

# SPECIALTY COCKTAILS

## PINE AVENUE 15.00

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

## FLOURISH & PROSPER 15.00

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

## TWO IF BY SEA 15.50

Deep Eddy grapefruit vodka, lemon  
elderflower, honey & orange  
blossom...served up

## THE HERBALIST 15.00

Prairie organic gin, fresh lime, muddled  
basil & mint...served up

## ROYAL FLUSH 15.00

White rum, lime, cucumber, Aperol &  
sea salt...swizzled with crushed ice.

## MOJITO VERDE 15.00

Aged light rum, house made lime syrup,  
fresh lime, mint & sugar cane...  
swizzled with crushed ice

## AGAVE STING 15.00

100% blue agave silver tequila, lime,  
jalapeño, pineapple & basil... on ice  
with a chile salt rim

## PALOMA VERDE 16.50

100% blue agave silver tequila, mezcal,  
lime, grapefruit, Ancho Reyes Verde &  
agave...served long

## OLD FASHIONED 15.00

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

## PASSING THYME 16.00

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

## BARTENDER'S SPECIAL

## INTO THE DEPTHS 16.00

Rittenhouse rye whiskey, Ancho  
Reyes Verde, sweet vermouth,  
vanilla & bitters...over block ice

# WINE BY THE GLASS

## SPARKLING

|                                                                |       |
|----------------------------------------------------------------|-------|
| Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy NV | 12.50 |
| Mumm Brut Rosé, Napa Valley, California NV                     | 16.50 |
| Taittinger 'La Francaise' Brut, Reims, Champagne NV            | 22.00 |

## WHITE

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| J Vineyards Pinot Gris, CA 2023                                     | 12.50 |
| Terlan Pinot Grigio, Alto Adige, Italy 2023                         | 14.00 |
| A to Z Wineworks Riesling, OR 2022                                  | 12.50 |
| Left Coast Cellars White Pinot Noir, Willamette Valley, OR 2022     | 14.50 |
| Onx Sauvignon Blanc 'Field Day', Templeton Gap, CA 2022             | 13.00 |
| Licia Albariño, Rías Baixas, Spain 2023                             | 12.50 |
| Silverado Sauvignon Blanc 'Miller Ranch', Yountville, Napa, CA 2023 | 15.00 |
| Craggy Range Sauvignon Blanc Te Muna Rd, Martinborough, NZ 2023     | 14.00 |
| Sean Minor Chardonnay, Sonoma Coast, CA 2022                        | 12.50 |
| Truchard Vineyards Chardonnay, Carneros, CA 2022                    | 17.00 |
| Jordan Chardonnay, Russian River, Sonoma, CA 2022                   | 20.00 |

## ROSE

|                                                             |       |
|-------------------------------------------------------------|-------|
| The Beach by Whispering Angel, Aix-en-Provence, France 2023 | 13.00 |
| Daou 'Discovery', Paso Robles, CA 2023                      | 13.50 |

## RED

|                                                               |       |
|---------------------------------------------------------------|-------|
| Duckhorn 'Decoy Limited' Pinot Noir, Sonoma Coast, CA 2022    | 16.00 |
| Purple Hands 'Lone Oak Ranch' Pinot Noir, Willamette, OR 2022 | 16.50 |
| Tikal Malbec 'Patriota', Uco Valley, Mendoza, Argentina 2020  | 13.00 |
| Ancient Peaks Cabernet Sauvignon, Paso Robles, CA 2021        | 12.00 |
| Dry Creek Cabernet Sauvignon, Dry Creek, Sonoma, CA 2021      | 16.50 |

# ICE COLD BEER

|                                                          | 16oz | 22oz  |
|----------------------------------------------------------|------|-------|
| Michelob Ultra Light Lager 4.2% abv St. Louis, MO        | 7.50 | 10.00 |
| Discretion Shimmer 'German' Pilsner 6.5% abv Soquel, CA  | 9.00 | 11.50 |
| Trumer Pils 'German' Pilsner 4.9% abv Berkeley, CA       | 9.00 | 11.50 |
| Stella Artois Euro Pale Lager 5.0% abv Leuven, Belgium   | 9.00 | 11.50 |
| New Belgium Fat Tire Amber Ale 5.2% abv Fort Collins, CO | 8.50 | 11.00 |
| Allagash White 'Belgian' Wheat Ale 5.2% abv Portland, ME | 9.50 | 12.00 |
| Calicraft Coast 'Kölsch' 4.8% abv Walnut Creek, CA       | 8.50 | 11.00 |
| Sierra Nevada Pale Ale 5.6% abv Chico, CA                | 8.50 | 11.00 |
| Stone Delicious IPA 7.7% abv Escondido, CA               | 9.50 | N/A   |
| Almanac Love Hazy Hazy IPA 6.1% abv Alameda, CA          | 9.50 | 12.00 |
| Drake's Dry Irish Stout 4.8% abv San Leandro, 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

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King's  
EST. Fish House 1945

WELCOME TO THE HOUSE  
THAT  
SEAFOOD BUILT

RAW BAR

San Jose

## OYSTERS

|                                                                                  | EACH | ½ DOZEN | 1 DOZEN |
|----------------------------------------------------------------------------------|------|---------|---------|
| Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish |      |         |         |
| Bahia Falsa* (crassostrea gigas) San Quintin Bay, MX                             | 3.60 | 20.60   | 40.20   |
| Sol Azul* (crassostrea gigas) San Ignacio Bay, MX                                | 3.70 | 21.20   | 41.40   |
| Rincon De Ballenas* (crassostrea gigas) Baja California, MX ☼                    | 3.75 | 21.50   | 42.00   |
| Fanny Bay* (crassostrea gigas) Vancouver Island, BC ☼                            | 3.90 | 22.40   | 43.80   |
| Hama Hama* (crassostrea gigas) Hamma Hamma River, WA                             | 3.95 | 22.70   | 44.40   |
| Kumamoto* (crassostrea sikamea) San Ignacio Bay, MX ☼                            | 3.95 | 22.70   | 44.40   |
| James River* (crassostrea virginica) Chesapeake Bay, VA                          | 3.70 | 21.20   | 41.40   |
| Hollywood* (crassostrea virginica) Hollywood, MD                                 | 3.90 | 22.40   | 43.80   |
| Olde Salt* (crassostrea virginica) Chincoteague, VA ☼                            | 3.90 | 22.40   | 43.80   |
| Rappahannock* (crassostrea virginica) Rappahannock River, VA ☼                   | 3.90 | 22.40   | 43.80   |
| Beach Plum* (crassostrea virginica) Buzzards Bay, MA ☼                           | 4.10 | 24.20   | 46.20   |
| Wellfleet* (crassostrea virginica) Wellfleet, MA                                 | 4.10 | 23.60   | 46.20   |
| Oyster Sampler* includes each marked with ☼                                      |      | 23.30   | 45.60   |

## CHILLED SHELLFISH

|                         |                  |  |  |
|-------------------------|------------------|--|--|
| Wild Hard Shell Lobster | 1 lb, n. america |  |  |
| Wild Dungeness Crab     | washington       |  |  |

|                                         | EACH | ½ DOZEN | 1 DOZEN |
|-----------------------------------------|------|---------|---------|
| Wild Littleneck Clams* long island, ny  | 3.30 | 18.80   | 36.60   |
| Farmed Bay Scallops* peru, citrus pesto | 4.00 | 20.00   | 39.00   |

|                                                     | EACH | ½ POUND | 1 POUND |
|-----------------------------------------------------|------|---------|---------|
| Farmed Black Mussels (24-30 per pound) whale's cove |      | 15.00   | 22.00   |
| Wild Jumbo Shrimp (16-20 per pound) mexico          | 3.00 | 30.00   | 54.00   |

## Shellfish Platters

|                                                              | 1 <sup>ST</sup> MATE<br>SERVES 1 - 2<br>\$56.00 | CAPTAIN<br>SERVES 3 - 4<br>\$102.00 | ADMIRAL<br>SERVES 5 - 7<br>\$190.00 |
|--------------------------------------------------------------|-------------------------------------------------|-------------------------------------|-------------------------------------|
| Rincon de Ballenas* (crassostrea gigas) baja california, mx  | 2                                               | 2                                   | 4                                   |
| Kumamoto* (crassostrea sikamea) san ignacio bay, mx          | 1                                               | 3                                   | 4                                   |
| Rappahannock* (crassostrea virginica) rappahannock river, va | 1                                               | 2                                   | 4                                   |
| Farmed Bay Scallops* peru, citrus pesto                      | 2                                               | 4                                   | 8                                   |
| Wild Littleneck Clams* long island, ny                       | 2                                               | 4                                   | 6                                   |
| Wild Jumbo Shrimp mexico                                     | 4                                               | 8                                   | 16                                  |
| Farmed Black Mussels whale's cove                            | 5                                               | 10                                  | 20                                  |
| Wild Hard Shell Lobster 1 lb, n. america                     | 1/2 lobster                                     | 1/2 lobster                         | 1 lobster                           |
| Wild Dungeness Crab washington                               |                                                 | 1/2 crab                            | whole crab                          |

\*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

Spicy Tuna Roll\* 14.25  
Yellowfin Tuna • Rayu • cucumber

Crunchy Roll 16.50  
Shrimp tempura • cucumber •  
eel sauce

King's Albacore Roll\* 17.50  
Spicy Tuna Roll topped with albacore  
tataki • ponzu • crispy onions

Salmon Roll\* 18.25  
Avocado • toasted hazelnuts • papaya •  
white soy vinaigrette

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

Lobster Crunchy Roll 21.00  
Lobster • krab salad • asparagus •  
cucumber • eel sauce

## SIGNATURE

Sushi

Yellowtail Carpaccio\* 18.50  
Ponzu • jalapeno • wasabi cream • ikura

Spicy Tuna\* on Crispy Rice 15.50  
Yellowfin tuna • sticky rice • jalapeno



## SAKE

Junmai (Hot)  
Sho Chiku Bai Extra Dry  
small 9.0 large 12.00

Nigori (Unfiltered)  
Sho Chiku Bai  
375ml Bottle 14.00



MIX  
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## APPETIZERS

**Edamame**  
Salted or Crispy Garlic (add .75) 7.75

**Crispy Calamari**  
Mae ploy, roasted pepper aioli 19.00

**Grilled Castroville Artichoke**  
Basil vinaigrette, pesto mayo 16.75

**Blackened Shrimp Taquitos**  
Cotija, spicy crema, guacamole, fresh pico de gallo 18.25

**King's Crab Cake**  
Pan seared, jumbo lump crab, served with remoulade 22.00

**Buffalo Chicken Wings**  
Marinated in Frank's hot sauce and brown sugar 21.50

**Pacific Yellowfin Tuna Poke\***  
Japanese cucumber, togarashi ponzu, avocado, with wonton chips 19.50

**N'awlin's BBQ Shrimp**  
Creole shrimp, tomatoes, lemon, herb butter, and toasted sourdough 19.50

**Manila Clams & Andouille**  
Sautéed in white wine, butter, herbs 24.00

**Grilled Octopus Caponata**  
Wild Spanish octopus, eggplant, olives, capers, and tomatoes 23.00

## SANDWICHES

SERVED WITH FRIES

**New England Lobster Roll**  
Traditional or with browned butter 34.00

**"World Class" Tuna Melt**  
Albacore tuna confit / grilled NY rye / tomato / Tillamook sharp cheddar 22.50

**Blackened Wild Mx. Sea Bass**  
Potato bun / cabbage slaw / cilantro / pickled onion / remoulade 20.75

**Cheeseburger \***  
Brioche bun / Emmentaler Swiss or Tillamook sharp cheddar 21.00

## SOUPS

**New England Clam Chowder**  
cup 9.00 / bowl 13.00

**King's Spicy Seafood Chowder**  
cup 9.00 / bowl 12.00

**Miso Soup**  
cup 6.00

## Salads

SMALL

**Caesar**  
Sourdough croutons, Grana Padano, signature dressing 11.50

**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 12.50

**Classic Wedge**  
Crunchy iceberg, Point Reyes blue cheese, tomato, thick cut bacon 14.50

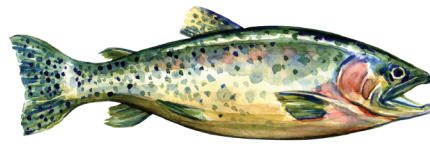
**Roasted Beet Salad**  
Laura Chenel Sonoma goat cheese, toasted pecans, grapefruit red wine vinaigrette 15.25

LARGE

**Southwest Chicken**  
Blackened chicken, black bean & corn salsa, cotija cheese, tortilla strips, avocado, chipotle ranch 24.75

**Louie**  
Extra Large Shrimp, butter leaf lettuce, vine-ripened tomato, hard-boiled egg, avocado, applewood slab bacon, and rainbow carrots. Served with our Louie dressing 25.50

**Northwest Salmon Salad**  
Farmed BC Atlantic Salmon, candied walnuts, blue cheese, asparagus, fennel, oranges 26.75



## 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

**Lemon Nut Crusted Wild Mexican White Sea Bass**  
Lemon butter sauce and choice of sides 31.25

**Parmesan Crusted Petrale Sole**  
Wild Pacific Petrale Sole, lemon butter, capers, choice of sides 29.50

**Grilled Wild Ecuadorian Mahi Mahi Tacos**  
Lime cilantro slaw, crema, cotija cheese, housemade chips and guacamole 22.00

**Roasted Jidori Chicken Breast**  
Buttered sweet corn, garlic mashed potatoes, harissa chicken jus 27.75

**Shrimp Bucatini Pasta**  
Wild Mexican jumbo shrimp sautéed with peppers, black kale, garlic cream 28.50

**Clams Linguine**  
Farmed Manila clams, shallots, white wine, garlic, crushed peppers 27.50

**Sautéed N'awlins BBQ Shrimp**  
Wild 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 26.00 three 30.00

**Panko Fried Shrimp**  
Wild Mexican jumbo shrimp, fries, cocktail sauce 26.50

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.

## OYSTERS

**Eastern Oysters** (*Crassostrea virginica*)

This is America's native oyster – grown from the Gulf up to Canada and everywhere in between. It's said that oysters made their restaurant debut at New York's Broad Street Saloon in 1763.

**Pacific Oysters** (*Crassostrea gigas*)

Pacific Oysters originally hail from Japan but are now grown worldwide, from our West Coast out to Australia and New Zealand— and even on the shores of the UK! The Pacific Oyster species makes up roughly 75% of the world's oyster harvest.



## From THE Grill

Served with two sides

**Farmed B.C. Atlantic Salmon** 29.25 **Wild South African Lobster Tails** 78.00

**Wild Ross Sea Chilean Sea Bass** 42.00 **Wild Mexican Jumbo Shrimp** 27.50

**Wild Alaskan Halibut** 40.50 **Wild Eastern Sea Scallops** 33.50

**Wild Pacific Yellowfin Tuna\*** 34.25 **Shrimp & Scallop Combo** 31.25

MEAT

**Wild Mexican Swordfish** 32.50 **Filet Mignon\*** 8 oz. 53.00

**Wild Mexican White Sea Bass** 30.00 **Filet Mignon & Lobster Tail\*** 78.00

**Farmed Idaho Rainbow Trout** 26.00 **Prime Sirloin Cap\*** "Baseball Cut" 12 oz. 31.50

## Seafood BY THE POUND

**Wild N. American Hard Shell Lobster**

$\frac{1}{4}$  POUND 45.00  $\frac{1}{2}$  POUND 52.50  $\frac{3}{4}$  POUND 61.25 2 POUND 72.00  $\frac{2}{4}$  POUND 81.00

**Live Wild Washington Dungeness Crab**

$\frac{1}{2}$  POUND 54.00  $\frac{3}{4}$  POUND 60.00 2 POUND 67.00  $\frac{2}{4}$  POUND 74.00



## Whole Fish

**Farmed Crispy Catfish**

Butter lettuce, shiso leaf, sushi rice, wakame salad, mae ploy. Serves 1-2 \$39.00

## SIDES

**Sautéed Fresh Spinach** garlic, fresh lemon juice 9.5

**Garlic Mashed Potatoes** Yukon Gold 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 \*Additional \$2.75 when accompanying your entrée 8.5

**Mac & Cheese** housemade 9.5

**Shoestring French Fries** 7.50

**Baked Potato** salt crusted (served after 4 pm) 8.0

\*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