

SPECIALTY COCKTAILS

PINE AVENUE 14.50

New Amsterdam vodka, fresh lemon,
strawberry & thyme ...on the rocks

FLOURISH & PROSPER 14.50

New Amsterdam vodka, mint, lemon
pomegranate & vanilla syrup...served up

TWO IF BY SEA 15.00

Deep Eddy grapefruit vodka, lemon
elderflower, honey & orange
blossom...served up

THE HERBALIST 14.50

Prairie organic gin, fresh lime, muddled
basil & mint...served up

ROYAL FLUSH 14.50

White rum, lime, cucumber, Aperol &
sea salt...swizzled with crushed ice.

AGAVE STING 14.50

100% blue agave silver tequila, lime,
jalapeño, pineapple & basil... on ice
with a chile salt rim

PALOMA VERDE 16.00

100% blue agave silver tequila, mezcal,
lime, grapefruit, Ancho Reyes Verde &
agave...served long

OLD FASHIONED 14.50

Evan Williams bourbon, sugar & bitters
...over block ice with orange essence

PASSING THYME 15.50

Evan Williams bourbon, lemon, thyme,
passion fruit, Aperol & honey...served up

BARTENDER'S SPECIAL

INTO THE DEPTHS 15.50

Rittenhouse rye whiskey, Ancho
Reyes Verde, sweet vermouth,
vanilla & bitters...over block ice

WINE BY THE GLASS

	GLASS	½ BTL
SPARKLING		
Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy NV	12.00	
Mumm Brut Rosé, Napa Valley, California NV	16.00	
WHITE		
J Vineyards Pinot Gris, CA 2022	12.00	23.00
Donini Pinot Grigio, Veneto, Italy 2023	11.00	21.00
Santa Margherita Pinot Grigio, Valdadige, Italy 2023	15.00	29.00
A to Z Wineworks Riesling, OR 2022	12.00	23.00
Infamous Goose Sauvignon Blanc, Marlborough, NZ 2023	12.00	23.00
Dry Creek Sauvignon Blanc, Dry Creek Valley, Sonoma, CA 2023	14.50	28.00
Onx Sauvignon Blanc 'Field Day', Templeton Gap, CA 2023	12.00	23.00
Tortoise Creek Chardonnay 'Jam's Blend', Lodi, CA 2022	11.50	22.00
Kendall-Jackson Chardonnay Reserve, CA 2023	13.00	25.00
La Crema Chardonnay, Sonoma Coast, CA 2022	15.50	30.00
Jordan Chardonnay, Russian River, Sonoma, CA 2022	19.00	37.00
ROSE		
Bieler Pere et Fils 'Sabine', Aix en Provence, France 2022	11.00	21.00
The Beach by Whispering Angel, Aix-en-Provence, France 2022	12.50	24.00
RED		
'Decoy' by Duckhorn Vineyards Pinot Noir, CA 2022	12.00	23.00
Martin Ray Pinot Noir, Sonoma Coast, CA 2022	15.00	29.00
Argyle Pinot Noir, Willamette Valley, OR 2023	15.50	30.00
Alamos Malbec, Mendoza, Argentina 2022	11.50	22.00
14 Hands Merlot, Columbia Valley, WA 2021	11.50	22.00
Tortoise Creek Cabernet Sauvignon, Lodi, CA 2021	11.50	22.00
Joel Gott Cabernet Sauvignon '815', CA 2021	13.00	25.00
Educated Guess Cabernet Sauvignon, Napa Valley, CA 2022	15.50	30.00

ICE COLD BEER

	16oz	22oz
Michelob Ultra Light Lager 4.2% abv St. Louis, MO	6.50	9.00
Coors Light Light Lager 4.2% abv Golden, CO	6.50	9.00
Smog City Li'l Bo Pils Pilsner 4.4% abv Torrance, CA	8.00	10.50
Stella Artois Euro Pale Lager 5.0% abv Leuven, Belgium	8.50	11.00
Allagash White 'Belgian' Wheat Ale 5.2% abv Portland, ME	9.00	11.50
King Crab Honey Blonde Ale 5.0% abv Eureka, CA	8.00	10.50
Firestone Walker 805 Blonde Ale 4.7% abv Paso Robles, CA	8.00	10.50
Sierra Nevada Pale Ale 5.6% abv Chico, CA	8.50	11.00
Sierra Nevada Hazy Little Thing Hazy IPA 6.7% abv Chico, CA	8.50	11.00
Stone Delicious IPA 7.7% abv Escondido, CA	9.00	N/A
Ballast Point Sculpin IPA 7.0% abv San Diego, CA	9.50	12.00
Golden Road Ride On West Coast IPA 7.0% abv Glendale, CA	9.00	11.50
Smog City Sabre Tooth Amber Ale 7.0% abv Torrance, CA	8.50	11.00
Guinness Dry Irish Stout 4.2% abv Dublin, Ireland	8.50	11.00

KING'S FISH HOUSE

Mission Valley • Carlsbad • Laguna Hills • Orange • Huntington Beach • Long Beach
Calabasas • Rancho Cucamonga • Corona • San Jose • Tempe • Henderson

OUR COASTERS MAKE A GREAT SOUVENIR! \$5 FOR A SET OF FIVE

WWW.KINGSFISHHOUSE.COM

King's
Fish
House
EST. 1945

Thursday July 3, 2025

WELCOME TO THE HOUSE
THAT
SEAFOOD BUILT

RAW BAR

Calabasas

OYSTERS

Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish

	EACH	½ DOZEN	1 DOZEN
Bahia Falsa* (crassostrea gigas) San Quintin Bay, MX	3.15	17.90	34.80
Sol Azul* (crassostrea gigas) San Ignacio Bay, MX	3.25	18.50	36.00
Rincon De Ballenas* (crassostrea gigas) Baja California, MX	3.30	18.80	36.60
Hama Hama* (crassostrea gigas) Hamma Hamma River, WA	3.50	20.00	39.00
Kumamoto* (crassostrea sikamea) San Ignacio Bay, MX	3.50	20.00	39.00
Baywater Sweet* (crassostrea gigas) Hood Canal, WA	3.55	20.30	39.60
Barcat* (crassostrea virginica) Chesapeake Bay, VA	3.40	19.40	37.80
Olde Salt* (crassostrea virginica) Chincoteague, VA	3.45	19.70	38.40
Rappahannock* (crassostrea virginica) Rappahannock River, VA	3.45	19.70	38.40
Great White* (crassostrea virginica) Cape Cod, MA	3.55	20.30	39.60
Beach Plum* (crassostrea virginica) Buzzards Bay, MA	3.65	20.90	40.80
Wellfleet* (crassostrea virginica) Wellfleet, MA	3.65	20.90	40.80
Oyster Sampler* includes each marked with		20.40	39.80

CHILLED SHELLFISH

Wild Hard Shell Lobster 1 lb, n. america

Farmed Bay Scallops* peru, citrus pesto

Wild Littleneck Clams* long island, ny

Farmed Black Mussels (24-30 per pound) whale's cove

Farmed Jumbo Shrimp (16-20 per pound) mexico

	HALF	WHOLE
Wild Hard Shell Lobster	24.00	44.00
Farmed Bay Scallops*	3.20	18.20
Wild Littleneck Clams*	3.20	18.20
Farmed Black Mussels	12.75	22.50
Farmed Jumbo Shrimp	3.25	25.35

Shellfish Platters

	1 ST MATE SERVES 1 - 2 \$47.00	CAPTAIN SERVES 3 - 4 \$87.00
Sol Azul* (crassostrea gigas) san ignacio bay, mx	1	2
Wellfleet* (crassostrea virginica) cape cod, ma	1	2
Kumamoto* (crassostrea sikamea) san ignacio bay, mx	2	3
Farmed Bay Scallops* peru, citrus pesto	2	4
Wild Littleneck Clams* long island, ny	2	4
Farmed Jumbo Shrimp mexico	4	8
Farmed Black Mussels whale's cove	5	10
Wild Red Rock Crab santa barbara	1 Crab	1 Crab
Wild Hard Shell Lobster 1 lb, n. america		½ Lobster

*Served raw or undercooked, or contains raw or undercooked ingredients which may increase your risk of foodborne illness, especially if you have certain medical conditions

We purchase all of our
OYSTERS
OVER
4.5
MILLION
SOLD LAST YEAR
from shellfish farms all over the world

HAND CUT SUSHI

Rolls

California Roll 13.50
Krab salad • cucumber • avocado

Crunchy Roll 16.50
Shrimp tempura • cucumber •
eel sauce

Spicy Tuna Roll* 14.25
Yellowfin Tuna • Rayu • cucumber

Lobster Crunchy Roll 21.00
Lobster • krab salad • asparagus •
cucumber • eel sauce

Salmon Roll* 18.25
California Roll topped with seared
salmon • King's Ponzu • crispy leeks

Rainbow Roll* 19.50
California Roll topped with hamachi
yellowfin tuna • salmon • shrimp

King's Albacore Roll* 17.50
Spicy Tuna Roll topped with albacore
tataki • ponzu • crispy onions

Caterpillar Roll 17.50
California roll topped with eel •
avocado • eel sauce • sesame seeds

SIGNATURE Sushi

Yellowtail Carpaccio* 17.50
Ponzu • jalapeno • wasabi cream • ikura

Spicy Tuna*on Crispy Rice 16.50
Yellowfin tuna • sticky rice • jalapeno



PLATTERS

All items on platters are available a la carte

Sushi Platter* 29.75
Yellowtail, shrimp, eel, albacore, tuna,
salmon and a California roll
Add Spicy Tuna Roll +12.50

Sashimi Platter* 39.50
Sliced tuna, tuna togarashi, albacore,
yellowtail and atlantic salmon



APPETIZERS

Edamame
Salted or Crispy Garlic (add .75) 7.75

Crispy Calamari
Mae ploy, roasted pepper aioli 18.50

Pacific Yellowfin Tuna Poke*
Japanese cucumber, togarashi ponzu, avocado, with wonton chips 18.75

Grilled Jumbo Artichoke
Basil vinaigrette, pesto mayo 16.25

Blackened Shrimp Taquitos
Cotija, spicy crema, guacamole, fresh pico de gallo 17.75

King's Crab Cakes
With house-made remoulade and baby arugula 18.25

Buffalo Chicken Wings
Marinated in Frank's hot sauce and brown sugar 20.50

N'awlin's BBQ Shrimp
Creole shrimp, tomatoes, lemon, herb butter, and toasted sourdough 18.50

Grilled Octopus Caponata
Wild Spanish octopus, eggplant, olives, capers, and tomatoes 22.50

Savory Clams & Andouille
Sautéed in white wine, butter, herbs 23.50

SANDWICHES

SERVED WITH FRIES

New England Lobster Roll
Traditional or with browned butter 36.00

"World Class" Tuna Melt
Albacore tuna confit / grilled NY rye / tomato / Tillamook sharp cheddar 22.50

Cheeseburger *
Brioche bun / Emmentaler Swiss or Tillamook sharp cheddar 21.00

Blackened Wild Mx. Sea Bass
Potato bun / cabbage slaw / cilantro / pickled onion / remoulade 20.75

SOUPS

New England Clam Chowder
cup 8.50 / bowl 12.00

King's Spicy Seafood Chowder
cup 8.50 / bowl 12.00

Miso Soup
cup 6.00

Salads

SMALL

Caesar
Sourdough croutons, Grana Padano, signature dressing 11.00

Walnuts & Blue Cheese
Baby greens, candied walnuts, blue cheese, dried cranberries, golden balsamic 14.25

Mixed Organic Greens
Shaved vegetables, grape tomatoes, avocado, golden balsamic vinaigrette 11.75

Classic Wedge
Crunchy iceberg, blue cheese crumbles, tomato, smoked bacon 13.50

Roasted Beet Salad
Drake Farms goat cheese, toasted pecans, grapefruit red wine vinaigrette 14.50

LARGE

Southwest Chicken
Blackened chicken, black bean & corn salsa, cotija cheese, tortilla strips, avocado, chipotle ranch 24.50

Seafood Cobb
Hand-chopped jumbo shrimp, bay scallops, avocado, bacon, egg, tomato, blue cheese 25.50

Seared Yellowfin Salad
Organic mixed greens, cucumber, shishitos, citrus ginger dressing 28.00

Louie
Jumbo shrimp, romaine, iceberg, celery, carrots, cucumber, tomato, onion, egg & avocado 24.50



Fish House Favorites



Trout Amandine
Farmed Idaho Rainbow Trout, lemon butter, choice of sides 27.25

Lemon Nut Crusted Wild Mexican White Sea Bass
Lemon butter sauce and choice of sides 31.25

Fried Farmed Mississippi Catfish
Panko breaded and deep fried, fries, tartar sauce 25.50

Miso Yaki Wild Chilean Sea Bass
Wild Ross Sea Chilean Sea Bass, baby bok choy and shimeji mushrooms 42.00

Parmesan Crusted Sand Dabs
Wild Alaskan Sand Dabs, lemon butter, capers, choice of sides 26.25

Grilled Wild Ross Sea Chilean Sea Bass Tacos
Lime cilantro slaw, crema, cotija cheese, housemade chips and guacamole 21.50

Roasted Herb Chicken Breast
Buttered sweet corn, garlic mashed potatoes, chicken jus 27.75

Clams Linguine
Farmed Savory clams, shallots, white wine, garlic, crushed peppers 26.50

Shrimp Bucatini Pasta
Farmed Mexican jumbo shrimp sautéed with peppers, black kale, garlic cream 28.50

Sautéed N'awlins BBQ Shrimp
Farmed Mexican jumbo shrimp, jasmine rice, grilled sourdough 28.25

Cioppino with Santa Barbara Red Rock Crab
Jumbo shrimp, assorted finfish, in a shellfish saffron broth 36.00

Beer Battered Fish And Chips
Wild Pacific cod, fries, tartar sauce two 25.00 three 28.50

Panko Fried Shrimp
Farmed Mexican jumbo shrimp, fries, cocktail sauce 26.50

King's Combo Platter
Beer battered fish, fried scallops, shrimp, served with fries 29.25

WILD ALASKAN HALIBUT

\$40.50

PAN SEARED HALIBUT FREGOLA

sautéed Italian kale, asparagus, Sardinian pasta, roasted tomatoes and shrimp stock

MACADAMIA NUT CRUSTED HALIBUT

with orange ginger butter sauce

*Also available grilled with choice of two sides

Halibut has been fished commercially in Alaska since 1888. This is one of the most well-managed fisheries in the world ensuring we will have Halibut for generations to come.

OYSTERS

Eastern Oysters (*Crassostrea virginica*)

This is America's native oyster – grown from the Gulf up to Canada and everywhere in between. It's said that oysters made their restaurant debut at New York's Broad Street Saloon in 1763.

Pacific Oysters (*Crassostrea gigas*)

Pacific Oysters originally hail from Japan but are now grown worldwide, from our West Coast out to Australia and New Zealand— and even on the shores of the UK! The Pacific Oyster species makes up roughly 75% of the world's oyster harvest.



From THE Grill

Served with two sides

Farmed B.C. Atlantic Salmon	29.25	Farmed Idaho Rainbow Trout	26.00
Farmed Mississippi Catfish	25.50	Farmed Mexican Jumbo Shrimp	27.50
Wild Mexican Swordfish	32.50	Wild Eastern Sea Scallops	33.50
Wild Ross Sea Chilean Sea Bass	42.00	Shrimp & Scallop Combo	31.25
Wild Alaskan Halibut	40.50	Wild South African Lobster Tails	70.00
Farmed Ecuadorian Tilapia	25.25	MEAT	
Wild Mexican Yellowtail	25.50	Prime Top Sirloin* 8 oz.	31.50
Wild Mexican White Sea Bass	30.00	Filet Mignon* 8 oz.	53.00
Wild Pacific Yellowfin Tuna*	34.25	Filet Mignon & Lobster Tail*	78.00

Seafood BY THE POUND

Wild N. American Hard Shell Lobster

1 1/4 POUND 45.00 **1 1/2 POUND** 54.00 **1 3/4 POUND** 63.00 **2 POUND** 72.00 **2 1/4 POUND** 81.00

Live Wild Washington Dungeness Crab

1 1/2 POUND 47.00 **1 3/4 POUND** 53.00 **2 POUND** 60.00 **2 1/4 POUND** 65.25



Whole Fish

Wild New Zealand Pink Bream

Served over Golden Jewel grains with garlic, shallots, white wine, and blistered tomatoes \$35.00

SIDES

Flash-Fried Cauliflower with lemon tahini 8.5
Sautéed Fresh Spinach garlic, fresh lemon juice 9.5
Brussels Sprouts deep-fried, mae ploy, bacon lardon * 10.0

Charbroiled Zucchini brushed with olive oil 6.5
Grilled Asparagus topped with balsamic glaze* 10.0
Sweet Buttered Corn shucked off the cob, sauteed 8.5

*Additional \$2.75 when accompanying your entrée

Garlic Mashed Potatoes Yukon Gold 8.5
Mac & Cheese housemade 9.5
Baked Potato salt crusted (served after 4 pm) 7.5

*Served raw or undercooked, or contains raw or undercooked ingredients which may increase your risk of foodborne illness, especially if you have certain medical conditions