# King’s Fish House Sample Lunch Menu

## Appetizers

Edamame

Salted or Crispy Garlic add 50 cents

$5.50

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

Ahi Poke

Yellowfin tuna with poke sauce, avocado, and fresh wonton chips

$13.75

Blackened Shrimp Taquitos

$14.25

Crispy Calamari

Served with mae ploy and roasted pepper aioli

$13.75

King’s Crab Cakes

With house made remoulade and baby arugula

$13.75

Buffalo Chicken Wings

Tossed in Frank’s Hot Sauce and served with house made blue cheese

$14.25

N’awlin’s BBQ Shrimp

Sautéed and served with toasted sour dough bread

$14.25

Crab and Avocado Toast

Wild lump crab and avocado on crisp brioche toast

$17.00

Grilled Wild Spanish Octopus

Caponata, extra virgin olive oil, and lemon

$17.00

Hot Seafood Combo

Blackened shrimp taquitos, King’s crab cakes, crispy calamari and fried jumbo shrimp

$28.95

Manila Clams and 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

## Oysters

### Pacific

Carlsbad Blonde

Carlsbad, California

$2.75 each, $15.50 half dozen, $30.00 dozen

Hood Canal

Hood canal, Washington

$2.75 each, $15.50 half dozen, $30.00 dozen

Baywater Sweet

Thorndyke bay, Washington

$2.80 each, $15.80 half dozen, $30.60 dozen

Eld Inlet

Eld inlet, Washington

$2.85 each, $16.10 half dozen, $31.20 dozen

Kumamoto

Humboldt bay, California

$3.10 each, $17.60 half dozen, $34.20 dozen

### Eastern

James River

Chesapeake Bay, Virginia

$2.70 each, $15.20 half dozen, $29.40 dozen

Barcat

Chesapeake Bay, Virginia

$2.75 each, $15.50 half dozen, $30.00 dozen

Cotuit

Cotuit bay, Massachusetts

$2.95 each, $16.70 half dozen, $32.40 dozen

Pleasant Bay

Little pleasant bay, Massachusetts

$2.95 each, $16.70 half dozen, $32.40 dozen

Old Cove

Duxbury, Massachusetts

$3.05 each, $17.30 half dozen, $33.60 dozen

Oyster’s Rockefeller

baked with spinach and topped with Hollandaise

$15.75 half dozen, $29.95 one dozen

## Chilled Shellfish

Wild Littleneck Clams

Long island, New York

$2.35 each, $13.10 half dozen, $25.20 dozen

Farmed Peruvian bay scallops

Citrus pesto

$2.55 each, $14.30 half dozen, $27.60 dozen

Farmed Carlsbad Mediterranean mussels

24-30 per pound

$8.00 half dozen, $15.50 dozen

Wild Jumbo White Shrimp

17-18 per pound

$2.2 each, $19.25 half dozen, $37.50 dozen

1 ¼ pound wild hard shell north American lobster

$16.50 half dozen, $32.00 dozen

## Wild Local Spiny Lobster

1 ¼ pound $58.70

1 ½ pound $68.00

1 ¾ pound $77.30

2 pound $86.60

## Sushi

California Roll

Krab Salad/cucumber/avocado

$8.75

Spicy Tuna Roll

Hand chopped spicy yellowfin tuna/ cucumber

$9.75

Crunchy Roll

tempura shrimp/cucumber/eel sauce

$12.50

Lobster Crunchy Roll

Tempura Maine lobster/krab salad/ asparagus/cucumber/eel sauce

$14.75

Seared Salmon Roll

California roll topped with seared salmon/ King's Ponzu & olive oil/crispy leeks

$13.75

Rainbow Roll

California roll topped with yellowfin tuna/ hamachi/Atlantic salmon/shrimp

$14.50

King’s Albacore Roll

Spicy tuna roll topped with albacore tataki/ King's Ponzu/crispy onions

$12.75

Caterpillar Roll

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

$13.25

Albacore Tataki

Albacore/avocado/cucumber/daikon sprouts/poke sauce

$12.75

Trojan Roll

Spicy tuna roll topped with tuna & citrus tobiko

$14.00

## 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

Cheeseburger

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

$15.95

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

Blackened Wild Ono (Wahoo)

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

$16.75

## Soups

Miso Soup

With tofu and wakame

$4.50 cup

New England Clam Chowder

$6.00 cup, $8.00 bowl

King’s Spicy Seafood Chowder

$6.00 cup, $8.00 bowl

## Salads

Caesar Salad

With house made croutons and parmesan

$7.50

Fresh Mixed Greens

Little gem, baby romaine, lola rosa, grape tomatoes, avocado & golden balsamic vinaigrette

$7.75

Crunchy Iceberg Wedge

Blue cheese dressing, tomato and bacon

$8.75

Southwest Salad

Romaine hearts & mixed greens, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch

$9.25

Walnuts and Blue Cheese

Baby lettuces, grape tomatoes, candied walnuts, dried cranberries & golden balsamic vinaigrette

$10.25

Roasted Beets

Red & yellow beets, baby arugula, Drake Farms goat cheese, toasted pecans, dried cranberries & grapefruit red wine vinaigrette

$11.75

Southwest Chicken Salad

Blackened chicken, black bean & corn salsa, Cheddar & Jack, tortilla chips, avocado & chipotle ranch

$16.75

Seafood Cobb Salad

Jumbo shrimp & bay scallops, avocado, tomato, bacon, blue cheese & egg

$18.95

Seared Albacore

Wild Pacific albacore, organic mixed greens, cucumber & shishito peppers, with a citrus ginger dressing

$18.50

Louie Salad

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

## Crab and Lobster

Wild South African Lobster Tails

$48.50

Wild North American Hard-Shell Lobster

1 ¼ pound $34.50

1 ½ pound $38.50

1 ¾ pound $43.50

2 pound $48.00

Wild Alaskan Red King Crab

1 pound $46.50

1 ½ pound $62.50

## Grilled Seafood and Meat

Wild Pacific Yellowfin Tuna

$22.75

Wild Ross Sea Chilean Sea Bass

$33.50

Farmed British Columbia Atlantic Salmon

$20.45

Wild Jumbo White Shrimp

$19.95

Wild Ecuadorian Swordfish

$21.50

Wild Mexican Mahi Mahi

$19.50

Farmed Mississippi Catfish

$17.50

Wild Large Eastern Sea Scallops

$25.50

Wild Tahitian Ono (Wahoo)

$18.75

Farmed Idaho Rainbow Trout

$17.50

Wild Mexican Yellowtail

$17.50

Shrimp and Scallop Combo

$25.50

Farmed Colombian Tilapia

$16.75

Prime Top Sirloin Steak

$23.50

Filet Mignon

$34.50

Herbed Chicken Breast

Mashed potatoes, glazed carrots, chicken au jus

$19.25

Prime Top Sirloin and South African Lobster Tail

$43.50

Filet Mignon and South African Lobster Tail

$49.50

## Fish House Favorites

Parmesan Crusted Wild Alaskan Sand Dabs

With lemon butter and capers

$17.50

Farmed Idaho Trout Amandine

With lemon butter sauce and toasted almonds

$18.50

Lemon-Nut crusted wild local white sea bass

with lemon butter sauce

$20.95

Macadamia Nut Crusted Wild Alaskan Halibut

with orange ginger butter sauce

$27.50

Miso-Yaki Wild Chilean Sea Bass

with sauteed baby bok choy and shimeji mushrooms

$33.50

Pan Seared Wild Jumbo Eastern Sea Scallops

served over Grano durum wheat, with olive oil, garlic, shallots, white wine & butter

$27.50

Grilled Wild Chilean Sea Bass Tacos

with house made chips and guacamole

$17.75

Farmed Atlantic Salmon Risotto

grano, asparagus, oyster mushroom, garlic cream

$21.45

Farmed Manila Clam Linguine

fresh basil, shallots, white wine, garlic, and crushed red peppers

$18.50

Sauteed N’awlins BBQ Shrimp

wild jumbo shrimp with steamed jasmine rice and toasted sourdough

$19.50

Uni Pasta with Bucatini

Local Uni, bacon lardon in a roasted garlic cream sauce

$20.50

Cioppino with Rock Crab

stewed to order in a tomato, red wine & saffron broth

$27.75

Beer Battered Fish and Chips

Wild atlantic cod

$16.50 for 2, $19.50 for 3

Fried Wild Jumbo Shrimp

Panko breaded

$17.50

King’s Crab Cakes

Wild blue crab

$16.50

King’s Combo Platter

Beer battered fish, fried scallops and shrimp

$19.75

## Sides

French Fries

$5.00

Garlic Mashed Potatoes

Butter and roasted garlic

$5.00

Grilled Zucchini

Brushed with olive oil

$5.00

Sauteed Kale

Garlic chips and drake goat cheese

$5.00

Glazed carrots

$5.00

Fresh Sauteed spinach

Roasted garlic and fresh lemon juice

$6.00

House made Mac and Cheese

$6.00

Grilled Asparagus

Topped with balsamic glaze

$6.00

Crispy Brussels Sprouts

Mae ploy, bacon lardon

$7.00

## Whole Fish

Farmed Loup De Mer

Served over golden jewel grains with olive oil, garlic, shallots, white wine, butter, fresh herbs, and blistered tomatoes

$29.50