

# WHITES



## PINOT GRIGIO (GRIS)

Donini 11.00 41

Veneto, Italy 2022

Santa Margherita 53

Val d'Adige, Italy 2022

## RIESLING

A to Z Wineworks 11.00 41

OR 2021

## SAUVIGNON BLANC

Infamous Goose 11.50 43

Marlborough, NZ 2023

'Decoy' by Duckhorn 13.50 51

California 2022

## CHARDONNAY

Tortoise Creek 'Jam's Blend' 11.00 41

Lodi, California 2021

Kendall-Jackson Reserve 12.50 47

California 2022

La Crema 15.50 59

Sonoma Coast, California 2022

Rombauer 94

Carneros, California 2022

# SPARKLING



Domaine Ste. Michelle Brut 11.00 41

Columbia Valley, Washington NV

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 2022

## PINOT NOIR

'Decoy' by Duckhorn Vineyards 11.50 43

California 2021

Argyle 15.50 59

Willamette Valley, OR 2022

## MERLOT

14 Hands 11.00 41

Columbia Valley, Washington 2021

## CABERNET SAUVIGNON

Tortoise Creek 11.00 41

Lodi, California 2020

Joel Gott '815' 13.00 49

California 2021

Roots Run Deep 'Educated Guess' 57

Napa Valley, California 2022

## BOLD REDS

Alamos Malbec 11.00 41

Mendoza, Argentina 2022

Stag's Leap Wine Cellars 'Hands of Time' 72

Napa Valley, California 2020

# WHISKEYS

## BOURBON

Evan's Williams	Bardstown, KY 86 proof	11.00
Four Roses Small Batch	Lawrenceburg, KY 90 proof	12.00
Bulleit Frontier	Lawrenceburg, KY 90 proof	12.50
Maker's Mark	Loretto, KY 90 proof	13.00
Woodford Reserve	Versailles, KY 90 proof	14.00
Knob Creek	Clermont, KY 100 proof	14.00
Basil Hayden	Clermont, KY 80 proof	14.00
Booker's Small Batch	Clermont, KY ~125 proof	17.00

## RYE

Jack Daniel's Straight Rye	Lynchburg, TN 90 proof	12.00
Bulleit Frontier Rye	Lawrenceburg, KY 90 proof	12.50
Templeton 4Yr	Templeton, IA 80 proof	12.50

## BLENDED

Jameson	Dublin, Ireland 80 proof	12.00
Monkey Shoulder	Dufftown, Moray 80 proof	12.50
Crown Royal	Ontario, Canada 80 proof	13.00
Chivas Regal 12 Year	Keith 80 proof	13.50
Johnnie Walker Black	Ayrshire 80 proof	14.00

## SINGLE MALT SCOTCH

Glenlivet 12Yr	Moray, Highlands 80 proof	14.00
The Macallan 12Yr	Speyside 86 proof	14.50
Laphroaig 10Yr	Isle of Islay 80 proof	15.50

## JAPANESE

Kaiyo Mizunara Oak	Japan 86 proof	15.00
Kaiyo Mizunara Oak Cask	Japan 103 proof	17.00

# CLASSIC 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

## DARK & STORMY

Gosling's Black Seal Rum, fresh lime, and  
Regatta ginger beer...served long

## PIMM'S CUP

Pimm's No.1 with fresh lemonade...served long  
charged with lemon-lime soda

\$15

## CADILLAC MARGARITA

Silver tequila, agave syrup, fresh lime and OJ  
over ice with a Grand Marnier float

# ZERO PROOF

\$6.75

## 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

**\$14**

## PACIFIC AVENUE

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

## BEAUREGARDE

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

## 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

# SPIRITS

## RUM

Cruzan Aged Light St. Croix 80 proof	11.00
Gosling's Black Seal Bermuda 80 proof	11.50
Bacardi Superior Light Cuba 80 proof	11.50
Diplomatico Mantuano 8 Year Venezuela 80 proof	11.50
Captain Morgan Virgin Islands 70 proof	12.00

## TEQUILA / MEZCAL

Rancho Alegre Silver Jalisco 80 proof	11.00
Del Maguey 'Vida' Mezcal Oaxaca 84 proof	12.00
Herradura Silver Amatitán, Jalisco 80 proof	12.00
Cazadores Reposado Jalisco 80 proof	13.50
Patrón Silver Atotonilco, Jalisco 80 proof	14.00
Casamigos Reposado Jalisco 80 proof	14.50
Patrón Añejo Atotonilco, Jalisco 80 proof	15.00
Don Julio Añejo Jalisco 80 proof	15.00

## GIN

Prairie Organic Minneapolis, MN 80 proof	11.00
Beefeater London, UK 94 proof	11.50
Tanqueray Scotland, UK 94.6 proof	12.00
Bombay Sapphire Whitchurch, UK 94 proof	12.50
Hendrick's Girvan, Scotland, UK 88 proof	13.50

## VODKA

New Amsterdam Modesto, CA 80 proof	11.00
Deep Eddy Grapefruit Dripping Springs, TX 70 proof	11.50
Stolichnaya Riga, Latvia 80 proof	12.00
Absolut Åhus, Sweden 80 proof	12.00
Tito's Hand Crafted Austin, TX 80 proof	12.00
Ketel One Schiedam, The Netherlands 80 proof	13.50
Belvedere Polmos Zyrardów, Poland 80 proof	13.50
Grey Goose Cognac, France 80 proof	13.50

# 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

## HOOKEO 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

6.00

8.50

## North Coast Scrimshaw

Pilsner 4.8% Fort Bragg, CA

7.50

10.00

## Stella Artois

Euro Pale Lager 5.0% Leuven, Belgium

8.00

10.50

## Firestone Walker 805

Blonde Ale 4.7% Paso Robles, CA

7.50

10.00

## Huss Scottsdale Blonde

'Kölsch' 4.7% Scottsdale, AZ

7.50

10.00

## Sierra Nevada

Pale Ale 5.6% Chico, CA

8.00

10.50

## Four Peaks Raj

'English' IPA 6.9% Tempe, AZ

8.00

10.50

## Four Peaks Kilt Lifter

Amber Ale 6.0% Tempe, AZ

7.50

10.00

# BOTTLES & CANS

## Michelob Ultra

Light Lager 4.2% St. Louis, MO

6.25

## Bud Light

Light Lager 4.2% St. Louis, MO

5.75

## Pacifico

Mexican Pilsner 4.5% Mexico

6.75

## Corona Extra

Mexican Lager 4.6% Mexico

6.75

## Modelo Especial

Mexican Pilsner 4.6% Mexico

6.75

## Sapporo

Pale Lager 5.0% Tokyo, Japan

6.25

## Blue Moon

'Belgian' Wheat 5.4% Golden, CO

6.75

## Stella Liberte

Non-Alcoholic 0.0% Leuven, Belgium

6.25

## Mother Road Tower

Unfiltered IPA Flagstaff, AZ

7.75

# 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.

**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**

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

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