

# Parkkers' Lighthouse

since 1983

David Maskello - General Manager  
Austin Harrell - Executive Chef

Lunch

## TODAY'S FRESH OYSTER SELECTION

*Identity Assured*

Horseradish Cocktail Sauce  
and Champagne Mignonette

1/2 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 and 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>Steamers</b> .....	Half 12 Full 19
Pacific Coast Manila clams, aromatic natural broth, drawn butter	
<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>Coconut Crusted Jumbo Shrimp</b> .....	15
Sweet and sour mango chili sauce	
<b>Parkers' Sampler (Serves 2)</b> .....	27
Jumbo lump crab cake, lobster & shrimp taquitos, crisp calamari, coconut crusted jumbo shrimp	
<b>Garlic Cheese Bread</b> .....	8
<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>Parkers' 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>Alsatian Chicken</b> .....	15
Grilled chicken breast, Gorgonzola, field greens, Gala apples, candied pecans, apple cider vinaigrette	
<b>Grilled Steak Salad</b> .....	23
Grilled skirt steak, avocado, cilantro, orange segments, cotija cheese, fried salted pepitas, baby mixed greens, orange habanero dressing	

## SANDWICHES

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

## Parkers' Mesquite-Grilled Fish, choose from one of our 3 styles


<b>Ahi Tuna</b> .....	26	<b>Mahi Mahi</b> .....	25
<b>Atlantic Salmon*</b>  .....	24	<b>Swordfish</b> .....	26
<b>Day Boat Catch</b> (Ask your server for daily selection) .....	MP		

## Parkers' Signature Specialties

*Paired with a suggested beer or wine*

<b>Shrimp and Chicken Stir Fry</b> 25
Crispy chicken, shrimp, shiitake mushroom, broccoli, bean sprouts, sweet chili soy
Kona Longboard Lager 4.6% (HI) ... 7
Zaca Mesa Syrah (Santa Ynez) ... 11
<b>Chicken and Ramen Salad</b> 17
Cold ramen noodle salad, pulled lemon pepper chicken, diced cucumber, ginger, onion, watermelon radish, peanut dressing
Golden Road Hefeweizen 5.0% (Los Angeles) ... 8
Ruffino "Lumina" Pinot Grigio (Italy) ... 10

## SPECIALTIES

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