

# PARKERS' LIGHTHOUSE

## GLUTEN FREE DINNER MENU

Please alert your server to any food allergies

### APPETIZERS & SMALL PLATES

<b>Jumbo Shrimp Cocktail</b> .....	19
Gulf white shrimp, classic cocktail sauce	
<b>Steamers</b> .....	Half 12 Full 19
Pacific Coast Manila Clams, aromatic natural broth, drawn butter.	
<b>Oysters on the Half Shell</b>	
Horseradish cocktail sauce and Champagne mignonette	
½ Dozen .....	16
Dozen .....	30
<b>Iced Seafood Tower</b> .....	45
Gulf Shrimp, Alaskan Red King Crab, Selected Oysters, Horseradish cocktail sauce, Champagne mignonette	

*Ask your server about Gluten-free sushi and sashimi items!*

### SALADS

<b>Mediterranean Chopped Salad</b> .....	10
Mediterranean chopped, feta cheese, tomatoes, green beans, romaine, Kalamata olives, red wine vinaigrette	
<b>Parkers' Wedge</b> .....	11
Iceberg, Applewood smoked bacon, tomatoes, Gorgonzola blue cheese crumbles, blue cheese dressing	
<b>Seafood Cobb Salad</b> .....	24
Jumbo lump crab, shrimp, avocado, bacon, egg, Roma tomatoes, crisp romaine, Louie dressing	
<b>Alsatian Chicken Salad</b> .....	15
Grilled chicken breast, Gorgonzola blue cheese, field greens, Gala apples, candied pecans, apple cider vinaigrette	

### DESSERTS

<b>Vanilla Ice Cream</b> .....	5
<b>Raspberry Sorbet</b> .....	5
<b>Trio of Fresh Seasonal Fruit Sorbets</b> .....	7

### MESQUITE GRILLED FRESH FISH

Simply grilled with mashed potatoes and roasted vegetables

<b>Ahi Tuna</b> .....	30
<b>Atlantic Salmon</b> .....	28
<b>Mahi Mahi</b> .....	29
<b>Swordfish</b> .....	30
<b>Day Boat Catch</b> .....	MP

### SPECIALTIES

<b>Cedar Plank Roasted Salmon</b> .....	34
Jumbo lump crab and corn salsa, fingerling potatoes, beurre blanc	
<b>Chilean Seabass</b> .....	42
Asian vegetables, steamed white rice	
<b>Broiled Lobster Tail 11oz</b> .....	52
Cold water lobster tail broiled, fingerling potatoes, herb butter	
<b>Alaskan Red King Crab 1 ½ lbs.</b> .....	65
Jumbo legs with fingerling potatoes, seasonal vegetables	
<b>Jumbo Seared Georges Banks Scallops</b> .....	37
Edamame and corn succotash, smoked bacon, tomato, lemon beurre blanc, Yuzu citrus greens	
<b>14 oz. USDA Prime New York Strip Steak</b> ....	49
Yukon Gold mashed potatoes, asparagus	
<b>16 oz. Bone-In Ribeye, CAB</b> .....	49
Yukon Gold mashed potatoes, asparagus	
<b>Surf and Turf</b> .....	52
Filet Mignon and Cold Water Lobster Tail, Yukon Gold mashed potatoes, seasonal vegetables	
<b>Petite Filet Mignon 7 oz.</b> .....	42
Yukon Gold mashed potatoes, asparagus, béarnaise sauce	

### GLUTEN-FREE BEERS & CIDERS

<b>Stone Delicious IPA (gluten-reduced)</b> .....	7
<b>Rotating Draft Cider</b> .....	8

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### SIDE DISHES

<b>Steamed Vegetables</b>	<b>Yukon Gold Mashed Potatoes</b>	<b>Fresh Fruit</b>
<b>Steamed White Rice</b>	<b>Sauteed or Steamed Spinach</b>	<b>Steamed Asparagus</b>
<b>French Fries</b>	<b>Sweet Potato Fries</b>	

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