# King’s Fish House Sample Lunch menu

## APPETIZERS

Edamame

Salted or Crispy Garlic (add .75)

$7.75

Crispy Calamari

Mae ploy, roasted pepper aioli

$18.50

Pacific Yellowfin Tuna Poke\*

Japanese cucumber, togarashi ponzu, avocado, with wonton chips

$18.75

Grilled Jumbo Artichoke

Basil vinaigrette, pesto mayo

$16.25

Blackened Shrimp Taquitos

Cotija, spicy crema, guacamole, fresh pico de gallo

$17.75

King’s Crab Cakes

With house-made remoulade and baby arugula

$18.25

Buffalo Chicken Wings

Marinated in Frank's hot sauce and brown sugar

$20.50

N’awlin’s BBQ Shrimp

Creole shrimp, tomatoes, lemon, herb butter, and toasted sourdough

$18.50

Manila Clams & Andouille

Sautéed in white wine, butter, herbs

$23.50

Grilled Octopus Caponata

Wild Spanish octopus, eggplant, olives, capers, and tomatoes

$22.50

### Sandwiches – Served with fries –

New England Lobster Roll

Traditional or with browned butter 36.00

"World Class" Tuna Melt

Albacore tuna confit / grilled NY rye / tomato / Tillamook sharp cheddar 22.50

Cheeseburger

Brioche bun / Emmentaler Swiss or Tillamook sharp cheddar 21.00

Blackened Wild Ono (Wahoo)

Potato bun / cabbage slaw / cilantro / pickled onion / remoulade 20.75

## SOUPS

King's Spicy Seafood Chowder

cup $8.50 / bowl $12.00

New England Clam Chowder

cup $8.50 / bowl $12.00

Miso Soup

cup $6.00

## SALADS

### —small—

Caesar

Sourdough croutons, Grana Padano, signature dressing

$11.00

Mixed Organic Greens

Shaved vegetables, grape tomatoes, avocado, golden balsamic vinaigrette   
$11.75

Classic Wedge

Crunchy iceberg, blue cheese crumbles, tomato, smoked bacon

$13.50

Roasted Beet Salad

Laura Chenel Sonoma goat cheese, toasted pecans, grapefruit red wine vinaigrette

$13.50

Walnuts & Blue Cheese

Baby greens, candied walnuts, blue cheese, dried cranberries, golden balsamic

$14.25

### —large—

Southwest Chicken

Blackened chicken, black bean & corn salsa, tortilla strips, avocado, chipotle ranch

$24.50

Seafood Cobb

Hand-chopped jumbo shrimp, bay scallops, avocado, bacon, egg, tomato, blue cheese

$25.50

Seared Yellowfin Salad

Organic mixed greens, cucumber, shishitos, citrus ginger dressing

$28.00

Louie

Jumbo shrimp, romaine, iceberg, celery, carrots, cucumber, tomato, onion, egg & avocado $24.50

## FISH HOUSE FAVORITES

Trout Amandine

Farmed Idaho Rainbow Trout, lemon butter, choice of sides

$27.25

Macadamia Nut Crusted Wild Alaskan Halibut

Orange ginger butter sauce and choice of sides

$40.50

Miso Yaki Wild Chilean Sea Bass

Wild Ross Sea Chilean Sea Bass, baby bok choy and shimeji mushrooms

$42.00

Blackened Farmed Idaho Rainbow Trout

Remoulade sauce and choice of sides

$26.00

Grilled Wild Swordfish Tacos

Lime cilantro slaw, crema, housemade chips and guacamole

$21.50

Parmesan Crusted Sand Dabs

Wild Alaskan Sand Dabs, lemon butter, capers, choice of sides

$26.25

Roasted Herb Chicken Breast

Roasted Rainbow carrots, garlic mashed potatoes, chicken jus

$27.75

Clams Linguine

Farmed Manila clams, shallots, white wine, garlic, crushed peppers

$26.50

Shrimp Bucatini Pasta

Farmed Mexican shrimp sautéed with peppers, black kale, garlic cream

$28.50

Sauteed N'awlins BBQ Shrimp

Farmed 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 $25.00 three $28.50

Panko Fried Shrimp

Farmed Mexican jumbo shrimp, fries, cocktail sauce

$26.50

King's Combo Platter

Beer battered fish, fried scallops, shrimp, served with fries

$29.25

## FROM THE GRILL

### —served with two sides—

Wild Mexican Swordfish

$32.50

Wild Pacific Yellowfin Tuna\*

$34.25

Farmed B.C. Atlantic Salmon

$29.25

Wild Ross Sea Chilean Sea Bass

$42.00

Wild Mexican Yellowtail

$25.50

Wild Ecuadorian Mahi Mahi

$29.25

Farmed Colombian Tilapia

$25.25

Farmed Idaho Rainbow Trout

$26.00

Wild South African Lobster Tails

$70.00

Farmed Mexican Jumbo Shrimp

$27.50

Wild Eastern Sea Scallops

$33.50

Shrimp & Scallop Combo

$31.25

### —meat—

Prime Top Sirloin\* 8 oz.

$31.50

Filet Mignon\* Double R Ranch, 8 oz.

$53.00

Filet Mignon & Lobster Tail\*

$78.00

### Seafood by the pound

Wild Australian Spiny Lobster

1 ¼ pound $70.00 | 1 ½ pound $84.00 | 1 ¾ pound $98.00 | 2 pound $112.00

Wild Barents Sea Red King Crab Legs

1 pound $82.00 | 1 ½ pound $123.00

Live Wild California Dungeness Crab

1 ¾ pound $50.75 | 2 pound $58.00 | 2 ¼ pound $65.25

### whole fish

Wild New Zealand Pink Bream

Served over Golden Jewel grains with garlic, shallots, white wine, and blistered tomatoes $35.00

## SIDES

Sautéed Fresh Spinach

garlic, fresh lemon juice

$9.5

Flash-Fried Cauliflower

with lemon tahini

$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

Organic Rainbow Carrots

roasted, spiced hazelnuts

$8.50

Garlic Mashed Potatoes

Yukon Gold

$8.50

Mac & Cheese

housemade

$9.50

Baked Potato

salt crusted (served after 4 pm) 7.5

## OYSTERS

### —western—

|  |  |  |  |
| --- | --- | --- | --- |
|  | Each | Half | Whole |
| **Pacific Plump\*** (crassostrea gigas) Totten Inlet, WA | 3.40 | 19.40 | 37.80 |
| **Night Tide\*** (crassostrea gigas) Thorndyke Bay, WA | 3.45 | 19.70 | 38.40 |
| **Blue Pool\*** (crassostrea gigas) Hood Canal, WA | 3.50 | 20.00 | 39.00 |
| **Summerstone\*** (crassostrea gigas) Skunk Island, WA | 3.50 | 20.00 | 39.00 |
| **Kumamoto\*** (crassostrea sikamea) Humboldt Bay, CA | 3.60 | 20.60 | 40.20 |
| **Shigoku\*** (crassostrea gigas) Willapa Bay, WA | 3.75 | 21.50 | 42.00 |

### —eastern—

|  |  |  |  |
| --- | --- | --- | --- |
| **James River\*** (crassostrea virginica) Chesapeake Bay, VA | 3.30 | 18.80 | 36.60 |
| **Barcat\*** (crassostrea virginica) Chesapeake Bay, VA | 3.40 | 19.40 | 37.80 |
| **Rappahannock\*** (crassostrea virginica) Rappahannock River, VA | 3.45 | 19.70 | 38.40 |
| **Onset\*** (crassostrea virginica) Buzzards Bay, MA | 3.55 | 20.30 | 39.60 |
| **Beach Plum\*** (crassostrea virginica) Buzzards Bay, MA | 3.65 | 20.90 | 40.80 |
| **\***  **Oyster Sampler\*** includes each marked with | 3.65 | 20.90  20.40 | 40.80  39.80 |

## CHILLED SHELLFISH

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  | Each | Half | Whole |
| Wild Spiny Lobster | 1 lb, australian |  | 24.00 | 44.00 |
| Wild Dungeness Crab | washington |  | 26.00 | 50.00 |
| Wild Littleneck Clams\* | long island, ny | 3.20 | 18.20 | 35.40 |
| Farmed Bay Scallops\* | peru, citrus pesto | 3.20 | 18.20 | 35.40 |
| Farmed Mediterranean Mussels | (24-30 per pound) totten inlet |  | 12.75 | 22.50 |
| Farmed Jumbo Shrimp | (16-20 per pound) mexico | 3.25 | 25.35 | 48.20 |
|  |  |  |  |  |

|  |  |  |
| --- | --- | --- |
| SHELLFISH PLATTERS | 1st MATE SERVES 1-2  $47.00 | CAPTAIN  SERVES 3- 4  $87.00 |
| Shigoku\* (crassostrea gigas) willapa bay, wa | 2 | 4 |
| Onset\* (crassostrea virginica) buzzards bay, ma | 1 | 2 |
| Kumamoto\* (crassostrea sikamea) humboldt bay, ca | 1 | 2 |
| Farmed Bay Scallops\* peru, citrus pesto | 2 | 4 |
| Wild Littleneck Clams\* long island, ny | 2 | 4 |
| Farmed Mediterranean Mussels totten inlet | 5 | 10 |
| Farmed Jumbo Shrimp mexico | 5 | 10 |
| Wild Dungeness Crab washington | ½ crab | ½ crab |
| Wild Spiny Lobster 1 lb, australian |  | ½ lobster |

\*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

## HANDCUT SUSHI

California Roll $13.50

Krab salad ⬝ cucumber ⬝ avocado

Crunchy Roll $16.50

Shrimp tempura ⬝ cucumber ⬝ eel sauce

Spicy Tuna Roll \* $14.25

Yellowfin Tuna ⬝ Rayu ⬝ cucumber

Lobster Crunchy Roll $21.00

Lobster ⬝ krab salad ⬝ asparagus ⬝ cucumber ⬝ eel sauce

Salmon Roll \* $18.25

California Roll topped with seared salmon ⬝ King's Ponzu ⬝ crispy leeks

Rainbow Roll \* $19.50

California Roll topped with hamachi yellowfin tuna ⬝ salmon ⬝ shrimp

King's Albacore Roll \* $17.50

Spicy Tuna Roll topped with albacore tataki ⬝ ponzu ⬝ crispy onions

Caterpillar Roll $17.50

California roll topped with eel ⬝ avocado ⬝ eel sauce ⬝ sesame seeds

## SIGNATURE SUSHI

Yellowtail Carpaccio \* $17.50

Ponzu ⬝ jalapeno ⬝ wasabi cream ⬝ ikura

Spicy Tuna \* on Crispy Rice $16.50

Yellowfin tuna ⬝ sticky rice ⬝ jalapeno

## PLATTERS

All items in platters are available a la cart

Sushi Platter \* $29.75

Yellowtail, shrimp, eel, albacore, tuna, salmon and a California roll

Add Spicy Tuna Roll +$12.50

Sashimi Platter \* $39.50

Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon