

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 2023	11.00	21.00
Santa Margherita Pinot Grigio, Valdadige, Italy 2024	15.00	29.00
A to Z Wineworks Riesling, OR 2022	12.00	23.00
Infamous Goose Sauvignon Blanc, Marlborough, NZ 2024	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
ROSE		
Bieler Pere et Fils 'Sabine', Aix en Provence, France 2023	11.00	21.00
RED		
'Decoy' by Duckhorn Vineyards Pinot Noir, CA 2022	12.00	23.00
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
Coors Light Light Lager 4.2% abv Golden, CO	6.50	9.00
Stella Artois Euro Pale Lager 5.0% abv Leuven, Belgium	8.50	11.00
King Crab Honey Blonde Ale 5.0% abv Eureka, CA	8.00	10.50
Firestone Walker 805 Blonde Ale 4.7% abv Paso Robles, CA	8.00	10.50
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
Pizza Port Chronic Amber Ale 4.9% abv San Diego, CA	8.00	10.50

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 4, 2025

WELCOME TO THE HOUSE
THAT
SEAFOOD BUILT

RAW BAR

Mission Valley

OYSTERS

	EACH	½ DOZEN	1 DOZEN
Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish			
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
Hama Hama* (crassostrea gigas) Hamma Hamma River, WA	3.50	20.00	39.00
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
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
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
Farmed Bay Scallops* peru, citrus pesto	3.20	18.20 35.40
Wild Littleneck Clams* long island, ny	3.20	18.20 35.40
Farmed Mediterranean Mussels (24-30 per pound) totten inlet, wa	12.75	22.50
Farmed Jumbo Shrimp (16-20 per pound) mexico	3.25	25.35 48.20

Shellfish Platters	1 ST MATE SERVES 1 - 2 \$47.00	CAPTAIN SERVES 3 - 4 \$87.00
Fanny Bay* (crassostrea gigas) vancouver island, bc	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
Farmed Mediterranean Mussels totten inlet, wa	5	10
Farmed Jumbo Shrimp mexico	4	8
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

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	
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	

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

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 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	

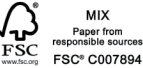


PLATTERS

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

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

"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

New England Lobster Roll
Traditional or with browned butter 36.00

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

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

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 Yellowfin 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 Mexican White Sea Bass
Lemon butter sauce and choice of sides 31.25

Blackened Farmed Mississippi Catfish
Remoulade sauce and choice of sides 25.50

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

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

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

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
Farmed B.C. Atlantic Salmon 29.25
Wild Mexican White Sea Bass 30.00
Wild Alaskan Halibut 40.50
Wild Ross Sea Chilean Sea Bass 42.00
Farmed Idaho Rainbow Trout 26.00
Farmed Mississippi Catfish 25.50
Farmed Colombian Tilapia 25.25
Wild Mexican Swordfish 32.50

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* 8 oz. 53.00
Filet Mignon & Lobster Tail* 78.00

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
Grilled Asparagus topped with balsamic glaze* 10.0
Sweet Buttered Corn shucked off the cob, sauteed 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

Live Wild Washington Dungeness Crab
1½ POUND 47.00 1¾ POUND 53.00 2 POUND 60.00 2¼ POUND 65.25



Whole Fish

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

Garlic Mashed Potatoes Yukon Gold 8.5
Mac & Cheese housemade 9.5
Baked Potato salt crusted (served after 4 pm) 7.5