

WHITES



CHARDONNAY

Truchard Vineyards	17.00	65
Carneros, CA 2022		
Sean Minor	12.50	47
Sonoma Coast, California 2022		
Jordan	20.00	77
Russian River, Sonoma, California 2022		
Patz & Hall 'Dutton Ranch'		79
Russian River Valley, Sonoma, California 2020		
Frog's Leap 'Shale and Stone'		84
Napa Valley, California 2021		
JM Brocard 'Sainte Claire'		85
Chablis, France 2022		
Grgich Hills Estate		99
Napa Valley, California 2021		
Rombauer		99
Carneros, California 2022		
Kistler Vineyards 'Les Noisetiers'		123
Sonoma Coast, California 2021		

REDS



ROSÉ

The Beach by Whispering Angel	13.00	49
Aix-en-Provence, France 2022		
Daou 'Discovery'	13.50	51
Paso Robles, CA 2022		
Caves d'Esclans Whispering Angel		60
Côtes de Provence, France 2022		

BOLD REDS

Bedrock 'Old Vine'	13.00	49
Sonoma, CA 2022		
Tikal 'Patriota'	13.00	49
Uco Valley, Mendoza, Argentina 2020		
The Prisoner		101
Napa Valley, California 2019		

REDS



PINOT NOIR

Duckhorn 'Decoy Limited'	16.00	61
Sonoma Coast, CA 2022		
Purple Hands 'Lone Oak Ranch'	16.50	63
Willamette, OR 2022		
Argyle Reserve		75
Willamette Valley, Oregon 2022		
Emeritus 'Hallberg Ranch'		101
Russian River, Sonoma, California 2019		
Archery Summit		111
Dundee Hills, Yamhill, Willamette, Oregon 2020		
Goldeneye		121
Anderson Valley, Mendocino, California 2021		
Kistler Vineyards		135
Russian River Valley, Sonoma, California 2021		
Williams Selyem		171
Russian River Valley, Sonoma, CA 2021		

MERLOT & BORDEAUX BLENDS

Kunde Merlot	13.00	49
Sonoma Valley, CA 2021		
Stag's Leap Wine Cellars 'Hands of Time'		76
Napa Valley, California 2019		
Stags' Leap Winery Merlot		81
Napa Valley, California 2020		
Justin Vineyards 'Justification'		106
Paso Robles, California 2021		

CABERNET SAUVIGNON

Ancient Peaks 'Sta. Marg. Ranch'	12.00	45
Paso Robles, CA 2021		
Dry Creek	16.50	63
Dry Creek, Sonoma, CA 2021		
Roots Run Deep 'Educated Guess'		66
Napa Valley, California 2021		
Justin Vineyards		72
Paso Robles, California 2021		
Jordan		122
Alexander Valley, Sonoma, California 2018		
Stag's Leap Wine Cellars 'Artemis'		159
Napa, California 2020		
Silver Oak		184
Alexander Valley, Sonoma, California 2019		
Caymus		189
Napa Valley, California 2021		

WHISKEYS

BOURBON

Evan's Williams	Bardstown, KY 86 proof	12.50
Four Roses Small Batch	Lawrenceburg, KY 90 proof	13.00
Bulleit Frontier	Lawrenceburg, KY 90 proof	14.00
Cleveland 'Wheat Penny'	Cleveland, OH 94 proof	14.50
Maker's Mark	Loretto, KY 90 proof	14.50
High West 'American Prairie'	Park City, UT 92 proof	14.50
Basil Hayden	Clermont, KY 80 proof	15.50
Knob Creek	Clermont, KY 100 proof	15.50
Woodford Reserve	Versailles, KY 90 proof	15.50
Booker's Small Batch	Clermont, KY ~125 proof	18.50

RYE

Rittenhouse Bonded	Bardstown, KY 100 proof	13.00
Templeton 4Yr	Templeton, IA 80 proof	14.00
Bulleit Frontier Rye	Lawrenceburg, KY 90 proof	14.00
Michter's US1 Rye	Louisville, KY 85 proof	16.00

BLENDED

Jameson	Dublin, Ireland 80 proof	13.00
Monkey Shoulder	Dufftown, Moray 80 proof	13.50
Crown Royal	Ontario, Canada 80 proof	14.00
Johnnie Walker Black	Aryshire 80 proof	15.50
Johnnie Walker Blue	Aryshire 80 proof	30.50

SINGLE MALT SCOTCH

Glenlivet 12Yr	Moray, Highlands 80 proof	15.50
The Macallan 12Yr	Speyside 86 proof	16.00
Laphroaig 10Yr	Isle of Islay 80 proof	17.00
Lagavulin 16Yr	Isle of Islay 86 proof	18.50
Oban 14Yr	Oban, Western Highland 86 proof	18.50
The Macallan 18Yr	Speyside 86 proof	52.50

JAPANESE

Nikka Coffey Malt	Tokyo, Japan 90 proof	17.00
Kaiyo Mizunara Oak	Japan 86 proof	17.00
Kaiyo Mizunara Oak Cask	Japan 103 proof	18.50

SPARKLING



SPARKLING

Mionetto 'Avantgarde' Prosecco Brut	12.50	47
Treviso, Veneto, Italy NV		
Mumm Brut Rosé	16.50	63
Napa Valley, California NV		
Taittinger 'La Francaise' Brut	22.00	85
Reims, Champagne NV		
Veuve Clicquot 'Yellow Label' Brut		151
Reims, Champagne NV		

WHITES



AROMATIC WHITES

Licia	12.50	47
Rías Baixas, Spain 2022		
Left Coast Cellars	14.50	55
Willamette Valley, OR 2022		

PINOT GRIGIO (GRIS)

J Vineyards Pinot Gris	12.50	47
California 2022		
Terlan Pinot Grigio	14.00	53
Alto Adige, Italy 2023		
Santa Margherita		72
Val d'Adige, Italy 2022		

RIESLING

A to Z Wineworks	12.50	47
OR 2021		

SAUVIGNON BLANC

Onx 'Field Day'	13.00	49
Templeton Gap, CA 2022		
Craggy Range Te Muna Rd	14.00	53
Martinborough, NZ 2023		
Silverado 'Miller Ranch'	15.00	57
Yountville, Napa, CA 2023		
Cakebread Cellars		79
Napa Valley, California 2023		
Merry Edwards		81
Russian River Valley, Sonoma, California 2022		
Cloudy Bay		90
Marlborough, New Zealand 2023		

DRAUGHTS



Coors Light	7.50	10.00
Light Lager 4.2% Golden, CO		
Trumer Pils	9.00	11.50
'German' Pilsner 4.9% Berkeley, CA		
Discretion Shimmer	9.00	11.50
'German' Pilsner 6.5% Soquel, CA		
Stella Artois	9.00	11.50
Euro Pale Lager 5.0% Leuven, Belgium		
New Belgium Fat Tire	8.50	11.00
Amber Ale 5.2% Fort Collins, CO		
Allagash White	9.50	12.00
'Belgian' Wheat Ale 5.0% Portland, ME		
Calicraft Coast	8.50	11.00
'Kölsch' 4.8% Walnut Creek, CA		
Sierra Nevada	8.50	11.00
Pale Ale 5.6% Chico, CA		
Stone Delicious	9.50	N/A
IPA 7.7% Escondido, CA		
Almanac Love Hazy	9.50	12.00
Hazy IPA 6.1% Alameda, CA		
Ballast Point Sculpin	10.00	12.50
IPA 7.0% San Diego, CA		
Drake's	9.00	11.50
Dry Irish Stout 4.8% San Leandro, CA		

BOTTLES & CANS

Bud Light	7.00
Light Lager 4.2% St. Louis, MO	
Corona Extra	8.00
Mexican Lager 4.6% Mexico	
Pacifico	8.00
Mexican Pilsner 4.5% Mexico	
Modelo Especial	8.00
Mexican Pilsner 4.6% Mexico	
Sapporo	7.50
Pale Lager 5.0% Tokyo, Japan	
Heineken	8.00
Euro Pale Lager 5.0% Amsterdam, Netherlands	
Blue Moon	8.00
'Belgian' Wheat 5.4% Golden, CO	
Golden State Mighty Dry	8.00
Hard Cider 6.3% Sonoma, CA	

SPIRITS

RUM

Cruzan Aged Light St. Croix 80 proof	12.50
Bacardi Superior Light Cuba 80 proof	13.00
Gosling's Black Seal Bermuda 80 proof	13.00
Diplomatico Mantuano 8 Year Venezuela 80 proof	13.00
Captain Morgan Virgin Islands 70 proof	13.50
Zaya Gran Reserva 12 Year	15.50
Trinidad & Tobago 80 proof	

TEQUILA / MEZCAL

El Jimador Silver Jalisco 80 proof	12.50
Rancho Alegre Silver Jalisco 80 proof	12.50
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	13.50
Cazadores Reposado Jalisco 80 proof	15.00
Casamigos Blanco Jalisco 80 proof	15.00
Patrón Silver Atotonilco, Jalisco 80 proof	15.50
Casamigos Reposado Jalisco 80 proof	16.00
Don Julio Añejo Jalisco 80 proof	16.50
Patrón Añejo Atotonilco, Jalisco 80 proof	16.50
Clase Azul Reposado San Agustín, Jalisco 80 proof	23.50
Don Julio Añejo 1942 Jalisco 80 proof	27.50
Cuervo La Familia Extra añejo	29.50
Tequila, Jalisco 80 proof	

GIN

Prairie organic Minneapolis, MN 80 proof	12.50
Beefeater London, UK 94 proof	13.00
Tanqueray Scotland, UK 94.6 proof	13.50
The Botanist Islay, Scotland 92 proof	14.00
Bombay Sapphire Whitchurch, UK 94 proof	14.00
Plymouth Plymouth, UK 82.4 proof	14.00
Hendrick's Girvan, Scotland, UK 88 proof	15.00

VODKA

New Amsterdam Modesto, CA 80 proof	12.50
Hanson Organic Mandarin Sonoma, CA 80 proof	13.00
Deep Eddy Grapefruit Dripping Springs, TX 70 proof	13.00
Stolichnaya Riga, Latvia 80 proof	13.50
Tito's Hand Crafted Austin, TX 80 proof	13.50
Belvedere Polmos Zyrardów, Poland 80 proof	15.00
Grey Goose Cognac, France 80 proof	15.00
Ketel One Schiedam, The Netherlands 80 proof	15.00

DESSERTS

\$8.50
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

\$12.50
SALTED CARAMEL ICE CREAM SANDWICH
A seasonal favorite! Butter-toasted brioche, caramel ice cream, Alaea red sea salt

\$13
NEW YORK CHEESECAKE
Strawberry purée, homemade whipped cream

■
OLD FASHIONED CHOCOLATE CAKE
Strawberry purée, homemade whipped cream

■
SUMMERTIME STRAWBERRY SHORTCAKE
Macerated strawberries harvested at the peak of their season, 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 Numi Organic Tea	4.50
Espresso	5.50
Cappuccino	6.25
Americano	5.50
Cafe Latte	6.25

CLASSIC COCKTAILS

\$14.00
OLD FASHIONED
Straight bourbon whiskey, sugar & aromatic
bitters...over block ice with orange essence

\$15.00
NEGRONI
Prairie organic gin, sweet vermouth and Campari
stirred and served over block ice or straight up

■
HEMINGWAY
Aged light rum, maraschino, ruby red grapefruit
and
fresh lime...served up

\$16.00
CADILLAC MARGARITA
Silver tequila, agave syrup, fresh lime and OJ
over ice with a Grand Marnier float

ZERO PROOF

\$7.25
BERRY SMASH
Fresh lemonade, muddled with
mint & raspberries

■
HIBISCUS LIMEADE
Fresh limeade and house made hibiscus syrup
charged with lemon-lime soda

■
THE SPA
Fresh limeade and cucumber...charged with
Regatta ginger beer

SPECIALTY COCKTAILS

\$15.00

PINE AVENUE

Vodka, fresh lemon, strawberry and
thyme essence...on the rocks



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



ROYAL FLUSH

Aged white rum, cucumber, lime & Aperol with
a hint of sea salt...swizzled with crushed ice.



MOJITO VERDE

Light rum, lime syrup, mint & sugar cane
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



MESCALERO

Del Maguey 'Vida' mezcal, 100% blue agave silver
tequila, lime, passion fruit, & pineapple...served up



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

'SHORT LIVED'

vodka, champagne grapes, elderflower, lemon,
honey & Ramazzotti Aperitivo...with crushed ice

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.

TAYLOR SHELLFISH FARMS

CARLSBAD AQUAFARMS

BAYWATER SHELLFISH

DICARLO SEAFOOD

LITTLE WING OYSTER LTD.

ISLAND CREEK OYSTERS

BLUE ISLAND OYSTER COMPANY

PANGEA SHELLFISH COMPANY

MORRO BAY OYSTER COMPANY

RAPPAHANOCK RIVER OYSTERS

LIVE/DEAL SEAFOOD

FRESH CATCH SEAFOOD

MARINELLI SHELLFISH

OCEAN CRYSTAL

J&J MCDONNELL

KINGFISHER TRADING

BOSTON WHOLESALE LOBSTER

NANTUCKET SEAFOODS

NEW ZEALAND SEAFOOD

GARDEN & VALLEY ISLE SEAFOOD

PACIFIC FRESH FISH

SANTA BARBARA FISH MARKET

TROPICAL AQUACULTURE



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.

A handwritten signature in black ink, appearing to read "Samuel C." with a stylized flourish at the end.

-King's Fish House

"Welcome to the House that Seafood Built!"