

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 and 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
- Alsation Chicken** 15
Grilled chicken breast, Point Reyes blue cheese, field greens, Gala apples, candied pecans, apple cider vinaigrette
- BBQ Chicken Salad** 17
Corn, cheddar cheese, tomato, onion, cilantro, BBQ Ranch dressing

SANDWICHES

Sandwiches come with your choice of house-made chips, French fries or coleslaw

- Mesquite-Grilled Fresh Fish Sandwich** 17
Today's freshest seafood, served with rémoulade sauce
- BBQ Pulled Pork Sandwich** 14
Slow braised pork, BBQ sauce, house coleslaw, toasted challah bun, sweet potato fries
- "Garlic Cheese Bread" Burger*** 19
10 oz. Prime beef, sliced tomato, our famous garlic cheese bread
add grilled onions 1.5
add bacon 2
- Grilled Salmon Burger** 16
Ground Atlantic salmon, sun-dried tomato mayo, red leaf lettuce, tomato, grilled onions, toasted challah bun
- Lobster Club** 21
Chunks of lobster, avocado, bacon, lettuce, tomato, toasted brioche
- Ahi Tuna Burger*** 18
Caramelized onions, tomato, mixed greens, scallions, French aioli, toasted challah bun
- Parkers' Dip** 17
Roasted New York Steak, horseradish cream, au jus, fries **Add Fried Onions and Jack Cheese.....3**
- Crab Cake Sandwich** 18
Jumbo lump crab cake, red leaf lettuce, tomato, chipotle aioli, toasted challah bun
- Tuscan Chicken Sandwich** 17
Lightly floured and seared chicken breast, Monterey Jack, tomato, red leaf lettuce, garlic herb aioli, toasted sourdough

Parkers' Mesquite-Grilled Fresh Fish
Served over grain medley and seasonal vegetables

| | |
|--|---------------------------|
| Ahi Tuna* 26 | Mahi Mahi 25 |
| Atlantic Salmon* 24 | Swordfish 26 |
| Day Boat Catch (Ask your server for daily selection) MP | |

Parkers' Signature Specialties
Paired with a suggested beer or wine

Baja Clam Linguine 24
Manila Clams, Bacon, Corn, Red Onion, Red Pepper, Jalapeno
Lost Coast Great White Ale 5.8% (Eureka, CA) ... 7
Blufeld Riesling (Mosul, Germany) ... 11

Blackened Fish Tacos 21
Fresh Cilantro, Cabbage, Pico de Gallo, Avocado Aioli
10 Barrel Crush Cucumber Sour 5.0% (Bend, OR) ... 8
Dry Creek Chenin Blanc (Clarksburg, CA) ... 11

SPECIALTIES

- Seafood Platter** 28
Mesquite-grilled fish brochette, shrimp and scallop brochette, lemon butter
- Mesquite-Grilled Shrimp** 23
Yukon Gold mashed potatoes, asparagus, lemon beurre blanc sauce
- Fish & Chips** 21
Wild Alaskan cod, Pale Ale beer batter, coleslaw, French fries, tartar sauce
- 7 oz. USDA Prime Filet Mignon*** 41
Yukon Gold mashed potatoes, seasonal vegetables, béarnaise sauce
- Chicken & Shrimp Jambalaya** 21
Classic spicy Creole dish, shrimp, tasso ham, chicken, tomatoes, seasonal rice, French bread crostini
- Seafood Linguine** 25
Sautéed shrimp, sea scallops and Manila clams, zucchini, tomatoes, white wine-garlic sauce, parmesan crumbs
- Chilean Sea Bass** 37
Miso mirin glaze, slivered Asian vegetables, steamed white rice

**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 Liqueur, 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

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

CRAFT DRAFT

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

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|-------------------------------------|---------------|------|-----------|---|
| 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

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|--------------------------------------|---------------|------|----------------|---|
| 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 |

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

DOMESTIC & IMPORTS

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|-----------------------|-----------|------|-------|---|
| 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

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|---------------|---|-----------|---|
| Seaweed Salad | 4 | Sunomono | 3 |
| Edamame | 4 | Miso Soup | 4 |

*SASHIMI... 7

*NIGIRI SUSHI... 5

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|---------------------------|--------------------|
| 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, Sushi Rice, Miso Soup | Spicy Tuna Roll, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup |

*SPECIAL ROLLS

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|---|--|
| 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

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|---|-----|
| Hakutsuru Junmai Ginjo (300ml) | 12 |
| Silky, well-balanced and smooth with a flowery fragrance. | |
| Kaori Junmai Ginjo (300ml) | 18 |
| Gorgeous aroma 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 | |