke bay, wa ★	2.80	15.80	30.60
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
EASTERN			
James River* (crassostrea virginica) chesapeake bay, va ★	2.70	15.20	29.40
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
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	1/2DOZEN	1DOZEN
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
		HALF	WHOLE
Wild San Diego Rock Crab		14.00	26.00
1 1/4 pound Wild Hard Shell North American Lobster		16.50	32.00

FIRST MATE PLATTER*

4 Oysters, 7 Jumbo Shrimp,
2 Clams, 1/2 Wild Rock Crab, and
2 Farmed Peruvian Bay Scallops
35.00

CAPTAIN'S PLATTER*

8 Oysters, 1/2 Hardshell Lobster, 3 Clams,
14 Jumbo Shrimp, 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		HAND CUT SUSHI ROLLS
Salmon* sake	6.50	12.50	California Roll 8.75 Krab Salad/cucumber/avocado
Albacore* shiro-maguro	6.50	12.75	Spicy Tuna Roll* 9.75 Hand chopped spicy yellowfin tuna/ cucumber
Freshwater Eel unagi	6.75	13.75	Crunchy Roll 12.50 tempura shrimp/cucumber/eel sauce
Yellowfin Tuna Togarashi*	7.00	14.25	Lobster Crunchy Roll 14.75 Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce
Tuna* maguro	7.00	14.75	Seared Salmon Roll* 13.75 California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks
Yellowtail* hamachi	6.75	14.25	Rainbow Roll* 14.50 California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp
SASHIMI PLATTER* Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon 31.50			King's Albacore Roll* 12.75 Spicy tuna roll topped with albacore tataki/ King's Ponzu/crispy onions
SUSHI PLATTER* Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll 24.75 Add Spicy Tuna Roll +7.00			Caterpillar Roll 13.25 California roll topped with eel/avocado/ eel sauce/sesame seeds
			Albacore Tataki* 12.75 Albacore/avocado/cucumber/daikon sprouts/poke sauce
			Trojan Roll* 13.75 Spicy tuna roll topped with tuna & citrus tobiko

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 SOUTH AFRICAN LOBSTER TAILS 48.50	WILD NORTH AMERICAN HARD SHELL LOBSTER				WILD ALASKAN RED KING CRAB
	1 1/4 lb 32.50	1 1/2 lb 36.50	1 3/4 lb 40.50	2 lb 45.00	1 lb 46.50
	1 1/2 lb 62.50				
	MAKE IT A CLAM BAKE!! with clams, mussels, corn on the cob, and potatoes Add to any Lobster for 7.25				

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

LARGE SALAD		
Southwest Chicken Salad 18.50 Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch		
Seared Albacore* 19.50 Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette		
Seafood Cobb Salad 20.50 Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg		
Louie Salad 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			
FARMED BRITISH COLUMBIA Atlantic Salmon 24.75	FARMED COLOMBIAN Tilapia 19.95	WILD ECUADORIAN Swordfish 27.50	FARMED JUMBO WHITE Shrimp 21.75
WILD PACIFIC Yellowfin Tuna 27.50	WILD COLUMBIA RIVER King Salmon 31.75	FARMED IDAHO Trout 20.50	WILD LARGE EASTERN SEA Scallops 27.50
WILD ALASKAN Halibut 33.50	WILD TAHITIAN Ono (Wahoo) 23.50	FARMED MISSISSIPPI Catfish 20.50	Shrimp & Scallop Combo 26.95
WILD CALIFORNIA White Sea Bass 24.50	WILD MEXICAN Yellowtail 20.50	WILD MEXICAN Mahi Mahi 24.75	

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

FISH HOUSE FAVORITES

Farmed Idaho Trout Amandine with lemon butter sauce and toasted almonds 21.50	Grilled Wild Swordfish 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
Parmesan Crusted Wild Alaskan Sand Dabs with lemon butter and capers 21.50	Fried Farmed Mississippi Catfish Panko breaded 20.50	Farmed Jumbo Shrimp Ballerine Tomatoes, garlic, fresh basil white wine & tomato sauce 20.95
Hazelnut Crusted Farmed Atlantic Salmon with lemon butter sauce 25.75	Cioppino with Rock Crab stewed to order in a tomato, red wine & saffron broth 29.95	Farmed Manila Clam Linguine fresh basil, shallots, white wine, garlic, and crushed red peppers 22.50
Lemon-Nut Crusted Wild Local White Sea Bass with lemon butter sauce 25.95	Items above served with choice of two sides	

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

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.