

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

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

FROM THE WATER

dinner

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

Ahi Tuna	30	Mahi Mahi	29
Atlantic Salmon* ❄️	28	Swordfish	30
Day Boat Catch (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

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