

KING'S FISH HOUSE

"WELCOME TO THE HOUSE THAT SEAFOOD BUILT"

DRAUGHTS

	16 oz	22 oz
ALE SMITH NUT BROWN BROWN ALE 5.0% San Diego, CA	7	9
COORS LIGHT LIGHT LAGER 4.2% Golden, CO	5	7
STELLA ARTOIS PALE LAGER 5.0% Leuven, Belgium	7	9
FIRESTONE WALKER 805 Blonde Ale 4.7% Paso Robles, CA	7	9
HANGAR 24 ORANGE WHEAT Hefeweizen style 4.6% Redlands, CA	7	9
KING CRAB HONEY BLONDE ALE 5.0% Eureka, CA	7	9
SAINT ARCHER AMERICAN PALE ALE 5.5% San Diego, CA	7	9
BEAR REPUBLIC RACER 5 AMERICAN IPA 7.5% Healdsburg, CA	7	9

BOTTLES & CANS

ACE APPLE CIDER 5.0% Sebastapol, CA	6
MICHELOB ULTRA LIGHT LAGER 4.2% St. Louis, MO	5
MILLER LITE LIGHT LAGER 4.2% Milwaukee, WI	5
BLUE MOON BELGIAN STYLE WHEAT 5.4% Golden, CO	6
BUD LIGHT LIGHT LAGER 4.2% St. Louis, MO	5
PACIFICO ADJUNCT LAGER 4.5% Mexico	6
CORONA ADJUNCT LAGER 4.6% Mexico	6
SAPPORO PALE LAGER 5.0% Tokyo, Japan	6
HEINEKEN PALE LAGER 5.0% Netherlands	7
ST. PAULI GIRL NON-ALCOHOLIC 0.5% Bremen, Germany	6

BARTENDER'S SPECIAL

BEAUREGARDE

vodka, lemongrass, muddled blueberries & fresh lemon... served up

11

COCKTAILS

\$10	SMOKE ON THE WATER Straight rye whiskey, maple syrup, and whiskey barrel aged bitters, with an Islay Malt mist... Smoked and served over block ice
	OLD FASHIONED Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence
	MOSCOW MULE vodka, fresh lime and ginger beer...on the rocks in a classic copper mug
\$11	SOUTHERN SOUR* Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor
	PINE AVENUE Vodka, fresh lemon and strawberry with thyme essence... on the rocks
	GORDON'S CUP London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper
\$12	WESTSIDER London dry gin, elderflower, fresh lime, cucumber, and tarragon with a hint of sea salt...served up
	AGAVE STING Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim
	CAJUN BLOODY MARY vodka with our house made mix...served long with a cajun salt rim
\$12	COSMOPOLITAN citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up
	LEMON DROP citrus vodka and fresh lemonade...served up with a sugar rim
	TRINIDAD SWIZZLE 5 year Trinidad rum, falernum, pineapple, and lime... rinsed with absinthe and swizzled with crushed ice
\$5 ZERO PROOF	PIMM'S CUP Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda
	TWO IF BY SEA Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence
	CADILLAC MARGARITA Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float
\$5 ZERO PROOF	THE SPA Fresh limeade and cucumber charged with ginger beer
	BERRY SMASH Fresh lemonade, mint, and raspberries
	HIBISCUS LIMEADE Fresh limeade with house made hibiscus syrup... charged with lemon-lime soda

We purchase all of our
OYSTERS



OVER
2 1/2
MILLION
PER YEAR

from shellfish farms all over the world

APPETIZERS

Edamame Salted or Crispy Garlic (add .50)	5.50
Baked Carlsbad Mussels With spicy mayo, eel sauce, sesame seeds, mushrooms and avocado	12.25
Jumbo Castroville Artichoke Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce	12.25
Baja Seafood Ceviche Daily selected blend of fish in a fresh squeezed citrus & tomato marinade	13.50
Blackened Shrimp Taquitos Wrapped in Diana's corn tortillas served with cotija cheese and guacamole	14.25
Buffalo Chicken Wings Tossed in Frank's Hot Sauce and served with housemade blue cheese	14.25
Crispy Calamari Served with mae ploy and roasted pepper aioli	13.75
N'awlin's BBQ Shrimp Sautéed and served with toasted sour dough bread	14.25
King's Crab Cakes With house made remoulade and baby arugula	13.75
Ahi Poke* Yellowfin tuna with poke sauce, avocado, and fresh wonton chips	13.75
Crab Cocktail Wild lump crab meat, remoulade, and housemade cocktail sauce	17.25
Hot Seafood Combo Blackened shrimp taquitos, King's crab cakes, crispy calamari and fried jumbo shrimp	28.95
Savory Clams & Andouille Pan sautéed in white wine, butter and fresh herbs	18.75
Sautéed Carlsbad Mussels Pan sautéed in fresh tomato broth and house made marinara	18.25

RAW BAR

CORONA · CA

OYSTERS		EACH	1/2DOZEN	1DOZEN
PACIFIC	Rincon de Ballenas* (crassostrea gigas) baja mexico ★	2.55	14.30	27.60
	Henderson Bay* (crassostrea gigas) henderson bay, wa ★	2.75	15.50	30.00
	Kaipara* (crassostrea gigas) kaipara harbor, nz ★	2.85	16.10	31.20
EASTERN	James River* (crassostrea virginica) chesapeake bay, va ★	2.70	15.20	29.40
	Cotuit* (crassostrea virginica) cotuit bay, ma ★	2.95	16.70	32.40
	Katama Bays* (crassostrea virginica) Martha's Vineyard, MA ★	3.00	17.00	33.00
Oyster Sampler* includes each marked with ★			16.40	32.10
Oyster's Rockefeller baked with spinach and topped with Hollandaise			15.75	29.95

CHILLED SHELLFISH

	EACH	1/2DOZEN	1DOZEN
Wild Littleneck Clams* long island, new york	2.35	13.10	25.20
Farmed Peruvian Bay Scallops* citrus pesto	2.55	14.30	27.60
	EACH	1/2POUND	1POUND
Farmed Jumbo White Shrimp (17-18 per pound)	2.25	19.25	37.50
		HALF	WHOLE
Wild Local Rock Crab santa barbara		14.00	26.00
1 1/4 pound Wild Hard Shell North American Lobster		16.50	32.00

FIRST MATE PLATTER*

4 Oysters, 7 Jumbo Shrimp, 2 Clams, 1/2 Wild Rock Crab, and 2 Farmed Peruvian Bay Scallops
35.00

CAPTAIN'S PLATTER*

8 Oysters, 1/2 Hardshell Lobster, 3 Clams, 14 Jumbo Shrimp, 1/2 Wild Rock Crab & 4 Farmed Peruvian Bay Scallops
70.00

WILD SALMON SEASON

Come take a journey with us as we travel the bays, inlets, and rivers of the Great Northwest in search of Wild Salmon!

Wild Salmon Cakes
with a grain mustard-dill-lime glaze
app 12.25 entree 15.45

Wild Salmon Summer Salad
Asparagus, tomatoes, candied walnuts, blue cheese, oranges, fennel & orange soy vinaigrette
23.75

Cedar Plank Roasted Wild Salmon
Dry-rubbed with creole BBQ spice, summer grains, and northwest vegetables
26.75

Pan Seared Wild Salmon
with parmesan cream grano "risotto", asparagus and oyster mushrooms
26.75

WILD ALASKAN HALIBUT

Macadamia Nut Crusted Halibut
with orange ginger butter sauce
27.50

Pan Seared Halibut Fregola
Sautéed spring vegetables, Sardinian pasta, roasted tomato & shrimp stock
27.50

KING'S FISH HOUSE

Calabasas • Carlsbad • Corona • Henderson • Huntington Beach • Laguna Hills
Long Beach • Mission Valley • Rancho Cucamonga • Orange • Tempe

LUNCH & DINNER SERVED DAILY • NIGHTLIFE SERVED UNTIL WE CLOSE

WWW.KINGSFISHHOUSE.COM



*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

SUSHI

2pc SUSHI 5pc SASHIMI

HAND CUT SUSHI ROLLS

Shrimp ebi	5.75		California Roll	8.75
Salmon* sake	6.50	12.50	Krab Salad/cucumber/avocado	
Albacore* shiro-maguro	6.50	12.75	Spicy Tuna Roll*	9.75
Freshwater Eel unagi	6.75	13.75	Hand chopped spicy yellowfin tuna/cucumber	
Tuna* maguro	7.00	14.75	Crunchy Roll	12.50
Yellowtail* hamachi	6.75	14.25	tempura shrimp/cucumber/eel sauce	
Bluefin* tuna	7.00	14.75	Lobster Crunchy Roll	14.75
			Tempura Maine lobster/krab salad/asparagus/cucumber/eel sauce	

SASHIMI PLATTER*

Sliced tuna, tuna togarashi, albacore, yellowtail and atlantic salmon
31.50

SUSHI PLATTER*

Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll
24.75
Add Spicy Tuna Roll +7.00

King's Albacore Roll*	12.75
Spicy tuna roll topped with albacore tatakai/King's Ponzu/crispy onions	
Caterpillar Roll	13.25
California roll topped with eel/avocado/eel sauce/sesame seeds	
Albacore Tatakai*	12.75
Albacore/avocado/cucumber/daikon sprouts/poke sauce	
Trojan Roll*	14.00
Spicy tuna roll topped with tuna & citrus tobiko	

SIGNATURE SUSHI

Yellowtail Carpaccio*

King's Ponzu & Olive Oil, jalapeño, wasabi cream, Ikura, spicy sesame seeds & micro cilantro
14.50

Spicy Tuna*

ON CRISPY RICE
Pan sautéed sticky rice, topped with spicy tuna and jalapeño rings
11.25

SANDWICHES

ALL SERVED WITH FRENCH FRIES

CHEESEBURGER

Private label ground beef
brioche bun/Emmentaler Swiss or
Tillamook sharp Cheddar cheese
15.95

BLACKENED

WILD ONO (WAHOO)

Potato bun/cabbage slaw/cilantro
pickled onion/mayo remoulade
16.75

"WORLD CLASS"

TUNA MELT

Albacore tuna confit
grilled NY rye bread/tomato/remoulade
melted Tillamook sharp Cheddar cheese
16.75

NEW ENGLAND

LOBSTER ROLL

Traditional or
Connecticut Style
26.50

CRAB & LOBSTER

WILD ALASKAN

RED KING CRAB
1 lb 1 1/2 lb
46.50 62.50

WILD NORTH AMERICAN

HARD SHELL LOBSTER

1 1/4 lb	1 1/2 lb	1 3/4 lb	2 lb
32.50	36.50	40.50	45.00

MAKE IT A CLAM BAKE!! with clams, mussels, corn on the cob, and potatoes
Add to any Lobster for 7.25

WILD SOUTH AFRICAN

LOBSTER TAILS
48.50

SOUPS

Miso Soup With tofu and wakame	4.50	
New England Clam Chowder	6.00	8.00
King's Spicy Seafood Chowder	6.00	8.00

\$1 off cup of soup or small salad with your entrée

SALADS

SMALL SALAD

Caesar Salad	7.50
With housemade croutons and parmesan	
Fresh Mixed Greens	7.75
Little gem, baby romaine, lola rosa, grape tomatoes, avocado & golden balsamic vinaigrette	
Southwest Salad	9.25
Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Crunchy Iceberg Wedge	8.75
Blue cheese dressing, tomato and bacon	
Walnuts & Blue Cheese	10.25
Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette	
Roasted Beets	11.75
Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette	

LARGE SALAD

Southwest Chicken Salad	16.75
Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch	
Seafood Cobb Salad	18.95
Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg	
Louie Salad	17.95
Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado	
with jumbo shrimp	17.95
with jumbo shrimp & lump crab	20.95
with wild lump crab	24.25
Seared Albacore*	17.95
Wild Pacific albacore, soba noodles, shaved Napa & red cabbage, cilantro, carrots & citrus ginger vinaigrette	

GRILLED SEAFOOD & MEAT

SERVED WITH YOUR CHOICE OF TWO SIDES

WILD QUEEN CHARLOTTE IS. King Salmon 25.75	WILD MEXICAN Mahi Mahi 19.50	WILD ALASKAN Halibut 27.50	FARMED JUMBO WHITE Shrimp 19.95
WILD FIJIAN Ono (Wahoo) 18.75	WILD ECUADORIAN Swordfish 21.50	FARMED IDAHO Trout 17.50	WILD LARGE EASTERN SEA Scallops 25.50
FARMED BRITISH COLUMBIA Atlantic Salmon 20.45	WILD PACIFIC Yellowfin Tuna 22.75	WILD MEXICAN Yellowtail 17.50	Shrimp & Scallop Combo 25.50
FARMED COLOMBIAN Tilapia 16.75	FARMED MISSISSIPPI Catfish 17.50		

MEAT

Herbed Chicken Breast Mashed potatoes, sweet corn, chicken au jus 19.25	Prime Top Sirloin Steak* 23.50	Filet Mignon* 34.50
Prime Top Sirloin and South African Lobster Tail* 43.50		Filet Mignon and South African Lobster Tail* 49.50

SIDES

Grilled Zucchini · Garlic Mashed Potatoes · Sautéed Spinach · Mac & Cheese · House Salad · Sweet Buttered Corn · Summer Grains · Northwest Vegetables
\$1.95 Additional Grilled Asparagus or Crispy Brussels Sprouts

FISH HOUSE FAVORITES

Farmed Idaho Trout Amandine with lemon butter sauce and toasted almonds 18.50	Grilled Wild Swordfish Tacos with house made chips and guacamole 16.75	Sautéed N'awlins BBQ Shrimp farmed jumbo shrimp with steamed jasmine rice and toasted sourdough 19.50
Parmesan Crusted Wild Alaskan Sand Dabs with lemon butter and capers 17.50	Cioppino with Rock Crab stewed to order in a tomato, red wine & saffron broth 27.75	Farmed Jumbo Shrimp Ballerine Tomatoes, garlic, fresh basil white wine & tomato sauce 18.50
Blackened Farmed Colombian Tilapia with mango salsa 17.75	Fried Farmed Mississippi Catfish Panko breaded 17.50	Farmed Savory Clam Linguine fresh basil, shallots, white wine, garlic, and crushed red peppers 18.50

Items above served with choice of two sides

SIDES

Grilled Zucchini Brushed with olive oil	5	Garlic Mashed Potatoes Butter and roasted garlic	5	Crispy Brussels Sprouts Mae ploy, bacon lardon	7
Fresh Sautéed Spinach Roasted garlic and fresh lemon juice	6	Grilled Asparagus Topped with balsamic glaze	6	Sweet Buttered Corn	5
French Fries	5	Housemade Mac & Cheese	6	Summer Grains	5
				Northwest Vegetables	5

Items below served with French Fries

Beer Battered Fish And Chips wild Atlantic cod two 16.50 three 19.50	King's Crab Cakes wild blue crab 16.50
Fried Farmed Jumbo White Shrimp panko breaded 17.50	King's Combo Platter beer battered fish, fried scallops and shrimp 19.75

WILD SOFTSHELL CRAB

CRISFIELD, MARYLAND

Picatta Style
with Israeli couscous, lemon butter and capers
26.25

Southern Style
with corn succotash and fried green tomato
26.25

IS HEALTH YOUR WISH? EAT MORE FISH!

WE CHEERFULLY ACCEPT RESPONSIBILITY FOR YOUR MEAL NO MATTER HOW YOU ORDER IT.