

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

| | |
|---|-----------------|
| 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 | |
| Garlic Cheese Bread | 7 |
| Coconut Crusted Shrimp | 13 |
| Sweet and sour mango chili 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

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| 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, Gorgonzola 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, Gorgonzola blue cheese, Iceberg, avocado, cucumber, tomato, green onions, Applewood smoked bacon, herb parmesan dressing | |
| Alsatian Chicken | 15 |
| Grilled chicken breast, Gorgonzola blue cheese, field greens, Gala apples, candied pecans, apple cider vinaigrette | |

FROM THE WATER

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|---|----|
| 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 |
| Sauteed 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 with seasonal vegetables and your choice of Yukon Gold mashed potatoes or grain medley

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

| | |
|--|----|
| 14 oz. USDA Prime NY Strip Steak* | 49 |
| Yukon Gold mashed potatoes, asparagus | |
| 16 oz. Bone-In Ribeye Steak* | 48 |
| Yukon Gold mashed potatoes, asparagus | |
| Petite Filet Mignon 7 oz.* 🌿 | 41 |
| Yukon Gold mashed potatoes, asparagus, 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 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)

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

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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

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

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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 aromas of Muscat grapes and bananas | |
| Ryo Junmai Ginjo (180ml) | 15 |
| A sprightly and fresh sake for any occasion | |
| 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 | |