

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

- 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
- Alsation Chicken** 15
Grilled chicken breast, Gorgonzola 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 with seasonal vegetables and your choice of Yukon Gold mashed potatoes or grain medley

- | | |
|--|---------------------------|
| 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
Left Coast Una Mas Amber Lager 5.8% (San Clemente, CA) ... 7
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, asparagus, 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 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 Four 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	
Rev. Nat's Revival Hard Apple	OR	6.7%	Cider	7
Left Coast Una Mas	San Clemente	5.8%	Amber Lager	8
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	7
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	8
Guinness	Ireland	4.0%	Stout	6
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	8
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	7
Widmer	Portland	4.9%	Hefeweizen	6
Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	28
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

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

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 aroma 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	