



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.

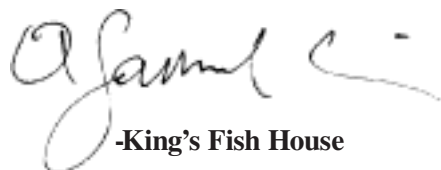
Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential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

BOTTLES & CANS

Michelob Ultra Light Lager 4.2% abv St. Louis, MO	6.50
Bud Light Light Lager 4.2% abv St. Louis, MO	6.00
Corona Extra Mexican Lager 4.6% abv Mexico	7.00
Modelo Especial Mexican Pilsner 4.6% abv Mexico	7.00
Sapporo Pale Lager 5.0% abv Tokyo, Japan	6.50
Sierra Nevada 'Trail Pass' Non-Alcoholic 'IPA' <0.5% abv Chico, CA	7.00
Stella Liberte Non-Alcoholic 0.0% abv Leuven, Belgium	6.50

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



NEW YORK SOUR 14.50

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



PASSING THYME 15.50

Evan Williams bourbon, lemon, thyme,
passion fruit, Aperol & honey...served up

BARTENDER'S SPECIAL

TIME SHIFT 15.50

Prairie organic gin, hibiscus, Lillet
Campari & orange bitters...over block
ice with Rosemary essence

CLASSIC COCKTAILS

COASTAL MULE 14.50

Hangar 1 vodka, fresh lime & Regatta
ginger beer...on ice in a copper mug



DARK & STORMY 15.00

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



CADILLAC MARGARITA 15.50

100% blue agave silver tequila, agave syrup, fresh
lime & orange juice...with a Grand Marnier float



OLD FASHIONED 14.50

Evan Williams bourbon, sugar & bitters
...over block ice with orange essence



PIMM'S CUP 15.00

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

ZERO PROOF

BASIL & BLOOM 14.00

Lyre's no alcohol Dry London, basil,
lemon, elderflower & honey... 0% abv



BERRY SMASH 7.25

Fresh lemonade, muddled with
mint & raspberries



THE SPA 7.25

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



HIBISCUS LIMEADE 7.25

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

WHITES



PINOT GRIGIO (GRIS)

Donini	11.00	41
Veneto, Italy 2023		
J Vineyards Pinot Gris	12.00	45
CA 2023		
Santa Margherita Pinot Grigio	15.00	57
Valdadige, Italy 2023		

RIESLING

A to Z Wineworks	12.00	45
OR 2022		

SAUVIGNON BLANC

Infamous Goose	12.00	45
Marlborough, NZ 2023		
Onx 'Field Day'	12.00	45
Templeton Gap, CA 2023		
Dry Creek	14.50	55
Dry Creek Valley, Sonoma, CA 2023		
Craggy Range Te Muna Road		57
Martinborough, NZ 2023		
Chalk Hill		62
Russian River Valley, Sonoma, CA 2023		
Cakebread Cellars		79
Napa Valley, CA 2022		
Cloudy Bay		90
Marlborough, NZ 2022		

CHARDONNAY

Tortoise Creek 'Jam's Blend'	11.50	43
Lodi, CA 2023		
Kendall-Jackson Reserve	13.00	49
CA 2023		
La Crema	15.50	59
Sonoma Coast, CA 2023		
Jordan	19.00	73
Russian River, Sonoma, CA 2022		
Frog's Leap 'Shale and Stone'		84
Napa Valley, CA 2022		
Rombauer		99
Carneros, CA 2023		
Patz & Hall 'Dutton Ranch'		110
Russian River Valley, Sonoma, CA 2021		

SPARKLING



Mionetto 'Avantgarde' Prosecco Brut	12.00	45
Treviso, Veneto, Italy		
Mumm Brut Rosé	16.00	61
Napa Valley, California		
Taittinger 'La Francaise' Brut		85
Reims, Champagne		

REDS



ROSÉ

Bieler Pere et Fils 'Sabine'	11.00	41
Aix en Provence, France 2022		
The Beach by Whispering Angel	12.50	47
Aix-en-Provence, France 2023		

PINOT NOIR

'Decoy' by Duckhorn Vineyards	12.00	45
CA 2022		
Martin Ray	15.00	57
Sonoma Coast, CA 2023		
Argyle	15.50	59
Willamette Valley, OR 2023		
Argyle Reserve		70
Willamette Valley, OR 2023		

MERLOT

14 Hands	11.50	43
Columbia Valley, WA 2022		
Stags' Leap Winery		81
Napa Valley, CA 2020		

CABERNET SAUVIGNON

Tortoise Creek	11.50	43
Lodi, CA 2022		
Joel Gott '815'	13.00	49
CA 2021		
Educated Guess	15.50	59
Napa Valley, CA 2023		
Justin Vineyards		72
Paso Robles, CA 2021		
Heitz Cellar		140
Napa Valley, CA 2018		
Stag's Leap Wine Cellars 'Artemis'		159
Napa, CA 2020		

BOLD REDS

Alamos Malbec	11.50	43
Mendoza, Argentina 2023		
Dry Creek Vineyards 'The Mariner'		85
Dry Creek Valley, Sonoma, CA 2021		

WHISKEYS

BOURBON

Evan 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
Cleveland 'Wheat Penny' Cleveland, OH 94 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
Bulleit Frontier Rye Lawrenceburg, KY 90 proof	13.00
Templeton Straight Templeton, IA 90 proof	13.00
Michter's US1 Rye Louisville, KY 85 proof	15.00

BLENDED

Jameson Dublin, Ireland 80 proof	12.50
Monkey Shoulder Dufftown, Moray 80 proof	13.00
Crown Royal Ontario, Canada 80 proof	13.50
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
The Macallan 18Yr Speyside 86 proof	49.50

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
Gosling's Black Seal Bermuda 80 proof	12.00
Diplomatico Mantuano 8 Year Venezuela 80 proof	12.00
Bacardi Superior Light Cuba 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
Corralejo Reposado Guanajuato 80 proof	12.50
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	12.50
Mijenta Reposado Jalisco 80 proof	13.50
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
Clase Azul Reposado San Agustín, Jalisco 80 proof	22.50
Don Julio Añejo 1942 Jalisco 80 proof	25.50

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
Tito's Hand Crafted Austin, TX 80 proof	12.50
Stolichnaya Riga, Latvia 80 proof	12.50
Hangar 1 Straight California 80 proof	12.50
Grey Goose Cognac, France 80 proof	14.00
Chopin South Podlasie, Poland 80 proof	14.00
Belvedere Polmos Zyrardów, Poland 80 proof	14.00
Ketel One Schiedam, The Netherlands 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

Espresso 5.50

Cappuccino 6.25

Americano 5.50

Cafe Latte 6.25

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.

BAYWATER SHELLFISH

BOSTON WHOLESALE LOBSTER

CAPE COD OYSTER CO

CLEAR SPRINGS

DICARLO SEAFOOD

GARDEN & VALLEY ISLE SEAFOOD

HAMA HAMA OYSTER CO

HOLLYWOOD OYSTER

MARINELLI SHELLFISH

NANTUCKET SEAFOODS

NEW ZEALAND SEAFOOD

OCEAN CRYSTAL

PACIFIC FRESH FISH

PANGEA SHELLFISH COMPANY

RAPPAHANOCK RIVER OYSTERS

SANTA BARBARA FISH MARKET

SOL AZUL SEAFARMS

TAIWAN SEAFOOD

TAYLOR SHELLFISH FARMS

VAN DIX HORN FISHERIES

WULFS FISH



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