### WINE BY THE GLASS

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>GLASS % BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Ste. Michelle brut, Columbia Valley, Washington NV</td>
<td>11.00</td>
</tr>
<tr>
<td>Mionetto Prosecco Brut, Treviso, Veneto, Italy NV</td>
<td>12.00</td>
</tr>
<tr>
<td>Mumm brut Prestige, Napa Valley, California NV</td>
<td>13.00</td>
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</tbody>
</table>

### RED

- Domini Pinot Grigio, Veneto, Italy 2020 | 13.00 |
- Santa Margherita Pinot Grigio, Valdagno, Italy 2020 | 14.00 |
- C. Smith Riesling 'King Fu Girl', Columbia Valley, WA 2020 | 11.00 |
- Intamouse Goose Sauvignon Blanc, Marlborough, NZ 2020 | 11.50 |
- Craggy Range Te Menu Road Sauvignon Blanc, NZ 2013 | 13.00 |
- Onx Sauvignon Blanc 'Field Day', Temecula Gap, CA 2019 | 12.00 |
- 'Decoy' by Duckhorn Sauvignon Blanc, California 2020 | 13.50 |
- Tortoise Creek Chardonnay 'Jum's Blend', Loud, California 2019 | 11.00 |
- Kendall-Jackson Chardonnay Reserve, California 2019 | 12.50 |
- La Cremo Chardonnay, Sonoma Coast, California 2019 | 15.50 |
- Jordan Chardonnay, Russian River, Sonoma, California 2018 | 18.00 |
- Bieler Pere et Fils 'Sable', Aix on Provence, France 2020 | 11.00 |

### WHITE

- Silver Tequila, Del Maguey Vida mezcal, agave, fresh lime, juniper, smoky & herbal, over block ice with orange essence | 15.75 |
- Diplomatico 8yr & light rums, falernum, pineapple, ginger & citrus, over ice | 16.75 |
- Gosling's Black Seal Rum, fresh lime, and Angostura bitters...served up | 15.50 |
- Pineapple vodka, fresh lime and hibiscus syrup...served up over block ice with orange essence | 14.50 |
- Grapefruit vodka, elderflower, honey, lemon and orange flower essence...served up | 17.00 |
- Prairie organic gin, fresh lime, basil & mint shaken and served up | 16.00 |
- Silver tequila, Del Maguey Vida mezcal, agave, fresh lime, juniper, smoky & herbal, over block ice with orange essence | 15.75 |
- Pineapple vodka, fresh lime and hibiscus syrup...served up over block ice with orange essence | 14.50 |
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- Prairie organic gin, fresh lime, basil & mint shaken and served up | 16.00 |

### ICE COLD BEER

| Coors Light | Light Lager 4.2% Golden, CO | 6.00 |
| Trumer Pils | Gernat Pilsner 4.9% Bortley, CA | 10.00 |
| Peroni | Euro Pale Lager 5.1% Borne, Italy | 10.00 |
| Stella Artois | Euro Pale Lager 5.0% Leuven, Belgium | 10.00 |
| Blue Moon | 'Belgian' Wheat 5.2% Golden, CO | 10.00 |
| Firestone Walker 805 | Blonde ALE 4.7% Paso Robles, CA | 10.00 |
| Sierra Nevada Pale Ale 5.6% Chico, CA | 10.00 |
| Stone Delicious IPA 7.7% Escondido, CA | N/A |
| Ballast Point Sculpin | IPA 7.0% San Diego, CA | 10.00 |
| Ninkasi Tricerahops | Double IPA 8.0% Eugene, OR | 8.00 |
| Asian Amber | IA Style Ale A 5.3% Janua, AK | 10.00 |
| Big Sky Sky Moose | Brown Ale 5.0% Missoula, MT | 10.00 |

### HAND CUT SUSHI ROLLS

- California Roll | 11.50 |
- Crunchy Roll | 14.50 |
- Spicy Tuna Roll | 12.50 |
- Lobster Crunchy Roll | 16.75 |
- Salmon Roll | 16.50 |
- Rainbow Roll | 17.00 |
- King's Albacore Roll | 15.75 |
- Caterpillar Roll | 15.75 |

### SHELLFISH

- Wild Hard Shell Lobster 1¼ lb, n. america | 19.50 |
- Formed Blue Scallops* canada, citrus pesto | 17.50 |
- Formed Blue Scallops* canada, citrus pesto | 17.50 |
- Wild Jumbo Shrimp | 15.00 |
- Wild Jumbo Shrimp | 15.00 |

### SHELLFISH PLATTERS

| Fat Bastard* | (crassostrea gigas) willapa bay, wa | 10.50 |
| Rappahannock* | (crassostrea virginica) rappahannock river, va | 18.50 |
| Stoneray* | (crassostrea virginica) ware neck, va | 20.00 |
| Flying Point* | (crassostrea virginica) sheepscot river, maine | 20.00 |
| John's River* | (crassostrea virginica) john's river, me | 18.50 |

*Includes each marked with...
**APPETIZERS**

**Edamame**
Salted or Crispy Garlic (add .50) 7.25

**Crispy Calamari**
Mae ploy, roasted pepper aioli 16.75

**Pacific Yellowfin Tuna Poke**
Japanese cucumber, tobogashi ponzu, avocado, with wonton chips 16.50

**Grilled Jumbo Artichoke**
Basil vinaigrette, pesto mayo 14.50

**Blackened Shrimp Taquitos**
Cojita, spicy crema, guacamole, fresh pico de gallo 16.75

**King’s Crab Cakes**
With house-made remoulade and baby arugula 16.50

**Buffalo Chicken Wings**
Drake Farms goat cheese, toasted pecans, cheddar & jack, tortilla strips, avocado & tomato, bacon, blue cheese & egg 21.50

**Blackened Shrimp**
Mae ploy, roasted pepper aioli 31.75

**NEW ENGLAND CLAM CHOWDER**
Farmed Manila clams, shallots, white wine, garlic, crushed peppers 26.50

**Beer Battered Roasted Chicken Breast**
Roasted Rainbow carrots, garlic mashed potatoes, chicken jus 24.75

**Sautéed Nawlins BBQ Shrimp**
Wild Mexican jumbo shrimp, jasmine rice grilled soudough 26.75

**King’s Combo Platter**
Beer battered fish, fried scallops, shrimp, served with fries 25.75

**SOUPS**

**New England Clam Chowder**
cup 7.50 / bowl 10.00

**King’s Spicy Seafood Chowder**
cup 7.50 / bowl 10.00

**Miso Soup**
cup 5.00

**Salads**

- **Caesar**
  - Sourdough croutons, Grana Padano, signature dressing 9.50

- **Organic Mixed Greens**
  - Shared vegetables, grape tomatoes, avocado, golden balsamic, vinaigrette 9.50

- **Classic Wedge**
  - Crunchy iceberg, blue cheese, cumbles, tomato, smoked bacon 11.50

- **Walnuts & Blue Cheese**
  - Organic greens, dried cranberries, blue cheese cumbles, candied walnuts, golden balsamic, vinaigrette 12.50

- **Roasted Beet Salad**
  - Drake Farms goat cheese, toasted pecans, grapefruit red wine vinaigrette 13.50

**SANDWICHES**

**New England Lobster Roll**
Certified Angus New York Strip 64.00

**“World Class” Tuna Melt**
Albacore tuna confit / grilled NY rye / Tillamook sharp cheddar 19.00

**Cheeseburger**
Brioche bun / Emmentaler Swiss or Tillamook sharp cheddar 18.50

**Blackened Wild One (Wahoo)**
Potato bun / cabbage slaw / cilantro / pickled onion / remoulade 18.50

**From the Grill**

**Wild Ross Sea Chilean Sea Bass**
39.50

**Wild Pacific Yellowfin Tuna**
31.75

**Wild Mexican Mahi Mahi**
27.75

**Farmed B.C. Atlantic Salmon**
26.75

**Farmed Mexican Tilapia**
22.50

**Farmed Idaho Rainbow Trout**
24.50

**Farmed Mississippi Catfish**
23.75

**Wild Ross Sea Chilean Sea Bass**
Lemon butter sauce and choice of sides 33.00

**Miso Yaki Wild Chilean Sea Bass**
Wild Ross Sea Chilean Sea Bass, baby bok choy and shimeji mushrooms 39.50

**Parmaesan Crusted Sand Dabs**
Wild Alaskan Sand Dabs, lemon butter, capers, choice of sides 24.75

**Panko Fried Shrimp**
Wild Mexican jumbo shrimp, fried, cocktail sauce 24.50

**Shrimp Bucatini Pasta**
Wild Mexican shrimp sautéed with peppers, lollipop kale, garlic cream 26.50

**Croppino with Santa Barbara Rock Crab**
Jumbo shrimp, assorted fymphs, in a shuffel onf butter 32.50

**Grilled Wild Chilean Sea Bass Tacos**
Lime cilantro slaw, crema, housemade chips and guacamole 19.75

**Sides**

- **Baked Potato**
  - salt crusted 7

- **Garlic Mashed Potatoes**
  - butter, roasted garlic 7

- **Mac & Cheese**
  - housemade 8

**Sides**

- **Organic Rainbow Carrots**
  - Sautéed Fresh Spinach garlic, fresh lemon juice 8

- **Brussels Sprouts**
  - deep-fried, maple, bacon lardon 8.5

**Sides**

- **Charbroiled Zucchini**
  - brushed with olive oil 6

- **Grilled Asparagus**
  - topped with balsamic glaze 8.5

**Fish House Favorites**

**Lemon Nut Crusted Wild Mexican Sea Bass**
Lemon butter sauce and choice of sides 31.00

**Miso Yaki Wild Chilean Sea Bass**
Wild Ross Sea Chilean Sea Bass, baby bok choy and shimeji mushrooms 39.50

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Jumbo shrimp, assorted fymphs, in a shuffel onf butter 32.50

**Grilled Wild Chilean Sea Bass Tacos**
Lime cilantro slaw, crema, housemade chips and guacamole 19.75

**Wild Pacific Yellowfin Tuna**
Macadamia Nut Crusted Wild Alaskan Halibut Orange ginger butter sauce and choice of sides 38.50

**Fried Farmed Mississippi Catfish**
Panko breaded 23.75

**Beer Battered Fish And Chips**
Wild Pacific cod, fries, tartar sauce two 21.50 three 24.50

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

**Roasted Herb Chicken Breast**
Roasted Rainbow carrots, garlic mashed potatoes, chicken jus 24.75

**Sautéed Nawlins BBQ Shrimp**
Wild Mexican jumbo shrimp, jasmine rice grilled soudough 26.75

**King’s Combo Platter**
Beer battered fish, fried scallops, shrimp, served with fries 25.75

**Macadamia Nut Crusted Wild Alaskan Halibut**
Orange ginger butter sauce and choice of sides 38.50

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**King’s Combo Platter**
Beer battered fish, fried scallops, shrimp, served with fries 25.75

Sweetened condensed milk, buttermilk, and hints of lime make this a delicious treat. **Caution**: 1 single serving is equal to a full day’s worth of added sugar based on your child’s age.