

David Maskello - General Manager  
Austin Harrell - Executive Chef

## 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

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

## SALADS

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

## FROM THE WATER

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

<b>Ahi Tuna*</b> .....	29	<b>Mahi Mahi</b> .....	29
<b>Atlantic Salmon*</b> 🌿 .....	27	<b>Swordfish</b> .....	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  
Coronado Mermaid Red Ale 5.7% (Coronado, CA) ... 7  
Cambria Pinot Noir (Santa Maria) ... 13

### Pan Seared Mahi Mahi 32

Rosemary Farro, Roasted Poblano Chiles, Honey Lime Sauce  
Golden Road Wolf Pup Session IPA 4.5% (Los Angeles, CA) ... 6  
Zaca Mesa Viognier (Santa Ynez) ... 12

## FROM THE LAND

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

### Accompaniments

<b>Mesquite-Grilled Gulf Shrimp (5)</b> ... 10	<b>Lobster Tail (6 oz.)</b> 🌿 ... 23
<b>Shrimp &amp; Scallop Brochette</b> ... 10	<b>Jumbo Lump Crab Cake</b> ... 9
	<b>Salmon*</b> 🌿 ... 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 12

Made with fresh seasonal ingredients and premium spirits

### Mango Mojito

Cruzan Mango, Lime, Mint, Mango

### Parkers' Kool-Aid

Grey Goose Cherry Noir, Peach Schnapps, Lemonade, Sprite

### Port of Long Beach

Woodford Rye, Zinfandel Port, Lemon Juice

### Cucumber Margarita

Cucumber Infused Avion Tequila, Yellow Chartreuse, Cucumber, Lime

### Jon-a-Gin

Tanqueray, Apricot Brandy, Mint

### Parkers' Cadillac Margarita

Avion Tequila, Cointreau, Agave Nectar, Fresh Squeezed Lime

### Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

### John Daly

Cointreau Noir, Limoncello, Iced Tea, Mint

### Butterfly Martini

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

### Orange Dreamcicle

Ketel One Oranje, Blue Ice Creme Brulee, OJ, Creme de Cacao, Whip Cream

## 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 Blues Mama's Little Yella Pils	CO	5.3%	Pilsner	7
Founders All-Day	Grand Rapids, MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado, CA	5.7%	Red Ale	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
Left Coast Una Mas	San Clemente	5.8%	Amber Lager	7
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
Great Divide Samurai	CO	5.5%	Rice Ale	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
Uinta Baba	UT	4.0%	Black Lager	7
Golden Road Wolf Pup	Los Angeles	4.5%	Session IPA	6
Widmer	Portland	4.9%	Hefeweizen	7
Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
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

## 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

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

### \*ENTRÉES

<b>Sushi Combination</b> 23	<b>Sashimi Combination</b> 25
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
<b>Seafood Poké</b> 21	<b>Bento Box</b> 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

<b>Ceviche Roll</b> 17	<b>Salmon Ponzu Roll</b> 15
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
<b>I Love You</b> 16	<b>Sombrero</b> 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
<b>Rainbow</b> 15	<b>Popcorn Crab</b> 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
<b>3 Amigos</b> 16	<b>Crunchy</b> 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

<b>Hakutsuru Junmai Ginjo</b> (300ml) . . . . .	12
Silky, well-balanced and smooth with a flowery fragrance.	
<b>Kaori Junmai Ginjo</b> (300ml) . . . . .	18
Gorgeous aromas of Muscat grapes and bananas	
<b>Ryo Junmai Ginjo</b> (180ml) . . . . .	15
A sprightly and fresh sake for any occasion	
<b>Sayuri Nigori Sake (Unfiltered)</b> (330ml). . . . .	10
Coarse-filtered, creamy and naturally sweet	
<b>Poochi Poochi Sparkling Sake</b> (330ml). . . . .	21
Fruity sweet flavors with a light citrus accent	