**F A V O R I T E S**

**FISH HOUSE**

- Macadamia Nut Crusted Wild Alaskan Halibut with orange ginger butter sauce
- Lemon-Nut Crusted Wild Local White Sea Bass with lemon butter
- Parmesan Crusted Wild Alaskan Sand Dabs with lemon butter and capers
- Sesame Crusted Wild Indian Ocean Yellowfin (Ahi) with King’s Ponzu sauce

**S A S S Y**

- Grilled with basil vinaigrette
- Baked with spinach and topped with Hollandaise

**P R I C E S**

- Items above served with choice of two sides
- Wild Indian Ocean Yellowfin (Ahi)
- Wild Alaskan Sand Dabs
- Macadamia Nut Crusted with orange ginger butter sauce
- With lemon butter and capers
- Wild Alaskan Halibut Lemon-Nut Crusted
- Parmesan Crusted with King’s Ponzu sauce
- Housemade Mac & Cheese
- French Fries
- Glazed Carrots
- Roasted Ratatouille
- Rosemary Potatoes
- Glazed Carrots
- French Fries
- Housemade Mac & Cheese

**B E B E R R Y**

- Seared Sirloin & Filet Steak Tacos grilled choice top sirloin and filet mignon tips
- Jasmine rice and toasted sour dough baguette

**S A U C E**

- Fresh sautéed spinach brushed with olive oil
- Roasted garlic and fresh lemon juice
- Butter and roasted garlic
- Grilled Asparagus topped with basil sauce
- Grilled Zucchini brushed with olive oil

**D I N N E R**

- Blackened Shrimp Taquitos
- Wrapped in Diana’s corn tortillas served with cotija cheese
- Baked PEI Blue Mussels
- Salted or crispy garlic
- Edamame

**R E S E R V A T I O N S**

- 50% of total food and beverage charges
- 21% of total food and beverage charges
- 18% of total food and beverage charges

**S P E C I A L S**

- Hot Seafood Combo
- Including $250 gift certificate
- Served with housemade blue cheese and garlic aioli

**C O N S U M I N G**

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

**C H I L L E D**

- COLD PLATTERS
- Carlsbad Blonde (crassostrea gigas) carlsbad, california
- Kumamotol (crassostrea sikamea) oakland bay, washington
- Long Island Sound (crassostrea virginica) long island, new york
- Pope’s Bay (crassostrea virginica) pope’s bay, virginia
- Beausoleil (crassostrea virginica) new brunswick, new jersey
- Naked Cowboy (crassostrea virginica) long island sound, new york
- Oyster Sampler includes each marked with $10.00
- Oyster’s Rockefeller baked with spinach and topped with Hollandaise

**I S H**

- PASTAS
- TOMATO BASIL (PALLERY)
- Fresh red pepper/shallots fresh basil/white wine 18.75
- ROASTED CHICKEN (PULLIAGUE)
- Red peppers/zucchini carrots/garlic/cream

**F R I D A Y**

- IS YOUR Health WISH? EAT MORE FISH! These items are farmed, like many of our fish

**R A W**

- OYSTERS
- Chilled Shellfish
- The House That Seafood Built

**C O L D**

- COLD PLATTERS
- Includes each marked with $15.50
- King’s Crab Cakes, crispy calamari and popcorn shrimp
- Wild Lump Crab Cocktail
- With lump crab meat and horseradish cocktail sauce

**S W I M M I N G**

- SWORDFISH
- S琇ésted Littleneck Clams
- Pan seared in butter, white wine, garlic, shallots and fresh herbs
- S琇ésted PEI Blue Mussels
- Pan seared in butter, white wine, garlic, shallots and fresh herbs

**R O M A N T I C**

- **WELCOME TO THE HOUSE THAT SEAFOOD BUILT**

**D I N N E R S E R V E D D A I L Y**

- **L I N C H & DINNER SERVED DAILY • NIGHTLIFE SERVED UNTIL WE CLOSE**

**W W W.K I N G S F I S H H O U S E .C O M**
SOUPS

- New England Clam Chowder
- King's Spicy Seafood Chowder
- $1 off cup of soup or small salad with your entire meal

SASHIMI PLATTER

- Yellowtail, shrimp, eel, albacore, tuna, salmon, and a California roll
- 22.95

LARGE SASHIMI PLATTER

- Tai snapper, octopus and salmon
- 22.95

SUSHI PLATTER

- California roll topped with yellowtail, hamachi, Atlantic salmon and cabbage
- 19.50

- Fried Mississippi Catfish
- 17.95

- Grilled Asparagus
- 6.95

- Fried Littleneck clams, PEI mussels, roasted red potatoes and corn on the cob
- 26.75

NEW ENGLAND CLAM BAKE

- littleneck clams, PEI mussels, roasted red potatoes and corn on the cob
- ADD TO ANY LOBSTER
- 6.95

CRAB & LOBSTER

- Wild North American Hard Shell Lobster
- 1 ½ POUND 1 ¾ POUND
- 29.75 39.50

WILD BARENTS SEA RED KING CRAB

- Hazelnut Crusted Salmon
- 16.25

- Fried Mississippi Catfish
- 15.50


- Grilled Seafood & Meat

- We celebrate sustainable Aquaculture (the farming of fish) as an environmentally responsible option for providing people abundant, affordable, and wholesome food. Here, we feature fish from our favorite farms:

<table>
<thead>
<tr>
<th>Farm</th>
<th>Variety</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Indian Ocean</td>
<td>Yellowfin (Ahi)</td>
<td>20.75</td>
</tr>
<tr>
<td>Farmed Idaho</td>
<td>Rainbow Trout</td>
<td>18.90</td>
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<tr>
<td>Wild Large Eastern Sea</td>
<td>Scallops</td>
<td>20.75</td>
</tr>
<tr>
<td>Wild Pacific</td>
<td>Albacore</td>
<td>18.15</td>
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<tr>
<td>Wild Pacific</td>
<td>Swordfish</td>
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<tr>
<td>Wild Fiji</td>
<td>Ono (Wahoo)</td>
<td>17.75</td>
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<tr>
<td>Wild Ecuadorean</td>
<td>Tilapia</td>
<td>15.85</td>
</tr>
<tr>
<td>Farmed Mississippi</td>
<td>Catfish</td>
<td>15.80</td>
</tr>
</tbody>
</table>

- Sides


- Additional - Grilled Asparagus

- We cheerfully accept responsibility for your meal no matter how you order it.

* Prices listed are for one person unless otherwise noted. Additional sides and beverages are available. *