

SPECIALTY COCKTAILS

NEW YORK SOUR 14.50

A straight bourbon whiskey 'sour' ...on the rocks with a red wine float

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

SPARKLING		GLASS	½ BTL
Mumm Brut Rosé, Napa Valley, California NV		16.00	
Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy NV		12.00	
WHITE			
J Vineyards Pinot Gris, CA 2023		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 2024		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 2023		11.50	22.00
Kendall-Jackson Chardonnay Reserve, CA 2023		13.00	25.00
La Crema Chardonnay, Sonoma Coast, CA 2023		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 2023		11.00	21.00
The Beach by Whispering Angel, Aix-en-Provence, France 2024		12.50	24.00
RED			
'Decoy' by Duckhorn Vineyards Pinot Noir, CA 2022		12.00	23.00
Martin Ray Pinot Noir, Sonoma Coast, CA 2023		15.00	29.00
Argyle Pinot Noir, Willamette Valley, OR 2023		15.50	30.00
Alamos Malbec, Mendoza, Argentina 2023		11.50	22.00
14 Hands Merlot, Columbia Valley, WA 2022		11.50	22.00
Tortoise Creek Cabernet Sauvignon, Lodi, CA 2022		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

	16 oz	22 oz
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
Southnorte Sea Señor 'Mexican' Lager 4.5% abv San Diego, 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
Modern Times 'Orderville' Hazy IPA 7.2% abv San Diego, CA	8.50	N/A
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
Pizza Port Shark Bite Red Ale 6.0% abv Carlsbad, CA	8.00	10.50
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

Carlsbad

OYSTERS

Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish		EACH	½ DOZEN	1 DOZEN
PACIFIC	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
	Fanny Bay* (crassostrea gigas) Vancouver Island, BC	3.45	19.70	38.40
	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
EASTERN				
	James River* (crassostrea virginica) Chesapeake Bay, VA	3.25	18.50	36.00
	Barcat* (crassostrea virginica) Chesapeake Bay, VA	3.40	19.40	37.80
	Hollywood* (crassostrea virginica) Hollywood, MD	3.45	19.70	38.40
	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
	Oyster Sampler* includes each marked with		20.40	39.80

CHILLED SHELLFISH

Wild Hard Shell Lobster	1 lb, n. america		24.00	44.00	
			EACH	½ DOZEN	1 DOZEN
Farmed Bay Scallops*	peru, citrus pesto		3.20	18.20	35.40
Wild Littleneck Clams*	long island, ny		3.20	18.20	35.40
		EACH	½ POUND	1 POUND	
Wild Jumbo Shrimp	(16-20 per pound) mexico	3.25	25.35	48.20	
Farmed Black Mussels	(24-30 per pound) whale's cove		12.75	22.50	

Shellfish Platters

	1 ST MATE SERVES 1 - 2 \$47.00	CAPTAIN SERVES 3 - 4 \$87.00
Rincon de Ballenas* (crassostrea gigas) baja california, mx	1	2
Hollywood* (crassostrea virginica) hollywood, md	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
Wild 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 Krab salad • cucumber • avocado	13.50
Crunchy Roll Shrimp tempura • cucumber • eel sauce	16.50
Lobster Crunchy Roll Lobster • krab salad • asparagus • cucumber • eel sauce	21.00
Rainbow Roll* California Roll topped with hamachi yellowfin tuna • salmon • shrimp	19.50
Salmon Roll* California Roll topped with seared salmon • King's Ponzu • crispy leeks	18.25
King's Albacore Roll* Spicy Tuna Roll topped with albacore tatakai • ponzu • crispy onions	17.50

Caterpillar Roll California roll topped with eel • avocado • eel sauce • sesame seeds	17.50
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Spicy Tuna Roll* Yellowfin Tuna • Rayu • cucumber	14.25
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SIGNATURE
Sushi

Yellowtail Carpaccio* Ponzu • jalapeno • wasabi cream • ikura	17.50
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Spicy Tuna*on Crispy Rice Yellowfin tuna • sticky rice • jalapeno	16.50
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PLATTERS

All items on platters are available a la carte

Sushi Platter* Yellowtail, shrimp, eel, albacore, tuna, salmon and a California roll Add Spicy Tuna Roll +12.50	29.75
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Sashimi Platter* Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon	39.50
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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

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

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

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 Ono (Wahoo)
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

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

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



Fish House Favorites



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

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

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

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

Blackened Farmed Colombian Tilapia
Remoulade sauce and choice of sides 25.25

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

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.

From THE Grill

Served with two sides

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

SIDES

Sweet Buttered Corn	shucked off the cob, sauteed	8.5	Brussels Sprouts	deep-fried, mae ploy, bacon lardon *	10.0
Flash-Fried Cauliflower	with lemon tahini	8.5	Charbroiled Zucchini	brushed with olive oil	6.5
Sautéed Fresh Spinach	garlic, fresh lemon juice	9.5	Grilled Asparagus	topped with balsamic glaze*	10.0

*Additional \$2.75 when accompanying your entrée

MARYLAND SOFTSHELL CRABS

Come Spring, as the weather warms up, Chesapeake watermen prepare their traps for the blue crab harvest. From Tangier Island to Smith Island and through the Pocomoke Sound, all crabs lead to Crisfield, Maryland – the Softshell Crab Capital of the World.



SOUTHERN FRIED
with corn succotash and fried green tomato

OR
PICATTA STYLE
with Israeli couscous, lemon butter and capers
\$38.00

Seafood BY THE POUND



Wild N. American Hard Shell Lobster					
1¼ POUND	45.00	1½ POUND	54.00	1¾ POUND	63.00
2 POUND	72.00	2¼ POUND	81.00		
Live Wild Washington Dungeness Crab					
1½ POUND	47.00	1¾ POUND	53.00	2 POUND	60.00
2¼ POUND	65.25				

Whole Fish

Farmed Crispy Catfish
Butter lettuce, shiso leaf, sushi rice, wakame salad, mae ploy. Serves 1-2 **\$39.00**

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