

eat like a King, drink like a Fish!

Oyster bar

“Eat Oysters-Love longer!”

FRESH SHUCKED ADDITIONS-
2. per shell 22. dozen

MALPEQUE-PRINCE EDWARD ISLAND

BUCKLEY BAY-BRITISH COLUMBIA

MARIN MIYAGI-MARIN COUNTY

HAMA HAMA-WASHINGTON

THE KINGFISH THRONE

Crown Jewels of the Sea!!
Assorted Ice Cold Fresh Oysters,
Dungeness Crab, Chilled Gulf
Prawns, “#1” Ahi
Tuna Tartare,
\$45 Half Throne...\$25

NUMBER “1” TUNA TARTARE
sashimi grade ahi, shoyu-sesame flavors,
avocado, mango puree, taro chips 12.

PRAWN REMOULADE
gulf prawns, spicy cocktail sauce,
classic N’Awlin’s remoulade sauce,
sesame salad 9.5

STEAMED MUSSELS AND CLAMS
1 lb. of steamed PEI mussels and
littleneck clams in a rich garlic, parsley,
white wine and tomato broth 13.

Rollin’

SPICY TUNA ROLL
diced spicy bigeye tuna, scallions,
avocado, sesame seeds, served with
wasabi and shoyu 9.5

NOR-CAL ROLL
local dungeness crab, cucumber,
avocado, mango-lime sauce, served with
wasabi and shoyu 9

KING SALMON ROLL
sliced premium salmon, scallions,
avocado, daikon sprouts,
“Firecracker” dynamite sauce 9.5



drinkin’

MOJITO MARTINI
Hangar 1 Kaffir lime vodka,
muddled mint, fresh lime 9.

HURRICANE NOLA
Our famous “Bugjuice” five rum infusion,
fresh fruit juices and a Myers Dark rum float...
enormous and very N’Awlin’s ...9.50 (24oz.)

MANDARIN COSMO
Absolut Mandarin vodka, cranberry,
fresh squeezed lime 8.50

GINGER LIMEADE
So fresh and oh sooo clean...
Citrus-Ginger-Lemongrass cane infusion,
Hangar Kaffir Lime vodka,
fresh lime, sugarcane 9.

CITRUS COOLER
Myers Platinum rum, fresh lemon, lime,
and orange juice, dash of mint infused sugarcane 8.

MOJITO CUBANO
Muddled fresh mint, fresh squeezed lime,
mint infused sugarcane
Pick your medicine:
Bacardi Limon 8.
Captain Morgan 8.
CoCojito 8.

THE TOP SHELF
El Jimador Silver tequila, Organic Agave Nectar,
“Miracle” sour mix, fresh squeezed lime,
shaken vigorously 8.50

SAMANTHA’S COSMO
Sexy baby- Skyy 90 premium vodka, Cointreau,
cranberry, fresh lime 9.

PEACH-LEMON DROP
Absolut Peach vodka, fresh lemon juice,
sugarcane 8.

BLOOD ORANGE MARGARITA
El Tesoro Platinum tequila, Organic Agave Nectar,
blood orange, “Miracle” sour mix 9.50

SIDEWAYS SIDECAR
Hennessy VS Cognac, Cointreau,
fresh lemon, sugarcane 10.

more pReviews...

fishin'

SIZZLING CRAB CAKE 'POPPERS'
fresh dungeness crab,
baby tomato-cucumber salad
classic N'Awlin's remoulade sauce 12.

SALT N' PEPPER CALAMARI
crispy fried calamari tossed with
salt, pepper, lime, and herbs,
Spicy Kingfish cocktail sauce,
N'Awlin's remoulade sauce 8.5

LOUISIANA STYLE SHRIMP
jumbo gulf shrimp sauteed in a tasty
Worcestershire-garlic herb butter sauce 9.5

CRISPY LOBSTER SPRINGROLLS
tender rich lobster meat rolled in a crispy
springroll, shiitake mushrooms, napa cabbage,
decadent lobster bisque dipping sauce 9.

WARM CRAB & ARTICHOKE DIP
dungeness crab, Monterey artichokes,
mozzarella and parmesan cheese,
toasted bread 11.

anti-fish

FILET MIGNON POTSTICKERS
Eddy's homemade potstickers,
roasted red pepper vinaigrette,
pesto aioli 8.5

CHEESE-E BUBBA BREAD
sourdough bread topped with a garlic,
cheddar, parmesan
toasted to perfection 5.95

GARLIC FREEDOM FRIES!
skinny fries with melted Gruyere cheese,
parsley, and truffle oil 5.

to share?

BOUDREAUX SAMPLER

Sizzling Crab Poppers,
Panko Crusted Prawns
Teriyaki Skirt Steak Satays,
Lobster Springrolls 24.

drinkin'...n/a

TODAY'S NON-ALCOHOLIC DRINKS-

FLAVORED ICED TEAS

Choose from-
Apricot, Cranberry, Ginger, Mango, Passionfruit,
Peach, Raspberry 3.50

N/A CITRUS COOLER

Fresh squeezed lemon, lime and orange,
touch of mint sugarcane, citrus soda 4.50

N/A MOJITO'S

Fresh squeezed lime, muddled mint
Choose you flavor- Regular or Raspberry 5.

THIRST QUENCHING N/A MARGARITA'S

Same great flavor without the headache!
Choose from the following flavors-
Apricot, Strawberry, Peach or Mango 5.

Soup n' Lettuce eat!

BABY SALAD "BERCIER"

mixed baby greens, cucumber, carrots, tomato,
house croutons, red wine vinaigrette 7/12.

ROASTED BEETS N' GREENS

Boston lettuce, Laura Chenel goat cheese,
candied pecans, champagne vinaigrette 8.5/13.5

"THE WEDGE"

chilled iceberg, crumbled bacon, cherry tomatoes 7.5
Choice of dressing-
Balsamic blue cheese or Classic creamy blue cheese

WARM NAPA CABBAGE SALAD

hickory-smoked bacon, mushrooms, crumbled bleu,
warm red wine vinaigrette 7.5/12.5

CHOP CHOP SALAD

roasted chicken, English cucumber, pickled ginger,
peanuts, sesame-soy vinaigrette 8./13.

GULF SHRIMP N' TOMATO "SALAD"

tender gulf shrimp smothered in a decadent remoulade
sauce, bed of tasty sliced tomatoes, buffalo
mozzarella, cilantro-basil vinaigrette 9.5

WA-CAESAR SALAD WITH ROMAINE HEARTS

Caesar dressing with a touch of wasabi, avocado,
house croutons, grana parmesan 7./11. add chicken 4.

KINGFISH GUMBO

chicken-andouille, holy trinity,
dark mahogany roux, Cajun rice cup 6.5

OUR BURGUNDY CRAB SOUP

rich n' tasty, dungeness crab, house croutons 6.5

SOUP OF THE DAY

The chef's daily creation 6.5

the main event

fishin'

THE KINGFISH JAMBALAYA
jumbo prawns, grilled chicken,
andouille sausage, PEI mussels, sweet peppers,
creole rice 17.

FLASH SEARED BIGEYE TUNA
pistachio-wasabi crusted sashimi grade tuna,
seasoned sushi rice, sesame spinach,
fried carrots, soy-ginger-garlic sauce 24.

PAN ROASTED SEA BASS
sour cream and chive mashed potatoes,
roasted vegetables, lemon-caper butter sauce 23. 

FRESH KING SALMON
Pan roasted salmon, butternut squash risotto,
vanilla-honey-mustard seed vinaigrette,
beurre blanc 19.

FIRE GRILLED HAWAIIAN ONO
Ono?---Oh yes!
warm Nicoise salad, fire roasted spicy salsa,
balsamic reduction 21.

GULF SHRIMP ETOUFFEE
Creole crawfish and crab etouffee, Aunt Pearly's
white rice, mahogany lobster sauce 21.5

CAJUN SPICED BLACKENED CATFISH
fresh Mississippi Catfish, creamy soft polenta,
brandy-lobster sauce,
parsley garlic pesto 22. 

BEER BATTERED FISH FRY
southern fried alaskan cod, crispy fries,
our warm napa cabbage salad,
housemade tartar and malt vinegar 16.

sideways

ONION STRINGS
GARLIC MASHED POTATOES
SOUR CREAM MASHED POTATOES
POTATO GRATIN
SUSHI RICE
SAUTÉED BABY SPINACH
SAUTÉED MUSHROOMS
CREAMED FRESH SPINACH
Sides-\$3.95 each

from the land

THE FAMOUS SKIRT STEAK
Teriyaki marinated 100% Angus skirt,
garlic mashed potatoes, crispy onion rings
and asparagus 18.50

NIMAN RANCH PORK CHOP
Bleu Cheese crusted 14 oz. bone-in premium pork,
bistro style braised red cabbage,
potato cake,
crushed walnut caramelized pears 19.50

burgers, po'boy's..... n'pasta!

"HUB-CAP CLASSIC" BURGER
9 oz. of fine ground beef, caramelized onions,
chedder, and the fixin's 9.95
Add Avocado \$1 Add Mushrooms \$1

"ULTRA" PRIME RIB PO'BOY
Thinly sliced Prime rib stacked high,
Dijon mustard, Hoseradish cream, french roll 13.
Add Mushrooms \$1

BLACKENED CHICKEN PO'BOY
Blackened spiced chicken sandwich,
toasted Po' Boy roll, Asian cole slaw, Cayenne
spiced fries 12.

CHICKEN-AVOCADO PO'BOY
grilled Sonoma chicken breast,
Applewood bacon, Vermont white cheddar,
lettuce, tomato, pesto aioli, house fries 11.

CHICKY-CHICKY BANG BANG!
spicy thai coconut-curry with jumbo prawns,
chicken, sautéed vegetables, toasted peanuts,
served over chow mein noodles 15.

CIOPPINO WITH FRESH PASTA
Dungeness Crab, PEI mussels, clams,
gulf shrimp,
tomato-garlic-saffron sauce 17.

CREAMY SHRIMP FETTUCCINE
Fresh fettucine, creamy ginger-garlic sauce,
green onions, fried carrots 15.

the line Up...

MUSIC IS BACK!

By popular demand we are
bringing back the music...San Mateo needs it!

Friday, February 22nd

Andre Thierry
and Zydeco Magic
7pm
The "Jimi Hendrix of Zydeco"

Saturday, March 1st

Lee "Macdaddy" James
7pm
The 1 Man Blues Band

Friday, March 7th

Macy Blackman
and The Mighty Fines
7pm
N'awlin's Rythym n' Blues!!!
www.macyblackman.com

Saturday, March 15th

"Mr. Fabulous"
Bud E. Luv
Dinner and a Show at 7pm
Reservations recommended

Thursday, March 27th

Jackie Payne
and The Steve Edmonson Band
7pm
Bring out the Funk!!!

To Our Loyal Guests-

We strive to use the highest quality products we can and present them to you, our loyal guests, with care and passion and most importantly, with a SMILE-Fresh fish inspected and delivered daily, Premium Aged Steaks, oysters that are of the highest quality we can find, and organic produce. We thank you for coming in and look forward to seeing you for years to come.

www.kingfish.net