

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 and 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>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>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>Garlic Cheese Bread.</b> . . . . .	7
<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>Alsation Chicken.</b> . . . . .	15
Grilled chicken breast, Gorgonzola, field greens, Gala apples, candied pecans, apple cider vinaigrette	
<b>Grilled Steak Salad</b> . . . . .	23
Grilled skirt steak, avocado, cilantro, orange segments, cotija cheese, fried salted pepitas, baby mixed greens, orange habanero dressing	

## SANDWICHES

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

<b>Mesquite-Grilled Fresh Fish Sandwich</b> . . . . .	17
Today's freshest seafood, served with rémoulade sauce	
<b>Tuscan Chicken Sandwich</b> . . . . .	17
Lightly floured and seared chicken breast, Monterey Jack, tomato, red leaf lettuce, garlic herb aioli, toasted sourdough	
<b>Blackened Ahi Tuna Bahn Mi*</b> . . . . .	17
Pickled slaw, sliced chilies, lemon aioli, cilantro, French baguette	
<b>"Garlic Cheese Bread" Burger*</b> . . . . .	19
10 oz. Prime beef, sliced tomato, our famous garlic cheese bread	
<b>add grilled onions</b> . . . . .	1.5
<b>add bacon</b> . . . . .	2
<b>Lobster Club</b> . . . . .	21
Chunks of lobster, avocado, bacon, lettuce, tomato, toasted brioche	
<b>Ahi Tuna Burger*</b> . . . . .	18
Caramelized onions, tomato, mixed greens, scallions, French aioli, toasted challah bun	
<b>Parkers' Dip</b> . . . . .	17
Roasted New York Steak, horseradish cream, au jus, fries <b>Add Fried Onions and Jack Cheese.....3</b>	
<b>Crab Cake Sandwich</b> . . . . .	18
Jumbo lump crab cake, red leaf lettuce, tomato, chipotle aioli, toasted challah bun	

### *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> . . . . .	26	<b>Mahi Mahi.</b> . . . . .	25
<b>Atlantic Salmon*</b> 🌿 . . . . .	24	<b>Swordfish</b> . . . . .	26
<b>Day Boat Catch</b> (Ask your server for daily selection) . . . . .		MP	

## *Parkers' Signature Specialties*

*Paired with a suggested beer or wine*

### **Tacos Arabes 18**

Slow-cooked carnitas, chipotle puree, cilantro lime yogurt, grilled knob onion

Lost Coast Great White Ale 5.8% (Eureka, CA) ... 7

Blufeld Riesling (Mosul, Germany) ... 11

### **Vegetable Ravioli 25**

Mediterranean vegetable and cheese raviolis sauteed with grilled asparagus,

lollipop kale and fire-roasted tomatoes

Left Coast Una Mas Amber Lager 5.8% (San Clemente, CA) ... 7

Antinori Peppoli Chianti Classico (Italy) ... 12

## SPECIALTIES

<b>Seafood Platter</b> . . . . .	28
Mesquite-grilled fish brochette, shrimp and scallop brochette, lemon butter	
<b>Mesquite-Grilled Shrimp</b> . . . . .	23
Yukon Gold mashed potatoes, asparagus, lemon beurre blanc sauce	
<b>Fish &amp; Chips</b> 🌿 . . . . .	21
Wild Alaskan cod, Pale Ale beer batter, coleslaw, French fries, tartar sauce	
<b>7 oz. Skirt Steak*</b> . . . . .	27
Cotija mashed potatoes, guajillo chimichurri	
<b>Chicken &amp; Shrimp Jambalaya</b> . . . . .	21
Classic spicy Creole dish, shrimp, tasso ham, chicken, tomatoes, seasonal rice, French bread crostini	
<b>Seafood Linguine</b> . . . . .	26
Sauteed shrimp, sea scallops and Manila clams, zucchini, tomatoes, white wine-garlic sauce, parmesan crumbs	
<b>Blackened Fish Tacos</b> . . . . .	21
Cabbage, pico de gallo, fresh cilantro, avocado aioli	

*\*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

Deep Eddy Lemon, 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	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
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
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
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

## 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

### \*SPECIALTIES

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	
Ahi Tuna Poké	23	Ahi Tuna Carpaccio	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

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	
Crunchy	14	Summer Shrimp & Scallop	18
Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce		Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Soy Paper, Eel Sauce	
Rainbow	15	Alaskan Red King Crab Roll	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	
3 Amigos	16	I Love You	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

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