

SPECIALTY COCKTAILS

\$13.5

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

\$14.5

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

DARK & STORMY

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

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

SUMMER VINES

Prairie organic gin, watermelon, lemon, marjoram, peppercorns & Ramazzotti Aperitivo...charged with Prosecco

WINE BY THE GLASS

	GLASS	½ BTL
SPARKLING		
Domaine Ste. Michelle Brut, Columbia Valley, Washington NV	11.00	
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 2022	15.00	29.00
A to Z Wineworks Riesling, OR 2021	12.00	23.00
Infamous Goose Sauvignon Blanc, Marlborough, NZ 2023	12.00	23.00
'Decoy' by Duckhorn Sauvignon Blanc, California 2022	13.50	26.00
Onx Sauvignon Blanc 'Field Day', Templeton Gap, CA 2023	12.00	23.00
Tortoise Creek Chardonnay 'Jam's Blend', Lodi, California 2022	11.50	22.00
Kendall-Jackson Chardonnay Reserve, California 2022	13.00	25.00
La Crema Chardonnay, Sonoma Coast, California 2022	15.50	30.00
Jordan Chardonnay, Russian River, Sonoma, California 2021	19.00	37.00
ROSE		
Bieler Pere et Fils 'Sabine', Aix en Provence, France 2022	11.00	21.00
RED		
'Decoy' by Duckhorn Vineyards Pinot Noir, California 2021	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, Washington 2021	11.50	22.00
Tortoise Creek Cabernet Sauvignon, Lodi, California 2021	11.50	22.00
Joel Gott Cabernet Sauvignon '815', California 2021	13.00	25.00
Educated Guess Cabernet Sauvignon, Napa, California 2022	15.50	30.00

ICE COLD BEER

	16oz	22oz
Coors Light Light Lager 4.2% Golden, CO	6.50	9.00
Smog City Li'l Bo Pils Pilsner 4.4% Torrance, CA	8.00	10.50
Alesmith Sublime 'Mexican' Lager 5.2% San Diego, CA	8.00	10.50
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
Allagash White 'Belgian' Wheat Ale 5.0% Portland, ME	9.00	11.50
King Crab Honey Blonde Ale 5.0% Eureka, 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 Sculpin IPA 7.0% San Diego, CA	9.50	12.00
North Coast Red Seal Amber Ale 5.4% Fort Bragg, CA	9.00	11.50

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

Friday July 26, 2024

WELCOME TO THE HOUSE THAT SEAFOOD BUILT

RAW BAR

Long Beach

OYSTERS

	EACH	½ DOZEN	1 DOZEN
<i>Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish</i>			
Sol Azul* (crassostrea gigas) San Ignacio Bay, 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
Summerstone* (crassostrea gigas) Skunk Island, WA ☼	3.50	20.00	39.00
PACIFIC			
James River* (crassostrea virginica) Chesapeake Bay, VA	3.30	18.80	36.60
Misty Point* (crassostrea virginica) Pope's Bay, VA	3.40	19.40	37.80
Olde Salt* (crassostrea virginica) Chincoteague, VA ☼	3.45	19.70	38.40
Stingray* (crassostrea virginica) Ware Neck, VA ☼	3.45	19.70	38.40
Wellfleet* (crassostrea virginica) Wellfleet, MA ☼	3.65	20.90	40.80
Oyster Sampler* includes each marked with ☼		20.40	39.80
EASTERN			

CHILLED SHELLFISH

	HALF	WHOLE
Wild Hard Shell Lobster 1 lb, n. america	24.00	44.00
Wild Dungeness Crab california	26.00	50.00
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 Jumbo Shrimp (16-20 per pound) mexico	3.25	25.35 48.20
Farmed Mediterranean Mussels (24-30 per pound) totten inlet, wa		12.75 22.50



Shellfish Platters

	1 ST MATE SERVES 1 - 2 \$47.00	CAPTAIN SERVES 3 - 4 \$87.00
Rincon de Ballenas* (crassostrea gigas) baja california, mx	1	2
Kumamoto* (crassostrea sikamea) san ignacio bay, mx	2	4
Olde Salt* (crassostrea virginica) chincoteague, va	1	2
Farmed Jumbo Shrimp mexico	5	10
Farmed Bay Scallops* peru, citrus pesto	2	4
Farmed Mediterranean Mussels totten inlet, wa	5	10
Wild Littleneck Clams* long island, ny	2	4
Wild Dungeness Crab california	½ crab	½ crab
Wild Hard Shell Lobster 1¼ 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 Krab salad • cucumber • avocado	13.50
Crunchy Roll Shrimp tempura • cucumber • eel sauce	16.50
Spicy Tuna Roll* Bluefin Tuna • Rayu • cucumber	14.25
Lobster Crunchy Roll Lobster • krab salad • asparagus • cucumber • eel sauce	21.00
Salmon Roll* California Roll topped with seared salmon • King's Ponzu • crispy leeks	18.25
Rainbow Roll* California Roll topped with hamachi bluefin tuna • salmon • shrimp	19.50
King's Albacore Roll* Spicy Tuna Roll topped with albacore tatakai • ponzu • crispy onions	17.50
Caterpillar Roll California roll topped with eel • avocado • eel sauce • sesame seeds	17.50

SIGNATURE SUSHI

Yellowtail Carpaccio* Ponzu • jalapeno • wasabi cream • ikura	17.50
Spicy Tuna* on Crispy Rice Bluefin tuna • sticky rice • jalapeno	16.50



PLATTERS

All items on platters are available a la cart

Sushi Platter* Yellowtail, shrimp, eel, albacore, tuna, salmon and a California roll Add Spicy Tuna Roll +12.50	29.75
Sashimi Platter* Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon	39.50

APPETIZERS

- Edamame**
Salted or Crispy Garlic (add .75) 7.75
- Grilled Jumbo Artichoke**
Basil vinaigrette, pesto mayo 16.25
- Blackened Shrimp Taquitos**
Cotija, spicy crema, guacamole, fresh pico de gallo 17.75
- Crispy Calamari**
Mae ploy, roasted pepper aioli 18.50
- N'awlin's BBQ Shrimp**
Creole shrimp, tomatoes, lemon, herb butter, and toasted sourdough 18.50
- Pacific Yellowfin Tuna Poke***
Japanese cucumber, togarashi ponzu, avocado, with wonton chips 18.75
- King's Crab Cakes**
With house-made remoulade and baby arugula 18.25
- Manila Clams & Andouille**
Sautéed in white wine, butter, herbs 23.50
- Buffalo Chicken Wings**
Marinated in Frank's hot sauce and brown sugar 20.50
- Grilled Octopus Caponata**
Wild Spanish octopus, eggplant, olives, capers, and tomatoes 22.50
- Wild Salmon Cake**
Pan fried, served with whole grain mustard, dill and lime glaze 16.00

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
- Louie**
Jumbo shrimp, romaine, iceberg, celery, carrots, cucumber, tomato, onion, egg & avocado 24.50
- Seared Bluefin Salad**
Organic mixed greens, cucumber, shishitos, citrus ginger dressing 28.00



Fish House Favorites



- Trout Amandine**
Farmed Idaho Rainbow Trout, lemon butter, choice of sides 27.25
- Lemon Nut Crusted Wild Local White Sea Bass**
Lemon butter sauce and choice of sides 31.25
- Blackened Farmed Colombian Tilapia**
Remoulade sauce and choice of sides 25.25
- 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
- Grilled Wild Ross Sea Chilean Sea Bass Tacos**
Lime cilantro slaw, crema, cotija cheese, housemade chips and guacamole 21.50
- Roasted Herb Chicken Breast**
Buttered sweet corn, garlic mashed potatoes, chicken jus 27.75

- Clams Linguine**
Farmed Manila clams, shallots, white wine, garlic, crushed peppers 26.50
- Shrimp Bucatini Pasta**
Farmed Mexican jumbo shrimp sautéed with peppers, black kale, garlic cream 28.50
- Sautéed N'awlins BBQ Shrimp**
Farmed Mexican jumbo shrimp, jasmine rice, grilled sourdough 28.25
- Cioppino with Dungeness 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**
Farmed Mexican jumbo shrimp, fries, cocktail sauce 26.50
- King's Combo Platter**
Beer battered fish, fried scallops, shrimp, served with fries 29.25

MARYLAND SOFTSHELL CRABS

Come Spring, as the weather warms up, Chesapeake watermen prepare their traps for the blue crab harvest. From Tangier Island to Smith Island and through the Pocomoke Sound, all crabs lead to Crisfield, Maryland – the Softshell Crab Capital of the World.

SOUTHERN FRIED
with corn succotash and fried green tomato

OR

PICATTA STYLE
with Israeli couscous, lemon butter and capers

\$36.00

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 Alaskan Halibut 40.50
- Wild California Bluefin Tuna 34.25
- Wild Ross Sea Chilean Sea Bass 42.00
- Wild Mexican Swordfish 32.50
- Farmed Colombian Tilapia 25.25
- Wild Ecuadorian Mahi Mahi 29.25
- Farmed B.C. Atlantic Salmon 29.25
- Farmed Idaho Rainbow Trout 26.00
- Wild California White Sea Bass 30.00
- Wild Mexican Yellowtail 25.50
- Wild South African Lobster Tails 70.00
- Farmed Mexican Jumbo Shrimp 27.50
- Wild Eastern Sea Scallops 33.50
- Shrimp & Scallop Combo 31.25

MEAT

- Prime Top Sirloin* 8 oz. 31.50
- Filet Mignon* Double R Ranch, 8 oz. 53.00
- Filet Mignon & Lobster Tail* 78.00

Seafood BY THE POUND



- Wild N. American Hard Shell Lobster**
1/4 POUND 45.00 1/2 POUND 54.00 3/4 POUND 63.00 2 POUND 72.00
- Wild Barents Sea Red King Crab Legs**
1 POUND 82.00 1 1/2 POUND 123.00

Whole Fish

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

SIDES

- Northwest Vegetables carrots, snap peas, ginger, garlic 9.5
- 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
- Grilled Asparagus topped with balsamic glaze* 10.0
- Sweet Buttered Corn shucked off the cob, sauteed 8.5
- 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