



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.

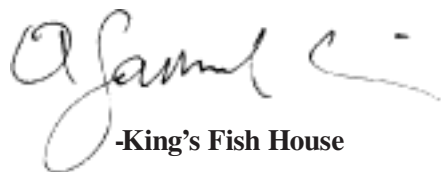
Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential 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% Golden, CO	6.50	9.00
Smog City Li'l Bo Pils Pilsner 4.4% Torrance, CA	8.00	10.50
Stella Artois Euro Pale Lager 5.0% Leuven, Belgium	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
Firestone Walker 805 Blonde Ale 4.7% Paso Robles, CA	8.00	10.50
Victory Golden Monkey Tripel 9.5% Downingtown, PA	9.00	N/A
Sierra Nevada Pale Ale 5.6% Chico, CA	8.50	11.00
Golden Road 'Ride on' West Coast IPA 7.0% Glendale, CA	9.50	12.00
Ballast Point Sculpin IPA 7.0% San Diego, CA	9.50	12.00
Sierra Nevada Hazy Little Thing Hazy IPA 6.7% Chico, CA	8.50	11.00
Guinness Dry Irish Stout 4.2% Dublin, Ireland	8.50	11.00

BOTTLES & CANS

Michelob Ultra Light Lager 4.2% St. Louis, MO	6.50
Bud Light Light Lager 4.2% St. Louis, MO	6.00
Pacifico Mexican Pilsner 4.5% Mexico	7.00
Corona Extra Mexican Lager 4.6% Mexico	7.00
Modelo Especial Mexican Pilsner 4.6% Mexico	7.00
Sapporo Pale Lager 5.0% Tokyo, Japan	6.50
Blue Moon 'Belgian' Wheat 5.4% Golden, CO	7.00
Stella Liberte Non-Alcoholic 0.0% Leuven, Belgium	6.50
Sierra Nevada 'Trail Pass' Non-Alcoholic 'IPA' <0.5% Chico, CA	7.00

SPECIALTY COCKTAILS

PINE AVENUE 14.50

New Amsterdam vodka, fresh lemon, muddled strawberry & thyme essence...on the rocks



FLOURISH & PROSPER 14.50

New Amsterdam vodka, mint, lemon pomegranate & vanilla syrup...served up



TWO IF BY SEA 15.00

Grapefruit vodka, elderflower, lemon 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

ROOT & SMOKE 15.00

100% blue agave silver tequila, Del Maguey 'Vida' mezcal, agave, roast beet puree, lime & egg white...served up

CLASSIC COCKTAILS

MOSCOW MULE 14.50

Tito's 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 Veneto, Italy 2022	11.00	41
J Vineyards Pinot Gris CA 2023	12.00	45
Santa Margherita Pinot Grigio Valdadige, Italy 2023	15.00	57

RIESLING

A to Z Wineworks OR 2022	12.00	45
------------------------------------	-------	----

SAUVIGNON BLANC

Infamous Goose Marlborough, NZ 2022	12.00	45
Onx 'Field Day' Templeton Gap, CA 2023	12.00	45
Dry Creek Dry Creek Valley, Sonoma, CA 2023	14.50	55
Craggy Range Te Muna Road Martinborough, NZ 2023		57
Chalk Hill Russian River Valley, Sonoma, CA 2023		62
Cakebread Cellars Napa Valley, CA 2023		79
Twomey by Silver Oak North Coast, CA 2022		85
Cloudy Bay Marlborough, NZ 2023		90

CHARDONNAY

Tortoise Creek 'Jam's Blend' Lodi, CA 2022	11.50	43
Kendall-Jackson Reserve CA 2023	13.00	49
La Crema Sonoma Coast, CA 2022	15.50	59
Jordan Russian River, Sonoma, CA 2022	19.00	73
Frog's Leap 'Shale and Stone' Napa Valley, CA 2021		84
Rombauer Carneros, CA 2023		99
Patz & Hall 'Dutton Ranch' Russian River Valley, Sonoma, CA 2019		110

SPARKLING



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

REDS



ROSÉ

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

PINOT NOIR

'Decoy' by Duckhorn Vineyards CA 2022	12.00	45
Martin Ray Sonoma Coast, CA 2022	15.00	57
Argyle Willamette Valley, OR 2022	15.50	59
Argyle Reserve Willamette Valley, OR 2023		70
Penner~Ash Willamette Valley, OR 2021		113
Goldeneye Anderson Valley, Mendocino, CA 2021		121

MERLOT

14 Hands Columbia Valley, WA 2021	11.50	43
Stags' Leap Winery Napa Valley, CA 2021		81

CABERNET SAUVIGNON

Tortoise Creek Lodi, CA 2021	11.50	43
Joel Gott '815' CA 2021	13.00	49
Educated Guess Napa Valley, CA 2022	15.50	59
Justin Vineyards Paso Robles, CA 2021		72
Silver Oak Alexander Valley, Sonoma, CA 2019		155

BOLD REDS

Alamos Malbec Mendoza, Argentina 2023	11.50	43
Stag's Leap Wine Cellars 'Hands of Time' Napa Valley, CA 2020		76
The Prisoner Napa Valley, CA 2022		92
Justin Vineyards 'Justification' Paso Robles, CA 2021		106

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
Basil Hayden Clermont, KY 80 proof	14.50
Knob Creek Clermont, KY 100 proof	14.50
Woodford Reserve Versailles, KY 90 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 4Yr Templeton, IA 80 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 Aryshire 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
Lagavulin 16Yr Isle of Islay 86 proof	17.50
Oban 14Yr Oban, Western Highland 86 proof	17.50
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
Diplomatico Mantuano 8 Year Venezuela 80 proof	12.00
Bacardi Superior Light Cuba 80 proof	12.00
Gosling's Black Seal Bermuda 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
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	12.50
Herradura Silver Amatitán, Jalisco 80 proof	12.50
Mijenta Reposado Jalisco 80 proof	13.50
Casamigos Blanco Jalisco 80 proof	14.00
Cazadores Reposado Jalisco 80 proof	14.00
Patrón Silver Atotonilco, Jalisco 80 proof	14.50
Casamigos Reposado Jalisco 80 proof	15.00
Don Julio Añejo Jalisco 80 proof	15.50
Patrón Añejo Atotonilco, 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
Stolichnaya Riga, Latvia 80 proof	12.50
Absolut Ahus, Sweden 80 proof	12.50
Tito's Hand Crafted Austin, TX 80 proof	12.50
Ketel One Schiedam, The Netherlands 80 proof	14.00
Belvedere Polmos Zyrardów, Poland 80 proof	14.00
Grey Goose Cognac, France 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

OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

■

NEW YORK CHEESECAKE

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 Teas 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



King's
EST. **Fish** 1945
House