# SPECIALTY COCKTAILS

## $13

**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

**PACIFIC AVENUE**
Vodka, kiwi, elderflower, lemon & thyme... served on the rocks

**BEAUREGUARDE**
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**

**FIELD OF DREAMS**
Prairie organic gin, blueberries, lemon, honey & lavender....served long & charged with soda

# 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 | 14.00 | 27.00 |
| **A to Z Wineworks Riesling**, OR 2021 | 11.00 | 21.00 |
| **Infamous Goose Sauvignon Blanc**, Marlborough, NZ 2023 | 11.50 | 22.00 |
| **Onx Sauvignon Blanc** 'Field Day', Templeton Gap, CA 2022 | 12.00 | 23.00 |
| **'Decoy' by Duckhorn Sauvignon Blanc**, California 2022 | 13.50 | 26.00 |
| **Tortoise Creek Chardonnay** 'Jam's Blend', Lodi, California 2022 | 11.00 | 21.00 |
| **Kendall-Jackson Chardonnay** Reserve, California 2022 | 12.50 | 24.00 |
| **La Crema Chardonnay**, Sonoma Coast, California 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**, California 2021 | 11.50 | 22.00 |
| **Argyle Pinot Noir**, Willamette Valley, OR 2022 | 15.50 | 30.00 |
| **Alamos Malbec**, Mendoza, Argentina 2022 | 11.00 | 21.00 |
| **14 Hands Merlot**, Columbia Valley, Washington 2021 | 11.00 | 21.00 |
| **Tortoise Creek Cabernet Sauvignon**, Lodi, California 2021 | 11.00 | 21.00 |
| **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 | 6.00 | 8.50 |
| **Stella Artois** Euro Pale Lager 5.0% Leuven, Belgium | 8.00 | 10.50 |
| **King Crab** Honey Blonde Ale 5.0% Eureka, CA | 7.50 | 10.00 |
| **Firestone Walker 805** Blonde Ale 4.7% Paso Robles, CA | 7.50 | 10.00 |
| **Sierra Nevada** Pale Ale 5.6% Chico, CA | 8.00 | 10.50 |
| **Stone Delicious** IPA 7.7% Escondido, CA | 8.50 | N/A |
| **Ballast Point Sculpin** IPA 7.0% San Diego, CA | 9.00 | 11.50 |
| **Pizza Port Chronic** Amber Ale 4.9% San Diego, CA | 7.50 | 10.00 |

**KING'S FISH HOUSE**

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

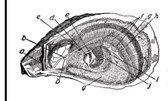
MIX Paper from responsible sources FSC® C007894

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

King's Fish House EST. 1945

Thursday April 18, 2024

# 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

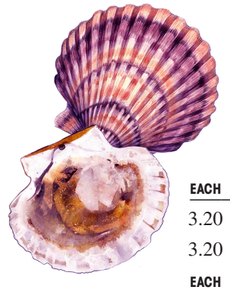
Mission Valley

## OYSTERS

*Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish*

| | | EACH | ½ DOZEN | 1 DOZEN |
|---|---|---|---|---|
| PACIFIC | **Laguna Bay*** (crassostrea gigas) Bahia Falsa, MX | 3.20 | 18.20 | 35.40 |
| PACIFIC | **Sol Azul*** (crassostrea gigas) San Ignacio Bay, MX | 3.25 | 18.50 | 36.00 |
| PACIFIC | **Rincon De Ballenas*** (crassostrea gigas) Baja California, MX | 3.30 | 18.80 | 36.60 |
| PACIFIC | **Summerstone*** (crassostrea gigas) Skunk Island, WA | 3.50 | 20.00 | 39.00 |
| PACIFIC | **Kumamoto*** (crassostrea sikamea) Humboldt Bay, CA | 3.60 | 20.60 | 40.20 |
| EASTERN | **Misty Point*** (crassostrea virginica) Pope's Bay, VA | 3.40 | 19.40 | 37.80 |
| EASTERN | **Rappahannock*** (crassostrea virginica) Rappahannock River, VA | 3.45 | 19.70 | 38.40 |
| EASTERN | **Olde Salt*** (crassostrea virginica) Chincoteague, VA | 3.45 | 19.70 | 38.40 |
| EASTERN | **Onset*** (crassostrea virginica) Buzzards Bay, MA | 3.55 | 20.30 | 39.60 |
| EASTERN | **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



| | HALF | WHOLE |
|---|---|---|
| **Wild Spiny Lobster** 1 lb, australian | 24.00 | 44.00 |
| **Wild Dungeness Crab** washington | 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 Mediterranean Mussels** (24-30 per pound) totten inlet | | 12.75 | 22.50 |
| **Farmed 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 |
|---|---|---|
| **Sol Azul*** (crassostrea gigas) san ignacio bay, mx | 1 | 2 |
| **Olde Salt*** (crassostrea virginica) chincoteague, va | 1 | 2 |
| **Misty Point*** (crassostrea virginica) pope's bay, va | 1 | 2 |
| **Kumamoto*** (crassostrea sikamea) humboldt bay, ca | 1 | 2 |
| **Farmed Bay Scallops*** peru, citrus pesto | 2 | 4 |
| **Wild Littleneck Clams*** long island, ny | 2 | 4 |
| **Farmed Mediterranean Mussels** totten inlet | 5 | 10 |
| **Farmed Jumbo Shrimp** mexico | 5 | 10 |
| **Wild Dungeness Crab** washington | ½ crab | ½ crab |
| **Wild Hard Shell Lobster** 1¼ lb, n. america | | 24.00 |

*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

**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 cart*

**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

**Manila 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, 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

**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

**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

**Grilled Wild Mahi Mahi Tacos**
Lime cilantro slaw, crema, housemade chips and guacamole 21.50

**Roasted Herb Chicken Breast**
Roasted Rainbow carrots, 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 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

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

Fresh 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.

CALIFORNIA
## DUNGENESS CRAB

A unique West Coast seafood experience, the Dungeness Crab are known for their sweet and delectable meat. Pull up a chair and get those crab crackers ready to enjoy these delicious crustaceans!

STEAMED TO ORDER
with melted salted butter, 'crab butter' and a choice of two sides
$29/LB

# From THE Grill

*Served with two sides*

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

**Live Wild California Dungeness Crab**
1¾ POUND 50.75 · 2 POUND 58.00 · 2¼ POUND 65.25

**Wild Barents Sea Red King Crab Legs**
1 POUND 82.00 · 1½ 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

| | | | | | |
|---|---|---|---|---|---|
| **Sautéed Fresh Spinach** garlic, fresh lemon juice | 9.5 | **Charbroiled Zucchini** brushed with olive oil | 6.5 | **Garlic Mashed Potatoes** Yukon Gold | 8.5 |
| **Flash-Fried Cauliflower** with lemon tahini | 8.5 | **Grilled Asparagus** topped with balsamic glaze* | 10.0 | **Mac & Cheese** housemade | 9.5 |
| **Brussels Sprouts** deep-fried, mae ploy, bacon lardon * | 10.0 | **Organic Rainbow Carrots** roasted, spiced hazelnuts | 8.50 | **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