

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, fresh guacamole	
Crisp Calamari	14
Golden fried, rémoulade, marinara sauce	
Jumbo Shrimp Cocktail	18
Gulf white shrimp, classic cocktail sauce	
Oysters Rockefeller 🌿	Half 10 Full 19
Parkers' version with spinach, parmesan and swiss cheese	
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, Caesar dressing, croutons, shaved Parmesan Reggiano cheese	
with chicken	15
with grilled shrimp	18
with grilled salmon 🌿	21
Mediterranean Chopped Salad	9
Feta, tomatoes, green beans, cucumber, romaine, red wine vinaigrette, kalamata olives	
Parkers' Wedge	11
Iceberg, Applewood smoked bacon, tomatoes, blue cheese dressing, Gorgonzola	
Seafood Cobb Salad	24
Jumbo lump crab, shrimp, avocado, bacon, egg, roma tomatoes, crisp romaine lettuce, Louie dressing	
Chopped Salad	19
Grilled shrimp, Gorgonzola, Iceberg, avocado, cucumber, tomato, green onions, Applewood smoked bacon, herb parmesan dressing	
Alsatian Chicken	15
Grilled chicken breast, Gorgonzola, field greens, Gala apples, candied pecans, apple cider vinaigrette	

FROM THE WATER

Cedar Plank Roasted Salmon	31
Jumbo lump crab and corn salsa, oven-roasted fingerling potatoes, beurre blanc	
Parkers' Grilled Mahi Mahi	32
Fresh thyme and asparagus risotto, heirloom tomatoes, 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	
Jumbo Seared Georges Banks Scallops 🌿	37
Edamame and corn succotash, smoked bacon, lemon buerre blanc, yuzu citrus greens	
Chilean Sea Bass	40
Miso mirin glaze, Asian vegetables, steamed white rice	
Balsamic Glazed Ahi Tuna	36
Blister cherry tomatoes, lollipop kale, red onion, kalamata olive tapenade, basil puree	
Seafood Linguine	28
Sautéed shrimp, sea scallops and Manila clams with zucchini, tomatoes, white wine-garlic sauce, parmesan crumbs	
Crab-Stuffed Shrimp	30
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	38
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	
Red 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 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

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

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

14 oz. USDA Prime NY Strip Steak*	49
Yukon Gold mashed potatoes, asparagus	
16 oz. Bone-In Ribeye Steak*	49
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

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

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, Eel Sauce, Soy Paper
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	