

# KING'S FISH HOUSE

## DINE OUT **LONGBEACH**

**FEBRUARY 24th - MARCH 2nd**  
**\$40 per Guest** tax and gratuity not included

Please select one from each category

### APPETIZERS

**New England Clam Chowder**

**King's Spicy Seafood Chowder**

**Crispy Calamari**

**California Roll**

**Spicy Tuna Roll**

### ENTRÉES

**Grilled Farmed Atlantic Salmon**

**Seared Wild Yellowfin Miso Yaki (Ahi)**

**Macadamia Nut Crusted Wild Alaskan Halibut**

**Pan Seared Wild Jumbo Eastern Sea Scallops**

Enhancements\*

**1 ¼ lb Wild Local Spiny Lobster** \*\$65  
served with choice of two sides

**1 lb Wild Alaskan Red King Crab Legs** \*\$55  
served with choice of two sides

### DESSERTS

**Hooked on Butter Cake**

With custom made vanilla ice cream, whipped cream and berries

**Key Lime Pie**

Nellie & Joe's Key Lime and homemade whipped cream

# KING'S FISH HOUSE

**DINE OUT **LONGBEACH****

**FEBRUARY 24th - MARCH 2nd**

**\$25 per Guest** tax and gratuity not included

Please select one from each category

## **APPETIZERS**

### **Clam Chowder**

New England Style, or King's Spicy Seafood Chowder

### **Fresh Mixed Greens**

with Grape Tomatoes, Avocado, and Golden Balsamic Vinaigrette

### **Caesar Salad**

with Housemade Croutons and Parmesan

## **ENTREES**

### **Hazelnut Crusted Farmed Atlantic Salmon**

with Choice of Two Sides

### **Louie Salad**

with Jumbo Shrimp and Lump Crab

### **Fried Farmed Jumbo White Shrimp**

Panko Breaded