

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, fresh guacamole	
<b>Crisp Calamari</b> . . . . .	14
Golden fried, rémoulade, marinara sauce	
<b>Jumbo Shrimp Cocktail</b> . . . . .	18
Gulf white shrimp, classic cocktail sauce	
<b>Oysters Rockefeller</b> 🌿 . . . . .	Half 10 Full 19
Parkers' version with spinach, parmesan and swiss cheese	
<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, Caesar dressing, croutons, shaved Parmesan Reggiano cheese	
<b>with chicken</b> . . . . .	15
<b>with grilled shrimp</b> . . . . .	18
<b>with grilled salmon</b> 🌿 . . . . .	21
<b>Mediterranean Chopped Salad</b> . . . . .	9
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	
<b>Seafood Cobb Salad</b> . . . . .	24
Jumbo lump crab, shrimp, avocado, bacon, egg, roma tomatoes, crisp romaine lettuce, Louie dressing	
<b>Chopped Salad</b> . . . . .	19
Grilled shrimp, Gorgonzola, Iceberg, avocado, cucumber, tomato, green onions, Applewood smoked bacon, herb parmesan dressing	
<b>Alsatian Chicken</b> . . . . .	15
Grilled chicken breast, Gorgonzola, 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 and asparagus risotto, heirloom tomatoes, 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>Jumbo Seared Georges Banks Scallops</b> 🌿 . . . . .	37
Edamame and corn succotash, smoked bacon, lemon buerre blanc, yuzu citrus greens	
<b>Chilean Sea Bass</b> . . . . .	40
Miso mirin glaze, Asian vegetables, steamed white rice	
<b>Balsamic Glazed Ahi Tuna</b> . . . . .	36
Blister cherry tomatoes, lollipop kale, red onion, kalamata olive tapenade, basil puree	
<b>Seafood Linguine</b> . . . . .	28
Sauteed shrimp, sea scallops and Manila clams with zucchini, tomatoes, white wine-garlic sauce, parmesan crumbs	
<b>Crab-Stuffed Shrimp</b> . . . . .	30
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> . . . . .	38
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>Red 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 Fish, choose from one of our 3 styles

California - simply grilled, rice medley, roasted vegetables

Shanghai - steamed rice, slivered Asian Vegetables, sherry soy broth

Veracruz - red rice, grilled corn, guajillo chimichurri

<b>Ahi Tuna</b> . . . . .	29	<b>Mahi Mahi</b> . . . . .	29
<b>Atlantic Salmon*</b> 🌿 . . . . .	27	<b>Swordfish</b> . . . . .	29
<b>Day Boat Catch</b> (Ask your server for daily selection) . . . . .MP			

## Parkers' Signature Specialties

*Paired with a suggested beer or wine*

### New Zealand Double Cut Lamb Chops 37

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

Coronado Mermaid Red Ale 5.7% (Coronado, CA) ... 7

Erath Resplendent Pinot Noir (Oregon) ... 13

### Pan Seared Salmon 30

Rosemary Farro, Roasted Poblano Chiles, Honey Lime Sauce

Golden Road Wolf Pup Session IPA 4.5% (Los Angeles, CA) ... 6

Zaca Mesa Syrah (Santa Ynez) ... 11

## 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> . . . . .	49
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

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

### Ancho Chile Margarita

Avion Silver, Ancho Chili Liqueur, Honey Simple, Lime

### Whiskey on a Sunday

Hudson Bourbon, Agave, Lemon, Soda Water

### Cool as a Cucumber

Hendrick's Gin, Aloe Water, Cucumber Juice, Lime, Tonic

### Green Tea Matcha Cooler

Absolut Lime, Canton Ginger, Green Tea Simple, Lime, Soda

### Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

### Butterfly Martini

Citrus Vodka, Elderflower Liqueur, White Cranberry, Fresh Basil

### All "Aloe"-n

Tito's Vodka, Campari, Aloe Water, Lemon

### Blood Orange Lillet Sangria

Served muddled and chilled with Cherry, Cucumber, Orange

## 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 Ten Rotating Taps  
(Ask Your Server For Selections)

Oskar Blues Mama's Little Yella Pils	CO	5.3%	Pilsner	7
Founders All-Day	MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado, CA	5.7%	Red Ale	8
Shiner Bock	TX	4.4%	Bock	8
Elysian Dragonstooth	Seattle, WA	7.45%	Oatmeal Stout	8
Sierra Nevada Hop Hunter	Chico, CA	6.2%	IPA	7
Big Sky Moose Drool	MT	5.1%	Brown Ale	7
Great Divide Hercules	CO	10.0%	Double IPA	7
Blue Point Toasted Lager	NY	5.5%	Amber Lager	8
Stella Artois	Belgium	5.0%	Pale Lager	8
Golden Road Hef	Los Angeles	5.0%	Hefeweizen	8
Victory Golden Monkey	PA	9.5%	Trippel	7

## 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
Mauui 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
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
22oz Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
22oz Stone Arrogant Bastard	San Diego	7.8%	IPA	15
22oz Sapporo	Japan	4.5%	Dry Lager	12
22oz Coachella Monumentous	CA	7.0%	IPA	16

## 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

### \*SPECIALTIES

<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>Ahi Tuna Poké</b> 23	<b>Ahi Tuna Carpaccio</b> 21
Ahi Tuna, Onions, Sushi Rice, Miso Soup	Wasabi Aioli, Garnished with a Minced Salad of Burdock Root and Scallions

### Bento Box 21

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>Crunchy</b> 14	<b>Summer Shrimp &amp; Scallop</b> 18
Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce	Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Eel Sauce, Soy Paper
<b>Rainbow</b> 15	<b>Alaskan Red King Crab Roll</b> 21
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce
<b>3 Amigos</b> 16	<b>I Love You</b> 16
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)

**Signature Specialty Roll** (Ask your server for daily selection)

## PREMIUM COLD SAKE

<b>Momokawa Organic Nigori Ginjo (Unfiltered)</b> (300ml).....	13
Creamy and full-bodied with hints of lychee	
<b>Poochi Poochi Sparkling Sake</b> (330ml).....	21
Fruity sweet flavors with a light citrus accent	
<b>Sho Chiku Bai Rei Jun Ginjo Draft</b> (300ml).....	15
Bold and floral aroma, slightly sweet	
<b>Yoshinogawa Sake Echigo Junmai</b> (300ml).....	18
Citrus and spice overtones with a buttery sweetness	
<b>Gekkeikan Horin Junmai Daiginjo</b> (720ml).....	32
Bright flavor with a smooth finish, fruity aroma	