**WILD PACIFIC SWORDFISH**
Puttanesca Pasta
- tomato sauce, kalamata olives, and roasted peppers
- $19.95

Grilled with Oven-Dried Tomato served with roasted ratatouille and rosemary potatoes
- $25.75

Picatta Style
delivered to your table.
- $23.95

Mediterreanan
delivered to your table.
- $25.75

**WILD RED KING CRAB**
Wild Alaskan Red King Crab
- $39.50
- 1/2 lb.

Fish House Favorites
- 1 lb.
- 1-1/4 lb.
- 1½ lb.

**FISH HOUSE FAVORITES**
- Wild Pacific Swordfish
- Wild Pacific Yellowfin Tuna
- Wild Pacific Albacore Tuna
- Wild Pacific Scallops & Wild Pacific Shrimp
- Wild Pacific Yellowfin Tuna (Ahi)
- Wild Pacific Scallops & Mexican Shrimp
- Wild Pacific Albacore Tuna
- Wild Pacific Scallops & Mexican Shrimp
- Fricassee with Sauteed Orzo, Tomato Fennel Relish, and Greek Yogurt Sauce
- $25.75

Entree Salads
- Seared Wild Albacore Salad
- $22.00
- Wild Salmon Salad with Farm Jumbo Shrimp & Wild Lump Crab
- $27.00
- Wild Lump Crab
- $27.00
**KING’S WINE**

We’re committed to offering you a wide variety of wines from around the world that taste great with our food. Twenty-six of our bottles are available by the glass and half bottle carafe. We have priced our wines to create value and even more so for those half and full bottles. Our servers and managers are prepared to answer your questions.

We unconditionally guarantee our product, so take a chance and try something new. If it’s not to your liking, we’ll fix it immediately.

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**WHITE**

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>Glass</th>
<th>½ Bottle</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Ste. Michelle, “Best,” Columbia Valley, WA</td>
<td>8.00</td>
<td>23.00</td>
<td>45.00</td>
</tr>
<tr>
<td>Iron Horse, “Wedding Cuvée,” Russian River Valley, CA</td>
<td>8.00</td>
<td>15.00</td>
<td>29.00</td>
</tr>
</tbody>
</table>

**Pinot Grigio**

Santa Margherita, Aho, Azienda, Italy | 12.00 | 23.00 | 45.00 |

**Sauvignon Blanc**

Cakebread Cellars, Napa Valley, CA | 11.00 | 21.00 | 41.00 |

**Viognier**

Craggy Range, Martinborough, NZ | 9.00 | 17.00 | 33.00 |

**Zinfandel**

Byron, Santa Barbara, CA | 11.00 | 21.00 | 41.00 |

**Other White Varietals**

Trefethen Family Riesling, Napa, CA | 9.00 | 17.00 | 33.00 |

**Sauvignon Blanc**

M. Redde et Fils, Les Tuilieres, Loire | 9.00 | 17.00 | 33.00 |

**Chardonnay**

Beringer, “Stone Cellars,” California | 7.00 | 13.00 | 25.00 |

**Merlot**

14 Hands Merlot, Columbia Valley, WA | 8.00 | 15.00 | 29.00 |

**Pinot Noir**

Byron, Santa Barbara, CA | 11.00 | 21.00 | 41.00 |

**Malbec**

Colores Del Sol, Mendurca, Argentina | 8.00 | 15.00 | 29.00 |

**Cabernet Sauvignon & Blends**

Beringer, “Stone Cellars,” California | 7.00 | 13.00 | 25.00 |

**Red**

**CORKAGE**

Glass = $5.50 | ½ Bottle = $12.85 | Bottle = $21.95 |

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**BEER ON TAP**

**Listed in order from lightest to heaviest**

***Beer on Tap***

- **Black Butte Porter**, Porter, 5.2% | 6.00 | 7.00 | 8.50 |
- **Boozt Amber**, Amber Ale, 5.8% | 6.00 | 7.00 | 8.50 |
- **Coors Light**, Light Lager, 4.2% | 4.00 | 5.00 | 6.50 |
- **Scrimmaw**, Pilsner, 4.6% | 6.00 | 7.00 | 8.50 |
- **Lagunitas IPA**, India Pale Ale, 6.0% | 6.00 | 7.00 | 8.50 |
- **Pyramid Hefeweizen**, Unfiltered Wheat Ale, 5.0% | 5.00 | 6.00 | 7.50 |

**BOTTLED & CANNED BEER**

- **Bud Light** | 5.00 |
- **Budweiser** | 5.00 |
- **Angry Orchard Crisp Apple Cider** | 6.00 |
- **Pacifico** | 6.00 |
- **St. Pauli Girl N.A.** | 6.00 |
- **Corona** | 6.00 |
- **Heineken** | 6.00 |

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**COCKTAILS**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Agave Sting</strong></td>
<td>Silver tequila, fresh lime, jalapeño, and pineapple with an ancho chili salt rim</td>
</tr>
<tr>
<td><strong>Bardstown Buck</strong></td>
<td>Straight bourbon with fresh lemon, ginger, and a Grand Marnier float</td>
</tr>
<tr>
<td><strong>Cadillac Margarita</strong></td>
<td>Silver tequila, fresh lime, and a Grand Marnier float</td>
</tr>
</tbody>
</table>

**ZERO PROOF**

- **Berry Smash** | Fresh strawberries, mint, and raspberries |
- **Hibiscus Limeade** | Fresh limeade with house made hibiscus syrup |
- **The Spa** | Fresh limeade, mint, and cucumber, charged with ginger beer |