

# Park's Lighthouse

since 1983

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 30 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 &amp; Shrimp Taquitos</b> .....	17
Lime cream, fresh guacamole	
<b>Crisp Calamari</b> .....	15
Golden fried, rémoulade, marinara sauce	
<b>Jumbo Shrimp Cocktail</b> .....	19
Gulf white shrimp, classic cocktail sauce	
<b>Roasted East Coast Oysters</b> .....	15
House BBQ, Parmesan Breadcrumbs, Pickled Jalapeno or Sriracha Parmesan Garlic Butter	
<b>Add Crab Meat</b> .....	5
<b>Steamers</b> ❄️ .....	Half 12 Full 19
Pacific Coast Manila clams, aromatic natural broth, drawn butter	
<b>Garlic Cheese Bread</b> .....	8
<b>Coconut Crusted Jumbo Shrimp</b> .....	15
Sweet and sour mango chili sauce	
<b>Park's Sampler (Serves 2)</b> .....	27
Jumbo lump crab cake, lobster & shrimp taquitos, crisp calamari, coconut fried shrimp	
<b>Seasonal Soup</b> .....	Cup 7 Bowl 9
<b>Clam Chowder</b> ❄️ .....	Cup 9 Bowl 11
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> .....	10
Feta, tomatoes, green beans, cucumber, romaine, red wine vinaigrette, kalamata olives	
<b>Park's 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	

## FROM THE WATER

dinner

<b>Cedar Plank Roasted Salmon</b> .....	34
Jumbo lump crab and corn salsa, oven-roasted fingerling potatoes, beurre blanc	
<b>Park's Grilled Mahi Mahi</b> .....	32
Fresh thyme and asparagus risotto, heirloom tomatoes, lemon beurre blanc	
<b>Broiled Lobster Tail 11 oz.</b> .....	52
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, tomatoes, lemon beurre blanc, yuzu citrus greens	
<b>Chilean Sea Bass</b> .....	42
Miso mirin glaze, Asian vegetables, steamed white rice	
<b>Seafood Linguine</b> .....	28
Sautéed 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> .....	26
Classic spicy Creole dish, shrimp, chicken, tasso ham, pepper, rice, French bread crostini	
<b>Red Alaskan King Crab 1-1/2 lbs.</b> ❄️ .....	65
Jumbo legs with oven-roasted fingerling potatoes, seasonal vegetables	
<b>Surf and Turf*</b> ❄️ .....	52
7 oz Filet Mignon and Cold Water Lobster Tail, lemon butter sauce, Yukon Gold mashed potatoes, seasonal vegetables	

### Park's 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> .....	30	<b>Mahi Mahi</b> .....	29
<b>Atlantic Salmon*</b> ❄️ .....	28	<b>Swordfish</b> .....	30
<b>Day Boat Catch</b> (Ask your server for daily selection) .....MP			

## Park's 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

**Jumbo Lump Crab Cakes 35**

Two jumbo lump crab cakes, remoulade beurre blanc,

Yukon Gold mashed potatoes, asparagus

Golden Road Hefeweizen 5.0% (Los Angeles) ... 8

ZD Chardonnay (California) ... 16

## 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> ❄️ .....	42
Yukon Gold mashed potatoes, asparagus, béarnaise sauce	
<b>"Garlic Cheese Bread" Burger*</b> .....	21
8 oz. beef brisket, 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

<b>Mesquite-Grilled Gulf Shrimp (5)</b> ... 10	<b>Lobster Tail (6 oz.)</b> ❄️ ... 23
<b>Shrimp &amp; Scallop Brochette</b> ... 10	<b>Jumbo Lump Crab Cake</b> ... 9
	<b>Salmon*</b> ❄️ ... 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.