

Parkes' Lighthouse

since 1983

lunch

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 and fresh guacamole
- Crisp Calamari** 15
Golden fried, rémoulade, marinara sauce
- Jumbo Shrimp Cocktail** 19
Gulf white shrimp, classic cocktail sauce
- Steamers** 🌿 Half 12 Full 19
Pacific Coast Manila clams, aromatic natural broth,
drawn butter
- Roasted East Coast Oysters** 15
House BBQ, Parmesan Breadcrumbs, Pickled Jalapeno
or
Sriracha Parmesan Garlic Butter
Add Crab Meat 5
- Coconut Crusted Jumbo Shrimp** 15
Sweet and sour mango chili sauce
- Parkes' Sampler (Serves 2)** 27
Jumbo lump crab cake, lobster & shrimp taquitos,
crisp calamari, coconut fried shrimp
- Garlic Cheese Bread** 8
- 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
- Parkes' 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
- Grilled Steak Salad** 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

- Mesquite-Grilled Fresh Fish Sandwich** 18
Today's freshest seafood, served with rémoulade sauce
- Tuscan Chicken Sandwich** 17
Lightly floured and seared chicken breast, Monterey Jack, tomato, red leaf lettuce, garlic herb aioli, toasted sourdough
- Blackened Ahi Tuna Banh Mi*** 17
Pickled slaw, sliced chilies, lemon aioli, cilantro, French baguette
- "Garlic Cheese Bread" Burger*** 🍷 19
8 oz. ground brisket, sliced tomato, our famous garlic cheese bread
add grilled onions 1.5
add bacon 2
- Lobster Club** 23
Chunks of lobster, avocado, bacon, lettuce, tomato, toasted brioche
- Ahi Tuna Burger*** 18
Caramelized onions, tomato, mixed greens, scallions, French aioli, toasted challah bun
- Parkes' Dip** 17
Roasted New York Steak, horseradish cream, au jus, fries Add Fried Onions and Jack Cheese.....3
- Crab Cake Sandwich** 19
Jumbo lump crab cake, red leaf lettuce, tomato, chipotle aioli, toasted challah bun

Parkes' 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 26
- Atlantic Salmon* 🌿 24
- Mahi Mahi 25
- Swordfish 26
- Day Boat Catch (Ask your server for daily selection) MP

Parkes' Signature Specialties

Paired with a suggested beer or wine

🍷 Tri-Tip Sandwich 17

Mesquite grilled Tri Tip, house made BBQ, sliced tomatoes, dill pickle, coleslaw
Left Coast Una Mas Amber Lager 5.8% (San Clemente) ... 7
Zaca Mesa Syrah (Santa Ynez) ... 11

Pasta Primavera 20

Pepita arugula pesto, cream, soba noodles, roasted vegetables, lemon, parmesan cheese
with chicken ... 26 with shrimp ... 30
Golden Road Hefeweizen 5.0% (Los Angeles) ... 8
Ruffino "Lumina" Pinot Grigio (Italy) ... 10

SPECIALTIES

- Seafood Platter** 28
Mesquite-grilled fish brochette, shrimp and scallop brochette, lemon butter
- Mesquite-Grilled Shrimp** 23
Yukon Gold mashed potatoes, asparagus, lemon beurre blanc sauce
- Fish & Chips** 🌿 21
Wild Alaskan cod, Pale Ale beer batter, coleslaw, French fries, tartar sauce
- 7 oz. Skirt Steak*** 27
Cotija mashed potatoes, guajillo chimichurri
- Chicken & Shrimp Jambalaya** 22
Classic spicy Creole dish, shrimp, tasso ham, chicken, tomatoes, seasonal rice, French bread crostini
- Seafood Linguine** 26
Sautéed shrimp, sea scallops and Manila clams, zucchini, tomatoes, white wine-garlic sauce, parmesan crumbs
- Blackened Fish Tacos** 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.