

Parkery'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
- Parkery's Sampler (Serves 2)** 27
Jumbo lump crab cake, lobster & shrimp taquitos,
crisp calamari, coconut crusted jumbo 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
- Parkery'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

dinner

FROM THE WATER

- Cedar Plank Roasted Salmon** 34
Jumbo lump crab and corn salsa, oven-roasted fingerling potatoes, beurre blanc
- Parkery'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 buerre 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

Parkery'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
- Atlantic Salmon*** 🌿 28
- Mahi Mahi** 29
- Swordfish** 30
- Day Boat Catch** (Ask your server for daily selection) MP

Parkery's Signature Specialties

Paired with a suggested beer or wine

🍷 Surf & Turf for Two 125

30 oz. Tomahawk Ribeye, 11 oz Lobster Tail, Yukon Gold Mashed, Asparagus
Modern Times Blazing World 6.8% (San Diego, CA) ... 8
Justin Cabernet Sauvignon (Paso Robles) ... 16

Grilled Whole Striped Bass 42

California Style - Garlic Herb Marinade, Fennel Artichoke Salad with Arugula
Asian Style - Miso Coconut Marinade, Pickled Slaw Salad
Yucatan Style - Achiote Citrus Marinade, Grilled Pineapple Salad, Red Onion, Cilantro
Golden Road Hefeweizen 5.0% (Los Angeles) ... 8
Fernando Pighin & Figli (Friuli, Italy) ... 15

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.