# King’s Fish House Sample Dinner Menu

## Appetizers

Edamame

Salted or Crispy Garlic add 75 cents

$7.25

Jumbo Castroville Artichoke

Grilled with basil vinaigrette marinade and served with pesto mayo dipping sauce

$16.25

Ahi Poke

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

$16.50

Blackened Shrimp Taquitos

$18.75

Crispy Calamari

Served with mae ploy and roasted pepper aioli

$18.50

King’s Crab Cakes

With house made remoulade and baby arugula

$16.50

Buffalo Chicken Wings

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

$20.50

N’awlin’s BBQ Shrimp

Sautéed and served with toasted sour dough bread

$18.50

Grilled Wild Spanish Octopus

Caponata, extra virgin olive oil, and lemon

$2250

Manila Clams and Andouille

Pan sautéed in white wine, butter and fresh herbs

$23.50

## Chilled Shellfish

Wild Littleneck Clams

Long island, New York

$3.20 each, $18.20 half dozen, $35.40 dozen

Farmed Peruvian bay scallops

Citrus pesto

$3.20 each, $18.20 half dozen, $35.40 dozen

Farmed Carlsbad Mediterranean mussels

24-30 per pound

$12.75 half dozen, $22.50 dozen

Wild Jumbo White Shrimp

17-18 per pound

$3.25 each, $25.35 half dozen, $48.20 dozen

## Sushi

California Roll

Krab Salad/cucumber/avocado

$13.50

Spicy Tuna Roll

Hand chopped spicy yellowfin tuna/ cucumber

$14.25

Lobster Crunchy Roll

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

$21.0

Rainbow Roll

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

$19.50

King’s Albacore Roll

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

$17.50

Caterpillar Roll

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

$17.50

## Signature Sushi

Yellowtail Carpaccio

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

$17.50

Spicy Tuna on Crispy Rice

Pan sautéed sticky rice, topped with spicy tuna and jalapeño rings

$16.50

## Sandwiches

Cheeseburger

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

$21.00

World Class Tuna Melt

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

$22.50

New England Lobster Roll

Traditional or Connecticut Style

$36

Blackened Wild Ono (Wahoo)

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

$20.75

## Soups

Miso Soup

With tofu and wakame

$6 cup

New England Clam Chowder

$8.50 cup, $12 bowl

King’s Spicy Seafood Chowder

$8.50 cup, $12 bowl

## Salads

Caesar Salad

With house made croutons and parmesan

$11.00

Fresh Mixed Greens

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

$11.75

Crunchy Iceberg Wedge

Blue cheese dressing, tomato and bacon

$13.50

Walnuts and Blue Cheese

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

$14.25

Roasted Beets

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

$14.50

Southwest Chicken Salad

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

$24.50

Seafood Cobb Salad

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

$25.50

Louie Salad

Romaine hearts, iceberg, cucumber, carrot, celery, tomato, onion, egg & avocado

with jumbo shrimp

$24.50

## Crab and Lobster

Wild South African Lobster Tails

$66

## Grilled Seafood and Meat

Wild Pacific Yellowfin Tuna

$32.75

Wild Ross Sea Chilean Sea Bass

$40.50

Farmed Faroe Islands Salmon

$27.75

Wild Jumbo White Shrimp

$25.50

Wild Ecuadorian Swordfish

$30.50

Wild Mexican Mahi Mahi

$27.75

Wild Large Eastern Sea Scallops

$31.50

Farmed Idaho Rainbow Trout

$24.50

Wild Mexican Yellowtail

$23.50

Shrimp and Scallop Combo

$29.75

Farmed Ecuadorian Tilapia

$23.50

Prime Top Sirloin Steak

$29.50

Filet Mignon

$46

Filet Mignon and Lobster Tail

$68

## Fish House Favorites

Farmed Idaho Trout Amandine

With lemon butter sauce and toasted almonds

$25.75

Macadamia Nut Crusted Wild Alaskan Halibut

with orange ginger butter sauce

$38.50

Miso-Yaki Wild Chilean Sea Bass

with sauteed baby bok choy and shimeji mushrooms

$40.50

Grilled Wild Chilean Sea Bass Tacos

with house made chips and guacamole

$20.75

Farmed Manila Clam Linguine

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

$25.50

Sauteed N’awlins BBQ Shrimp

wild jumbo shrimp with steamed jasmine rice and toasted sourdough

$26.75

Shrimp with Bucatini

Local Uni, bacon lardon in a roasted garlic cream sauce

$27.50

Beer Battered Fish and Chips

Wild atlantic cod

$23.50 for 2, $26.50 for 3

Fried Wild Jumbo Shrimp

Panko breaded

$24.50

King’s Combo Platter

Beer battered fish, fried scallops and shrimp

$27.75

## Whole Fish

Wild New Zealand Pink Bream

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

$35.50