

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	12.00	
Mumm Brut Rosé, Napa Valley, California	16.00	
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 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 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 2022	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 2023	15.50	30.00

ICE COLD BEER

	16oz	22oz
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
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
Blue Moon 'Belgian' Wheat 5.2% abv Golden, CO	8.50	11.00
Allagash White 'Belgian' Wheat Ale 5.2% abv Portland, ME	9.00	11.50
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
Victory Golden Monkey Tripel 9.5% abv Downingtown, PA	9.00	N/A
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
Ballast Point Sculpin IPA 7.0% abv San Diego, CA	9.50	12.00
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

Laguna Hills

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
Monarca* (crassostrea gigas) Laguna Guerrero Negro, 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
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
Beach Plum* (crassostrea virginica) Buzzards Bay, 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

Farmed Bay Scallops* peru, citrus pesto

Wild Littleneck Clams* long island, ny

Farmed Black Mussels (24-30 per pound) whale's cove

Wild Jumbo Shrimp (16-20 per pound) mexico



Shellfish Platters	1 ST MATE SERVES 1 - 2 \$47.00	CAPTAIN SERVES 3 - 4 \$87.00
Monarca* (crassostrea gigas) laguna guerrero negro, mexico	1	2
Beach Plum* (crassostrea virginica) buzzards bay, ma	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
Farmed Black Mussels whale's cove	5	10
Wild Jumbo Shrimp mexico	4	8
Wild Red Rock Crab santa barbara	1	1
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 13.50
Krab salad • cucumber • avocado

Spicy Tuna Roll* 14.25
Yellowfin Tuna • Rayu • cucumber

Crunchy Roll 16.50
Shrimp tempura • cucumber • eel sauce

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

King's Albacore Roll* 17.50
Spicy Tuna Roll topped with albacore tatakai • ponzu • crispy onions

Caterpillar Roll 17.50
California roll topped with eel • avocado • eel sauce • sesame seeds

Rainbow Roll* 19.50
California Roll topped with hamachi yellowfin tuna • salmon • shrimp

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

Grilled Jumbo Artichoke
Basil vinaigrette, pesto mayo 16.25

Pacific Yellowfin Tuna Poke*
Japanese cucumber, togarashi ponzu, avocado, with wonton chips 18.75

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

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

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

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

Blackened Wild Mx. Sea Bass
Potato bun / cabbage slaw / cilantro / pickled onion / remoulade 20.75

Cheeseburger *
Brioche bun / Emmentaler Swiss or Tillamook sharp cheddar 21.00

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

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

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



Fish House Favorites



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

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

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

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

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

SIDES

Sautéed Fresh Spinach garlic, fresh lemon juice 9.5
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
*Additional \$2.75 when accompanying your entrée

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
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Live Wild Washington Dungeness Crab

1½ POUND	47.00	1¾ POUND	53.00	2 POUND	60.00	2¼ 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

