

THIRST QUENCHERS

N/A 'Limon' Mojito	2.95	Fiji Still Water 1L	7.00
N/A Citrus Cooler	2.95	Pomegranate 'Pop'	2.95
Handcrafted Lemonades	2.95	Custom Ice Tea	2.95

your choice: Cherry, Raspberry, fresh Mint-Honey, Pomegranate-Lime

your choice: Apricot, Mango, Ginger, Raspberry



OYSTER BAR

"Eat Oysters - Love Longer!"

Hama Hama Oysters Washington	2. ea/22. doz
Hurricane Harbor Oysters Nova Scotia	
Buckley Bay Oysters British Columbia	
Marin Miyagi Oysters Marin County	

Spicy Tuna Roll siracha hot sauce, shoyu and wasabi	9.
Steamed Clams & Mussels Manila clams, PEI mussels, in a rich garlic, Pinot Grigio and tomato broth	14.
NorCal Roll dungeness crab, avocado, cucumber	9.
Number '1' Tuna Tartare sashimi grade ahi, shoyu-sesame flavors, avocado, mango puree, taro chips	12.

SNACKIN'

Devil'd Eggs bringing back an old school favorite! Served with some veggies (4)	4.
Grilled Monterey Artichoke jumbo artichoke, garlic lemon aioli for dippin'	9.
BBQ Chicken Sliders roasted organic chicken with our house-made bbq sauce, marinated red onions, melted gouda cheese (2)	8.
Louisiana Shrimp jumbo gulf shrimp, spicy Worcestershire sauce, cheezy-green onion 'mop' (5)	9.50
Vietnamese Style Rolls stuffed with pork and shrimp, noodles, and fresh mint, served with a spicy peanut dipping sauce (6)	8.50

Sizzling Crab Cake 'Poppers' Dungeness crab, baby salad with sweet corn and cucumber, remoulade sauce 3 for \$7.95, 6 for \$14.95, 9 for \$21.95	
Sea Salt 'n Pepper Calamari crispy calamari tossed with lime n' herbs, Kingfish tartar sauce, spicy cocktail sauce	9.
Filet Mignon 'Potstickers' housemade potstickers, roasted red pepper vinaigrette, pesto aioli, baby green papaya salad (4)	8.50
Fire Grilled Mini Burgers mini scrumptuous burgers, pickle, lettuce tomato (2)	12.
Bubblin' Bubba Bread garlic-e, and cheeze-e	5.



*Number in parenthesis denotes pieces

Ii' SALADS & SOUP

Baby Salad 'Bercier' baby greens, cucumber, carrots, tomato, croutons, blue cheese, sherry vinaigrette	6.	New England Clam Chowder Manila clams, Applewood smoked bacon	6.50 /9.50
Roasted Beets 'n Greens Boston lettuce, Laura Chenel chevre, candied pecans, fresh herb-champagne vinaigrette	8.50	Our Burgundy Crab Soup rich 'n tasty, Dungeness crab, croutons	6.50/9.50
The Wedge chilled crisp Iceberg, crumbled bacon, cherry tomatoes, classic creamy blue cheese	6.50	Kingfish Gumbo chicken-andouille, holy trinity, dark mahogany roux, Cajun rice	6.50/9.50
Caesar on Romaine crunchy hearts of romaine lettuce, Caesar dressing with a touch of wasabi, avocado, house croutons, grana parmesan	6.95		

We take pride in purchasing organic, antibiotic & steroid-free meats. We proudly serve midwestern corn fed beef, free range Sonoma chicken, local premium produce, and top quality seafoods. Premium ingredients packaged with a fun environment.

LUNCH

Kingfish

EaT Like a kiNg... driNk like a fisH!



BIG SALADS - LETTUCE EAT!



- Chop Chop** 14.95
grilled 'n diced organic chicken breast, English cucumber, carrots, pickled ginger, peanuts, crispy fried won-ton strips, sesame-soy vinaigrette
- The Kingfish Louis** 18.50
Dungeness crab, gulf shrimp, avocado, sliced beets, devil'd egg, sweet 'n crunchy midget pickles, classic Louis 'pink' dressing
- The Mexican Salad** 14.95
avocado, shredded chicken, black beans, shredded Monterey jack cheese, sliced Heirloom tomato, shaved red onion, crispy corn tortilla, jalapeno-lime-honey vinaigrette
- Number '1' Ahi Salad** 19.50
seared rare premium tuna, mixed baby greens, green papaya, juicy mango, sliced daikon, miso dressing

- Grilled Salmon on Greens** 17.95
shredded napa cabbage, mixed baby greens, sweet orange pepper, cherry tomatoes, cucumber, honey roasted peanuts, citrus-ginger vinaigrette, drizzle of peanut sauce
- Shredded Chicken Salad** 14.95
three Asian greens, romaine lettuce, sugar snap peas, sweet and spicy cashews, toasted sesame seeds, sweet chinese mustard dressing
- Grilled Skirt Salad** 16.95
teriyaki marinated and skewered skirt steak, sweet onions, candied walnuts, balsamic marinated cherry tomatoes, mixed greens, napa cabbage, and romaine tossed with Maytag bleu cheese dressing

SANDWICHES & BURGERS

INCLUDE YOUR CHOICE OF:

housemade Old Bar seasoned potato chips, coleslaw, black beans, mac 'n cheese, mini Bercier salad, fresh fruit of the day or french fries

- Prime Rib French Dip** 13.75
Thinly sliced slow roasted, pepper crusted prime rib, caramelized onions, au jus, creamy black pepper horseradish
- Chilled Dungeness Crab Roll** 16.95
100 % Dungeness crab salad tossed in garlic-lemon aioli, butter lettuce, tomato
- The Club** 11.95
Shaved turkey breast, Prosciutto di Parma, smoked Gouda cheese, caramelized onions, tomatoes, garlic aioli, served on foccacia
- Maine Lobster Roll** 17.95
A New England classic! Fresh and rich Maine lobster tossed in a butter sauce, soft roll
- The 'Fish Fry' Sandwich** 14.95
battered and deep fried cod, house-made killer tartar sauce, shredded lettuce, tomato

- Roasted Veggie Sandwich** 10.50
seasonal fire roasted vegetables, sliced tomatoes, roasted red pepper vinaigrette, pesto aioli
- Grilled Chicken 'n Avocado** 11.95
grilled organic chicken, melted Monterey jack cheese, smoked bacon, herb aioli
- Fire Grilled Burger** 11.95
premium freshly ground midwestern beef, caramelized onions, cheddar, lettuce, tomato, pickle
- Housemade Veggie Burger** 10.50
melted Monterey jack cheese, lettuce, tomato, onion, pickle
- Filet Mignon Sandwich** 16.50
premium 100% Angus grilled filet, Maytag blue cheese "salad" (in sandwich), marinated and grilled red onions

USE YE'R NOODLE

- Cioppino with Fettucine** 18.95
Dungeness crab, PEI mussels, Manila clams, gulf shrimp, tomato-garlic-saffron broth

- Chicky Chicky Bang Bang!** 16.95
big shrimp, chicken, peanuts, cilantro, spicy Thai coconut-curry sauce served over Chow mein

- Tasso Ham and Pasta** 17.95
smoked mushrooms, N'awlin's style spicy tasso ham cream sauce

KINGFISH CLASSICS

- Jambalaya** 16.95
big shrimp, grilled chicken, Andouille sausage, PEI mussels, sweet peppers, 'dirty rice'
- Pan Roasted Alaskan Halibut** 18.95
sour cream and chive mashed potatoes, veggies, lemon-caper butter sauce
- Beer Battered 'Fish Fry'** 16.50
crispy fried tender cod, shrimp, fries, coleslaw, housemade tartar, malt vinegar
- Roasted King Salmon** 16.95
pan roasted and served with Butternut risotto, vanilla-honey-mustard seed sauce, beurre blanc

- The Famous Skirt Steak** 21.50
marinated 100% Angus skirt, garlic mashed potatoes, asparagus, crispy onion strings

- NY Steak Frites** 23.50
grilled, crispy french fries, rich 'n creamy, bearnaise sauce for dippin'

UPCOMING PARTIES

- Valentine's Day -

Sat, Feb 14th

- Mardi Gras - 'Fat Tuesday' -

Tues, Feb 24th