

WHITES



PINOT GRIGIO (GRIS)

Donini 11.00 41

Veneto, Italy 2023

Santa Margherita 57

Val d'Adige, Italy 2022

RIESLING

A to Z Wineworks 12.00 45

OR 2022

SAUVIGNON BLANC

Infamous Goose 12.00 45

Marlborough, NZ 2023

Dry Creek 14.50 55

Dry Creek Valley, Sonoma, CA 2023

CHARDONNAY

Tortoise Creek 'Jam's Blend' 11.50 43

Lodi, CA 2023

Kendall-Jackson Reserve 13.00 49

CA 2023

La Crema 15.50 59

Sonoma Coast, CA 2023

Rombauer 99

Carneros, CA 2023

SPARKLING



Mionetto 'Avantgarde' Prosecco Brut 12.00 45

Treviso, Veneto, Italy NV

Taittinger 'La Francaise' Brut 85

Reims, Champagne NV

REDS



ROSÉ

Bieler Pere et Fils 'Sabine' 11.00 41

Aix en Provence, France 2023

PINOT NOIR

'Decoy' by Duckhorn Vineyards 12.00 45

CA 2022

Argyle 15.50 59

Willamette Valley, OR 2023

MERLOT

14 Hands 11.50 43

Columbia Valley, WA 2022

CABERNET SAUVIGNON

Tortoise Creek 11.50 43

Lodi, CA 2019

Joel Gott '815' 13.00 49

CA 2018

Roots Run Deep 'Educated Guess' 59

Napa Valley, CA 2022

BOLD REDS

Alamos Malbec 11.50 43

Mendoza, Argentina 2023

Stag's Leap Wine Cellars 'Hands of Time' 76

Napa Valley, CA 2020

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
Woodford Reserve Versailles, KY 90 proof	14.50
Knob Creek Clermont, KY 100 proof	14.50
Basil Hayden Clermont, KY 80 proof	14.50
Booker's Small Batch Clermont, KY ~125 proof	17.50

RYE

Jack Daniel's Straight Rye Lynchburg, TN 90 proof	12.00
Bulleit Frontier Rye Lawrenceburg, KY 90 proof	13.00
Templeton 4Yr Templeton, IA 80 proof	13.00

BLENDED

Jameson Dublin, Ireland 80 proof	12.50
Monkey Shoulder Dufftown, Moray 80 proof	13.00
Crown Royal Ontario, Canada 80 proof	13.50
Chivas Regal 12 Year Keith 80 proof	14.00
Johnnie Walker Black Ayrshire 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

JAPANESE

Kaiyo Mizunara Oak Japan 86 proof	15.50
Kaiyo Mizunara Oak Cask Japan 103 proof	17.50

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

SPECIALTY COCKTAILS

PACIFIC AVENUE 14.50

New Amsterdam vodka, kiwi, elderflower,
lemon & thyme...served 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

EAST WING 15.00

Prairie organic gin, elderflower, lime, dill &
Ramazzotti Rosa...served long with crushed ice

SPIRITS

RUM

Cruzan Aged Light St. Croix 80 proof	11.50
Gosling's Black Seal Bermuda 80 proof	12.00
Bacardi Superior Light Cuba 80 proof	12.00
Diplomatico Mantuano 8 Year Venezuela 80 proof	12.00
Captain Morgan Virgin Islands 70 proof	12.50

TEQUILA / MEZCAL

Rancho Alegre Silver Jalisco 80 proof	11.50
Herradura Silver Amatitán, Jalisco 80 proof	12.50
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	12.50
Mijenta Reposado Jalisco 80 proof	13.50
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

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

NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

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OLD FASHIONED CHOCOLATE CAKE

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 Numi Organic Tea **3.95**

DRAUGHTS



16 oz



22 oz

Coors Light

Light Lager 4.2% Golden, CO

6.50

9.00

North Coast Scrimshaw

Pilsner 4.8% Fort Bragg, CA

8.00

10.50

Stella Artois

Euro Pale Lager 5.0% Leuven, Belgium

8.50

11.00

Firestone Walker 805

Blonde Ale 4.7% Paso Robles, CA

8.00

10.50

Huss Scottsdale Blonde

'Kölsch' 4.7% Scottsdale, AZ

8.00

10.50

Sierra Nevada

Pale Ale 5.6% Chico, CA

8.50

11.00

Elysian Space Dust

IPA 8.2%% Seattle, WA

9.00

N/A

Four Peaks Kilt Lifter

Amber Ale 6.0% Tempe, AZ

8.00

10.50

BOTTLES & CANS

Michelob Ultra

Light Lager 4.2% St. Louis, MO

6.50

Bud Light

Light Lager 4.2% St. Louis, MO

6.00

Corona Extra

Mexican Lager 4.6% Mexico

7.00

Pacifico

Mexican Pilsner 4.5% 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

Sierra Nevada 'Trail Pass'

Non-Alcoholic 'IPA' 0.0% Chico, CA

7.00

Stella Liberte

Non-Alcoholic 0.0% Leuven, Belgium

6.50

Mother Road Tower Station

Unfiltered IPA Flagstaff, AZ

8.00

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!"

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

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