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	
WHITE		
Donini Pinot Grigio, Veneto, Italy 2022	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 2022	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 2022	15.50	30.00
ROSE		
Bieler Pere et Fils 'Sabine', Aix en Provence, France 2022	11.00	21.00
RED		
'Decoy' by Duckhorn Vineyards Pinot Noir, CA 2022	12.00	23.00
Argyle Pinot Noir, Willamette Valley, OR 2022	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
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
Firestone Walker 805 Blonde Ale 4.7% abv Paso Robles, CA	8.00	10.50
King Crab Honey Blonde Ale 5.0% abv Eureka, CA	8.00	10.50
Four Sons "Surf City" Tropical Pale Ale 5.9% abv Huntington Beach, CA	8.00	10.50
Ballast Point Sculpin IPA 7.0% abv San Diego, CA	9.50	12.00
Stone Delicious IPA 7.7% abv Escondido, CA	9.00	N/A

KING'S FISH HOUSE

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

MIX
Paper from responsible sources
FSC® C007894

OUR COASTERS MAKE A GREAT SOUVENIR! $5 FOR A SET OF FIVE
WWW.KINGSFISHHOUSE.COM

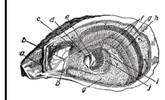
King's Fish House

EST. 1945

Friday July 4, 2025

WELCOME TO THE HOUSE THAT SEAFOOD BUILT

We purchase all of our OYSTERS



OVER 4.5 MILLION SOLD LAST YEAR

from shellfish farms all over the world

RAW BAR

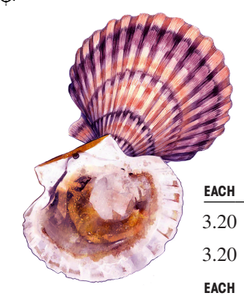
Huntington Beach

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
PACIFIC	**Sol Azul*** (crassostrea gigas) San Ignacio Bay, MX	3.25	18.50	36.00
PACIFIC	**Hama Hama*** (crassostrea gigas) Hamma Hamma River, WA	3.50	20.00	39.00
PACIFIC	**Kumamoto*** (crassostrea sikamea) San Ignacio Bay, MX	3.50	20.00	39.00
PACIFIC	**Summerstone*** (crassostrea gigas) Skunk Island, WA	3.50	20.00	39.00
EASTERN	**James River*** (crassostrea virginica) Chesapeake Bay, VA	3.25	18.50	36.00
EASTERN	**Hollywood*** (crassostrea virginica) Hollywood, MD	3.45	19.70	38.40
EASTERN	**Rappahannock*** (crassostrea virginica) Rappahannock River, VA	3.45	19.70	38.40
EASTERN	**Beach Plum*** (crassostrea virginica) Buzzards Bay, MA	3.65	20.90	40.80
EASTERN	**Wellfleet*** (crassostrea virginica) Wellfleet, MA	3.65	20.90	40.80
	Oyster Sampler* includes each marked with		20.40	39.80

CHILLED SHELLFISH



	HALF	WHOLE
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
Farmed Mediterranean Mussels (24-30 per pound) totten inlet, wa		12.75	22.50
Wild Jumbo Shrimp (16-20 per pound) mexico	3.25	25.35	48.20

Shellfish Platters

	1ST MATE SERVES 1 - 2 $47.00	CAPTAIN SERVES 3 - 4 $87.00
Hama Hama* (crassostrea gigas) hamma hamma river, wa	1	2
James River* (crassostrea virginica) chesapeake bay, va	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 Mediterranean Mussels totten inlet, wa	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

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 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**

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**

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

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

LARGE

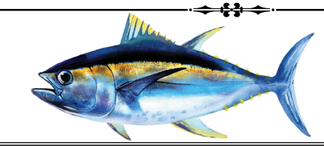
Southwest Chicken
Blackened chicken, black bean & corn salsa, cotija cheese, tortilla strips, avocado, chipotle ranch **24.50**

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**

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

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

Sesame Wild Pacific Yellowfin Tuna
Black and white sesame seed crusted, ponzu sauce, choice of sides **35.50**

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

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

Grilled Wild Alaskan Halibut Tacos
Lime cilantro slaw, crema, cotija cheese, housemade chips and guacamole **21.50**

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

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

Sautéed N'awlins BBQ Shrimp
Wild 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
Wild 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
Wild Pacific Yellowfin Tuna*	34.25
Wild Mexican Yellowtail	25.50
Wild Ross Sea Chilean Sea Bass	42.00
Wild Alaskan Halibut	40.50
Wild Mexican Swordfish	32.50
Wild Mexican White Sea Bass	30.00
Farmed Idaho Rainbow Trout	26.00
Wild South African Lobster Tails	70.00
Wild Mexican Jumbo Shrimp	27.50
Wild Eastern Sea Scallops	33.50
Shrimp & Scallop Combo	31.25
Farmed Colombian Tilapia	25.25

MEAT

Prime Top Sirloin* 8 oz.	31.50
Filet Mignon* 8 oz.	53.00
Filet Mignon & Lobster Tail*	78.00

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

Wild Australian Spiny Lobster
1¼ POUND 72.50 · 1½ POUND 87.00 · 1¾ POUND 101.50 · 2 POUND 116.00

Live Wild Washington Dungeness Crab
1¾ POUND 60.00 · 2 POUND 67.00 · 2¼ POUND 74.00

Whole Fish

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

SIDES

Sautéed Fresh Spinach garlic, fresh lemon juice	9.5
Flash-Fried Cauliflower with lemon tahini	8.5
Brussels Sprouts deep-fried, mae ploy, bacon lardon *	10.0
Charbroiled Zucchini brushed with olive oil	6.5
Sweet Buttered Corn shucked off the cob, sauteed	8.5
Grilled Asparagus topped with balsamic glaze*	10.0
Garlic Mashed Potatoes Yukon Gold	8.5
Mac & Cheese housemade	9.5
Baked Potato salt crusted (served after 4 pm)	7.5

Additional $2.75 when accompanying your entrée

*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