



King's

EST. **Fish** 1945
House

WELCOME

We've been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there's so much to be passionate about- the freshness, the flavor, the variety, the surprise.

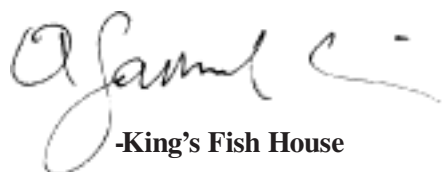
Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food- love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we'd been welcomed into somebody's home.

We came back so full of ideas and impressions we thought we'd burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.



-King's Fish House

"Welcome to the House that Seafood Built!"

DRAUGHTS



Coors Light Light Lager 4.2% Golden, CO	6.50	9.00
Trumer Pils 'German' Pilsner 4.9% Berkeley, CA	9.00	11.50
Peroni Euro Pale Lager 5.1% Rome, Italy	8.50	11.00
Stella Artois Euro Pale Lager 5.0% Leuven, Belgium	8.50	11.00
Blue Moon 'Belgian' Wheat 5.2% Golden, CO	8.50	11.00
Kona Big Wave Golden Ale 4.4% Oahu, HI	8.00	10.50
Firestone Walker 805 Blonde Ale 4.7% Paso Robles, CA	8.00	10.50
Sierra Nevada Pale Ale 5.6% Chico, CA	8.50	11.00
Stone Delicious IPA 7.7% Escondido, CA	9.00	N/A
Ballast Point Sculptin IPA 7.0% San Diego, CA	9.50	12.00
Bad Beat Hoppy Times IPA 7.0% Henderson, NV	8.00	10.50
Alaskan Amber Alt Style Ale 5.3% Juneau, AK	8.00	10.50

BOTTLES & CANS

Bud Light Light Lager 4.2% St. Louis, MO	6.00
Pacifico Mexican Pilsner 4.5% Mexico	7.00
Corona Extra Mexican Lager 4.6% Mexico	7.00
Modelo Especial Mexican Pilsner 4.6% Mexico	7.00
Sapporo Pale Lager 5.0% Tokyo, Japan	6.50
Heineken Euro Pale Lager 5.0% Amsterdam, Netherlands	7.50
Stella Liberte Non-Alcoholic 0.0% Leuven, Belgium	6.50

SPECIALTY COCKTAILS

————— **\$14.50** —————

PINE AVENUE

Vodka, fresh lemon, strawberry and
thyme essence...on the rocks



BEAUREGARDE

Vodka, lemongrass, muddled blueberries and
fresh lemon...served up



TWO IF BY SEA

Grapefruit vodka, elderflower, honey, lemon and
orange flower essence...served up



THE HERBALIST

Prairie organic gin, fresh lime, basil & mint
shaken and served up



ROYAL FLUSH

Aged white rum, cucumber, lime & Aperol with
a hint of sea salt...swizzled with crushed ice.



AGAVE STING

Silver tequila, lime, jalapeño, pineapple & basil
on the rocks with ancho chile salt rim



PALOMA VERDE

Silver tequila, Del Maguey 'Vida', red grapefruit,
Ancho Reyes Verde, lime & agave...served long



NEW YORK SOUR

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



PASSING THYME

Straight bourbon, thyme, passion fruit liqueur
Aperol, honey & lemon....served up

BARTENDER'S SPECIAL

EAST WING

Prairie organic gin, elderflower, lime, dill &
Ramazzotti Rosa...served long with crushed ice

CLASSIC COCKTAILS

————— **\$13.50** —————

MOSCOW MULE

Vodka, fresh lime and Regatta ginger beer
on ice in a copper mug



OLD FASHIONED

Straight bourbon whiskey, sugar and bitters
over block ice with orange essence

————— **\$14.50** —————

DARK & STORMY

Gosling's Black Seal Rum, fresh lime, and
Regatta ginger beer...served long



PIMM'S CUP

Pimm's No.1 with fresh lemonade...served long
charged with lemon-lime soda

————— **\$15.50** —————

CADILLAC MARGARITA

Silver tequila, agave syrup, fresh lime and OJ
over ice with a Grand Marnier float

ZERO PROOF

————— **\$7.25** —————

BERRY SMASH

Fresh lemonade, muddled with
mint & raspberries



HIBISCUS LIMEADE

Fresh limeade and house made hibiscus syrup
charged with lemon-lime soda



THE SPA

Fresh limeade and cucumber...charged with
Regatta ginger beer

WHITES



PINOT GRIGIO (GRIS)

Donini	11.00	41
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Veneto, Italy 2022

Santa Margherita Pinot Grigio	15.00	57
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Valdadige, Italy 2022

RIESLING

A to Z Wineworks	12.00	45
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OR 2022

SAUVIGNON BLANC

Onx 'Field Day'	12.00	45
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Templeton Gap, CA 2019

Infamous Goose	12.00	45
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Marlborough, NZ 2023

'Decoy' by Duckhorn	13.50	51
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California 2022

Craggy Range Te Muna Road		57
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NZ 2023

Cakebread Cellars		79
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Napa Valley, California 2022

Cloudy Bay		90
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Marlborough, New Zealand 2023

CHARDONNAY

Tortoise Creek 'Jam's Blend'	11.50	43
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Lodi, California 2022

Carmel Road	11.50	43
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Monterey, California 2022

Kendall-Jackson Reserve	13.00	49
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California 2022

La Crema	15.50	59
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Sonoma Coast, California 2022

Jordan	19.00	73
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Russian River, Sonoma, California 2021

Rombauer		99
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Carneros, California 2022

SPARKLING



Domaine Ste. Michelle Brut	11.00	41
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Columbia Valley, Washington

Mionetto 'Avantgarde' Prosecco Brut	12.00	45
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Treviso, Veneto, Italy

Mumm Brut Prestige	13.00	49
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Napa Valley, California

Maschio Prosecco Brut		54
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Italy NV

Taittinger 'La Francaise' Brut		85
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Reims, Champagne

REDS



ROSÉ

Bieler Pere et Fils 'Sabine'	11.00	41
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Aix en Provence, France 2022

PINOT NOIR

'Decoy' by Duckhorn Vineyards	12.00	45
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California 2021

Argyle	15.50	59
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Willamette Valley, OR 2022

Cuvaision Estate Pinot Noir		86
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Carneros, California 2021

MERLOT

14 Hands	11.50	43
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Columbia Valley, Washington 2021

CABERNET SAUVIGNON

Tortoise Creek	11.50	43
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Lodi, California 2021

Joel Gott '815'	13.00	49
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California 2021

Educated Guess	15.50	59
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Napa, California 2022

Justin Vineyards		72
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Paso Robles, California 2020

BOLD REDS

Alamos Malbec	11.50	43
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Mendoza, Argentina 2022

Stag's Leap Wine Cellars 'Hands of Time'		76
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Napa Valley, California 2020

WHISKEYS

BOURBON

Evan's Williams	Bardstown, KY 86 proof	11.50
Four Roses Small Batch	Lawrenceburg, KY 90 proof	12.50
Bulleit Frontier	Lawrenceburg, KY 90 proof	13.00
Maker's Mark	Loretto, KY 90 proof	13.50
Woodford Reserve	Versailles, KY 90 proof	14.50
Knob Creek	Clermont, KY 100 proof	14.50
Basil Hayden	Clermont, KY 80 proof	14.50
Booker's Small Batch	Clermont, KY ~125 proof	17.50

RYE

Rittenhouse Bonded	Bardstown, KY 100 proof	12.50
Templeton 4Yr	Templeton, IA 80 proof	13.00

BLENDED

Jameson	Dublin, Ireland 80 proof	12.50
Dewar's White Label	Aberfeldy 80 proof	13.00
Monkey Shoulder	Dufftown, Moray 80 proof	13.00
Crown Royal	Ontario, Canada 80 proof	13.50
Chivas Regal 12 Year	Keith 80 proof	14.00
Johnnie Walker Black	Ayrshire 80 proof	14.50

SINGLE MALT SCOTCH

Glenlivet 12Yr	Moray, Highlands 80 proof	14.50
The Macallan 12Yr	Speyside 86 proof	15.50
Laphroaig 10Yr	Isle of Islay 80 proof	16.00
Lagavulin 16Yr	Isle of Islay 86 proof	17.50
Oban 14Yr	Oban, Western Highland 86 proof	17.50

JAPANESE

Kaiyo Mizunara Oak	Japan 86 proof	15.50
Kaiyo Mizunara Oak Cask	Japan 103 proof	17.50

SPIRITS

RUM

Cruzan Aged Light	St. Croix 80 proof	11.50
Bacardi Superior Light	Cuba 80 proof	12.00
Diplomatico Mantuano 8 Year	Venezuela 80 proof	12.00
Gosling's Black Seal	Bermuda 80 proof	12.00
Captain Morgan	Virgin Islands 70 proof	12.50

TEQUILA / MEZCAL

Rancho Alegre Silver	Jalisco 80 proof	11.50
Cuervo Tradicional Silver	Jalisco 80 proof	12.00
Herradura Silver	Amatitán, Jalisco 80 proof	12.50
Del Maguey 'Vida' Mezcal	Oaxaca 84 proof	12.50
Corralejo Reposado	Guanajuato 80 proof	12.50
Casamigos Blanco	Jalisco 80 proof	14.00
Patrón Silver	Atotonilco, Jalisco 80 proof	14.50
Casamigos Reposado	Jalisco 80 proof	15.00
Patrón Añejo	Atotonilco, Jalisco 80 proof	15.50
Don Julio Añejo	Jalisco 80 proof	15.50

GIN

Prairie Organic	Minneapolis, MN 80 proof	11.50
Beefeater	London, UK 94 proof	12.00
Tanqueray	Scotland, UK 94.6 proof	12.50
Bombay Sapphire	Whitchurch, UK 94 proof	13.00
Hendrick's	Girvan, Scotland, UK 88 proof	14.00

VODKA

New Amsterdam	Modesto, CA 80 proof	11.50
Deep Eddy Grapefruit	Dripping Springs, TX 70 proof	12.00
Stolichnaya	Riga, Latvia 80 proof	12.50
Absolut	Ahus, Sweden 80 proof	12.50
Tito's Hand Crafted	Austin, TX 80 proof	12.50
Ketel One	Schiedam, The Netherlands 80 proof	14.00
Belvedere	Polmos Zyrardów, Poland 80 proof	14.00
Chopin	South Podlasie, Poland 80 proof	14.00
Grey Goose	Cognac, France 80 proof	14.00

DESSERTS

\$8

HOMEMADE ICE CREAM

Chocolate or vanilla bean

\$11

CREME BRULEE

Vanilla bean custard, caramelized sugar top

\$11.50

KEY LIME PIE

Nellie & Joe's Key Lime, homemade, whipped cream

\$12

BREAD PUDDING

Jack Daniel's whiskey sauce, raisins, vanilla bean ice cream

\$13

NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

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OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

\$14

HOOKED ON BUTTER CAKE

Vanilla bean ice cream, homemade whipped cream, berries

COFFEE & TEA

'Bitches Brew' Organic Dark Roast

by Groundwork Coffee co.

4.50

Assorted Numi Organic Tea

4.50

OUR PURVEYORS

Thank you for dining with us. From fisherman and farmers coast to coast and around the world, a lot of love and care went into the fresh fish, live seafood, and produce you enjoyed. This is a special thanks to our purveyors, and the partnerships they have forged with us over the 75 years that we've been in the restaurant business. We've searched the far corners of the world, and all over this great country to bring you the finest seafood, but it wouldn't be possible without the men and women that catch the fish, grow the oysters, harvest the fields, and deliver it to our back door.

TAYLOR SHELLFISH FARMS

CARLSBAD AQUAFARMS

BAYWATER SHELLFISH

DICARLO SEAFOOD

LITTLE WING OYSTER LTD.

ISLAND CREEK OYSTERS

BLUE ISLAND OYSTER COMPANY

PANGEA SHELLFISH COMPANY

MORRO BAY OYSTER COMPANY

RAPPAHANOCK RIVER OYSTERS

LIVE/DEAL SEAFOOD

FRESH CATCH SEAFOOD

MARINELLI SHELLFISH

OCEAN CRYSTAL

J&J MCDONNELL

KINGFISHER TRADING

BOSTON WHOLESALE LOBSTER

NANTUCKET SEAFOODS

NEW ZEALAND SEAFOOD

GARDEN & VALLEY ISLE SEAFOOD

PACIFIC FRESH FISH

SANTA BARBARA FISH MARKET

TROPICAL AQUACULTURE



King's

EST. **Fish** 1945
House