

David Maskello - General Manager

TODAY'S FRESH OYSTER SELECTION

Identity Assured 🌿

Horseradish Cocktail Sauce and Champagne Mignonette

½ Dozen 16 Dozen 29 Sampler 17

ICED SEAFOOD TOWER

4 ea. Selected Oysters, 2 ea. large Gulf Shrimp, Alaskan King Crab, Classic Cocktail Sauce, Herb Aioli, Champagne Mignonette

45

Add an additional person ... 15 includes 2 shrimp, 2 oysters, King Crab

APPETIZERS & SMALL PLATES

Sushi Menu on Reverse Side

Lobster Taquitos	17
Lime cream, salsa verde and guacamole	
Crisp Calamari	14
Golden fried, rémoulade, marinara sauce	
Jumbo Shrimp Cocktail	18
Gulf white shrimp, classic cocktail sauce	
Rock Oysters 🌿	Half 10 Full 19
Parkers' version of traditional Oysters Rockefeller	
Steamers 🌿	Half 12 Full 19
Pacific Coast Manila clams, aromatic natural broth, drawn butter	
Jumbo Lump Crab Cake	17
Chipotle aioli, corn salsa	
Garlic Cheese Bread	7
Coconut Crusted Shrimp	13
Mango chili sweet and sour sauce	
Parkers' Sampler (Serves 2)	27
Jumbo lump crab cake, lobster taquitos, crisp calamari, coconut fried shrimp	
Seasonal Soup	Cup 7 Bowl 9
Clam Chowder 🌿	Cup 8 Bowl 10
New England Style - tender ocean clams, herb crackers	

SALADS

Caesar Salad	9
Crisp romaine, classic Caesar dressing, roasted garlic croutons, freshly shaved Reggiano Parmesan	
with chicken	15
with grilled shrimp	18
with grilled salmon 🌿	21
House Salad	9
Mediterranean chopped, feta, tomatoes, green beans, cucumber, romaine, red wine vinaigrette, kalamata olives	
Parkers' Wedge	11
Iceberg, Applewood smoked bacon, tomatoes, blue cheese dressing, Point Reyes blue cheese	
Seafood Cobb Salad	23
Jumbo lump crab, shrimp, avocado, bacon, egg, roma tomatoes, crisp romaine lettuce, Louie dressing	
Chopped Salad	19
Grilled shrimp, Point Reyes blue cheese, Iceberg, avocado, cucumber, tomato, green onions, Applewood smoked bacon, herb parmesan dressing	
Alsatian Chicken	15
Grilled chicken breast, Point Reyes blue cheese, field greens, Gala apples, candied pecans, apple cider vinaigrette	

FROM THE WATER

Cedar Plank Roasted Salmon	31
Jumbo lump crab and corn salsa, oven-roasted fingerling potatoes, beurre blanc	
Parkers' Grilled Mahi Mahi	32
Fresh thyme risotto, asparagus, lemon beurre blanc	
Broiled Lobster Tail 11 oz.	50
Cold water lobster tail brushed with herb butter, oven-roasted fingerling potatoes, seasonal vegetables, drawn butter	
Seared Scallops 🌿	36
Parsnip Puree, fresh asparagus, red onion marmalade	
Chilean Sea Bass	39
Miso mirin glaze, slivered Asian vegetables, steamed white rice	
Sesame Seared Ahi Tuna	35
Cucumber salad, sushi rice, sweet ginger soy sauce, wasabi aioli	
Seafood Linguine	27
Sautéed shrimp, sea scallops and Manila clams with zucchini, tomatoes, white wine-garlic sauce, parmesan crumbs	
Crab-Stuffed Shrimp	29
Wrapped in pancetta, Yukon Gold mashed potatoes, asparagus, beurre blanc	
Fish & Chips 🌿	21
Wild Alaskan cod, Pale Ale beer batter, coleslaw, French fries, tartar sauce	
Mariner Platter	37
Mesquite-grilled fresh fish, shrimp and scallop brochette, jumbo lump crab cake, lemon butter sauce	
Chicken & Shrimp Jambalaya	25
Classic spicy Creole dish, shrimp, chicken, tasso ham, pepper, rice, French bread crostini	
Alaskan King Crab 1-1/2 lbs. 🌿	60
Jumbo legs with oven-roasted fingerling potatoes, seasonal vegetables	
Surf and Turf* 🌿	49
7 oz Filet Mignon and Cold Water Lobster Tail, lemon butter sauce, Yukon Gold mashed potatoes, seasonal vegetables	

Parkers' Mesquite-Grilled Fresh Fish

Served over grain medley and seasonal vegetables

Ahi Tuna*	29	Mahi Mahi	29
Atlantic Salmon* 🌿	27	Swordfish	29

Day Boat Catch (Ask your server for daily selection)MP

Parkers' Signature Specialties

Paired with a suggested beer or wine

Double Cut Lamb Chops 37

Yukon Gold Mashed Potatoes, Crispy Onion Straws, Veal Demi Glace

Breckenridge Vanilla Porter 5.4% (CO) ... 7

Cambria Pinot Noir (Santa Maria) ... 13

Pan Seared Mahi Mahi 32

Rosemary Farro, Roasted Poblano Chiles, Honey Lime Sauce

Humboldt Red Nectar 5.4% (Humboldt, CA) ... 7

Zaca Mesa Viognier (Santa Ynez) ... 12

FROM THE LAND

14 oz. USDA Prime NY Strip Steak*	49
Yukon Gold mashed potatoes, seasonal vegetables	
16 oz. Bone-In Ribeye Steak*	48
Yukon Gold mashed potatoes, asparagus	
Petite Filet Mignon 7 oz.*	41
Yukon Gold mashed potatoes, seasonal vegetables, béarnaise sauce	
"Garlic Cheese Bread" Burger*	21
10 oz. Prime beef, sliced tomato, our famous garlic cheese bread	
Chicken Limone	27
Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce, fresh herb linguine, parmesan	

Accompaniments

Mesquite-Grilled Gulf Shrimp (5) ... 10	Lobster Tail (6 oz.) 🌿 ... 23
Shrimp & Scallop Brochette ... 10	Jumbo Lump Crab Cake ... 9
	Salmon* 🌿 ... 11

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.

🌿 We are proud to support sustainable seafood. This logo indicates the following dishes have been approved as sustainable by the Aquarium of the Pacific's Seafood for the Future program.

Parkers' Signature Cocktails

Made with fresh seasonal ingredients and premium spirits

12

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Spiced Pear

Grey Goose Pear, Canton Ginger, Lime, Cinnamon

Yvette's Cosmo

Ketel One Orange, Creme Yvette, Cranberry, Sweet 'n Sour

Cucumber Margarita

Cucumber Infused Avion Tequila, Yellow Chartreuse, Cucumber, Lime

Sailing Into Fall

Sailor Jerry, Creme de Cacao, Ancho Reyes Liquor, Lemon

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Sling and Swing

Woodford Reserve, B&B, Sloe Gin, Tonic

Butterfly Martini

Deep Eddy Lemon, Elderflower Liqueur, White Cranberry, Fresh Basil

BOTTLED WATERS

Acqua Panna	1/2 Liter	4	1 Liter	7
San Pelligrino	1/2 Liter	4	1 Liter	7

CRAFT DRAFT

Try One Of Our Three Rotating Taps
(Ask Your Server For Selections)

Oskar Blue Mama's Little Yella Pils	CO	5.3%	Pilsner	7
Anchor Steam	San Francisco	4.9%	Amber Ale	8
Coronado Islander	Coronado, CA	7.1%	IPA	7
Stone Brewing Co.	Escondido, CA	6.9%	IPA	8
Elysian Dragonstooth	Seattle, WA	8.1	Stout	8
Mother Earth Cali Creamin'	Vista, CA	5.2%	Cream Ale	8

CRAFT BOTTLES

Anthem Pear Cider	OR	6.5%	Cider	7
Rev. Nat's Revival Hard Apple	OR	6.7%	Cider	8
Ballast Point Mango Even Keel	San Diego	3.8%	Session IPA	8
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	6
Guinness	Ireland	4.0%	Stout	8
North Coast Old Rasputin	Eureka	9.0%	Imperial Stout	8
Maui Brewing Coconut Porter	HI	7.0%	Porter	8
Oskar Blues Old Chub	CO	8.0%	Scotch Ale	7
Humboldt Red Nectar	Humboldt	5.4%	Red	7
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Kona Longboard	HI	4.6%	Lager	7
North Coast Scrimshaw	Ft. Bragg, CA	4.7%	Pilsner	8
Breckenridge Vanilla	CO	5.4%	Porter	7

Stone Arrogant Bastard 22oz	San Diego	7.8%	IPA	15
Sapporo 22oz	Japan	4.5%	Dry Lager	12
Coachella Monumentous 22 oz	CA	7.0%	IPA	16
Firestone Wookey Jack 22oz	Paso Robles	8.3%	Black Rye IPA	18

DOMESTIC & IMPORTS

Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Lager	7
Sam Adams	Boston	4.9%	Lager	7
Becks (Non-Alcoholic)	Germany	N/A	Lager	7

*Sushi Menu

APPETIZERS & SOUPS

Seaweed Salad	4	Sunomono	3
Edamame	4	Miso Soup	4

*SASHIMI... 7

*NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

*ENTRÉES

Sushi Combination 23	Sashimi Combination 25
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
Seafood Poké 21	Bento Box 21
Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Onions, Sushi Rice, Miso Soup	Spicy Tuna Roll, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup

*SPECIAL ROLLS

Ceviche Roll 17	Salmon Ponzu Roll 15
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
I Love You 16	Sombrero 16
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	Crunchy Spicy Crab, Cucumber, Tomato, Yellowtail, Jalapeno and Sriracha on top, Ponzu Sauce
Rainbow 15	Popcorn Crab 18
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	Crab, Cucumber, Avocado, topped with Fried Jumbo Lump Crab, Spicy Mayonnaise, Eel Sauce, Green Onion
3 Amigos 16	Crunchy 14
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce

Signature Specialty Roll (Ask your server for daily selection)

PREMIUM COLD SAKE

Hakutsuru Junmai Ginjo (300ml)	12
Silky, well-balanced and smooth with a flowery fragrance.	
Kaori Junmai Ginjo (300ml)	18
Gorgeous aromas of Muscat grapes and bananas	
Ryo Junmai Ginjo (180ml)	15
A sprightly and fresh sake for any occasion	
Houreki Junmai Daiginjo (720ml)	150
Sweet and velvety aroma of fruits. Very delicate but sharp taste.	
Sayuri Nigori Sake (Unfiltered) (330ml)	10
Coarse-filtered, creamy and naturally sweet	
Poochi Poochi Sparkling Sake (330ml)	21
Fruity sweet flavors with a light citrus accent	