**FISH HOUSE FAVORITES**

Wild Macadamia Nut Crusted
Alaskan Halibut with orange ginger butter sauce 20.75

Lemon-Nut Crusted
Wild Local White Sea Bass with lemon butter 21.95

Wild Parmesan Crusted
Alaskan Sand Dabs with lemon butter and capers 19.45

Wild Blackened
Equadorian Mahi Mahi with mango salsa 22.95

**IS HEALTHY YOUR WISH? EAT MORE FISH!**

These items are farmed, like many of our fish

- **PASTAS**
  - **Tomato Basil Galletty**
    - Tomatoes/fresh garlic/parsley white wine & tomato sauce 16.95
  - **Wild Texas Jumbo Shrimp Galletty**
    - Tomatoes/garlic/fresh basil white wine & tomato sauce 19.95
  - **Farmed Littleneck Clams Linguine**
    - Fresh red pepper/shallots fresh basil/white wine 19.45
  - **Roasted Chicken Linguine**
    - Red peppers/zucchini carrots/parsley cream 17.75

- **SIDES**
  - Rosemary Potatoes 5
  - Glazed Carrots 5
  - French Fries 5
  - Housemade Mac & Cheese 6
  - Fresh Sautéed Spinach Roasted garlic and fresh lemon juice 6
  - Steamed Jasmine Rice 6
  - Baked Potato Butter, sour cream and chives 5
  - Garlic Mashed Potatoes Butter and roasted garlic 5
  - Grilled Asparagus Topped with hazelnut glaze 6
  - Grilled Zucchini Brushed with olive oil 6
  - Roasted Ratatouille 5

**KING’S FISH HOUSE**

- **Lunch & Dinner served daily**
- **Nightlife served until we close**

**WELCOME TO THE HOUSE THAT SEAFOOD BUILT**

- **OYSTERS**
  - From shellfish farms all over the world

- **HOT SMALL PLATES**
  - Edamame 5.00
  - Baked PEI Blue Mussels 9.75
  - Jumbo Castrovile Artichoke 10.95
  - Buffalo Chicken Wings 11.25
  - Blackened Shrimp Taquitos 12.25
  - Blackened Lump Crab Cakes 12.50
  - N’awlin’s BBQ Shrimp 12.75

- **COLD PLATTERS**
  - **Farmed Peruvian Bay Scallops**
    - citrus pesto 2.50 14.00 27.00
  - **Wild Lump Crab Cake**
    - 1/2 pound 12.80 25.60
  - **Farmed PEI Blue Mussels**
    - (24-30 per pound) 5 10
  - **Wild Texas Jumbo White Shrimp**
    - (22-24 per pound) 2.90 50.00 98.00

- **COLD SHELLFISH**
  - **Crawfish**
    - 1/2 pound 12.80 25.60
  - **Wild Lump Crab**
    - 1/2 pound 15.95 31.90
  - **Wild Texas Jumbo White Shrimp**
    - (24-30 per pound) 10
  - **Wild Peruvian Bay Scallops**
    - (22-24 per pound) 9
  - **Farmed PEI Blue Mussels**
    - (24-30 per pound) 8
  - **Wild Texas Jumbo White Shrimp**
    - (24-30 per pound) 10
  - **Oyster Sampler**
    - 1/2 dozen 10.00 20.00
  - **Oyster’s Rockefeller**
    - Baked with spinach and topped with Hollandaise 14.25 28.50

- **Baja Seafood Ceviche**
  - Wild salmon, whitefish, and shrimp in a fresh squeezed citrus and tomato marinade 7.95 15.95

- **Ah! Poke**
  - Yellowfin tuna with spicy mayo, eel sauce, and fresh wonton chips 7.95 15.95

- **Wild Lump Crab Cocktail**
  - With lump crab meat and housemade cocktail sauce 8.00 16.00

**Please note**, we offer many other menu items, including sandwiches, salads, and desserts.

**“WE PURCHASE ALL OUR OYSTERS OVER 2 MILLION FROM SHELLFISH FARMS ALL OVER THE WORLD”**

**“Welcome to the House that Seafood Built”**
**SUSHI**

**SUSHI ROLLS**
- California Roll
- Philadelphia Roll
- King's Albacore Roll
- Yellowtail Roll
- Eel Roll
- Crunchy Roll
- Rainbow Roll
- Salmon Roll
- Trojans Roll
- Ceviche Roll
- Rainbow Trout Roll
- Alaska Salmon Roll
- King's Ponzu Roll
- Hand Rolled Sushi
- Spicy Tuna Roll

**SUSHI PLATTER**
- Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll
- Sashimi Platter

**SOUPS**
- Seafood Chowder
- Clam Chowder
- New England Clam Chowder
- King's Spicy Clam Chowder

**SALADS**
- Caesar Salad
- Fresh Mixed Greens
- Seafood Cobb Salad
- Southwest Salad
- Red & Yellow Beets Salad
- Fresh Mixed Greens
- Southwest Salad

**SANDWICHES**
- Grilled Chicken
- Cheesesteak

**WILD & LOBSTER**
- Wild Pacific Swordfish
- Wild Alaskan King Salmon
- Wild South African Shrimp
- Wild New England Lobster Tails

**TROPICAL AQUACULTURE**
- Tropical Aquaculture | Taura, Ecuador
- Tropical Aquaculture | Mariculture | Ecuador

**CRAWFISH**
- Crawfish with New Orleans style remoulade

**SIDE DISHES**
- Grilled Asparagus
- Mashed Potatoes
- Squash Casserole

**FARM TO TABLE**
- Fresh Mississipi Catfish
- Fried Rainbow Trout

**NEW ENGLAND CRAB**
- King's Crab

**CRAB & LOBSTER**
- Wild Northern Lobster
- Wild South Dakota Lobster
- Wild Louisiana Crawfish

**FROM THE WEST**
- Blackened Ecuadorean Tilapia
- Fried Rainbow Trout

**FARMLANDS**
- Blackened Ecuadorean Tilapia
- Fried Rainbow Trout

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