

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

	SPARKLING	GLASS	½ BTL
Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy NV		12.00	
	WHITE		
Donini Pinot Grigio, Veneto, Italy 2023		11.00	21.00
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
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
	ROSE		
Bieler Pere et Fils 'Sabine', Aix en Provence, France 2023		11.00	21.00
	RED		
'Decoy' by Duckhorn Vineyards Pinot Noir, CA 2022		12.00	23.00
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

ICE COLD BEER

		
	16oz	22oz
Coors Light Light Lager 4.2% abv Golden, CO	6.50	9.00
Stone Buenaveza Salt Lime Lager 4.7% abv Escondido, CA	8.50	11.00
Stella Artois Euro Pale Lager 5.0% abv Leuven, Belgium	8.50	11.00
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
Stone Delicious IPA 7.7% abv Escondido, CA	9.00	N/A
Pizza Port Chronic Amber Ale 4.9% abv San Diego, CA	8.00	10.50

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
EST. Fish House 1945

WELCOME TO THE HOUSE
THAT
SEAFOOD BUILT

RAW BAR

Corona

OYSTERS

	Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish	EACH	½ DOZEN	1 DOZEN
PACIFIC	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
	Shigoku* (crassostrea gigas) Willapa Bay, WA	3.75	21.50	42.00

EASTERN

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

Shellfish Platters

	1 ST MATE SERVES 1 - 2 \$47.00	CAPTAIN SERVES 3 - 4 \$87.00
Rappahannock* (crassostrea virginica) rappahannock river, va	1	2
Fanny Bay* (crassostrea gigas) vancouver island, bc	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 Hard Shell Lobster 1¼ lb, n. america		½ lobster
Wild Red Rock Crab santa barbara	whole crab	whole crab

*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

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

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

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

Blackened Farmed Colombian Tilapia
Remoulade sauce and choice of sides 25.25

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

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

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

Sweet Buttered Corn shucked off the cob, sauteed 8.5
Charbroiled Zucchini brushed with olive oil 6.5
Grilled Asparagus topped with balsamic glaze* 10.0
*Additional \$2.75 when accompanying your entrée

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
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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
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Whole Fish

Wild New Zealand Pink Bream
Served over Golden Jewel grains with garlic, shallots, white wine, and blistered tomatoes \$35.00

