

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

Parkers' 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 | Mahi Mahi. 25 |
| Atlantic Salmon* 24 | Swordfish 26 |
| Day Boat Catch (Ask your server for daily selection) MP | |

Parkers' Signature Specialties

Paired with a suggested beer or wine

Shrimp and Chicken Stir Fry 25

Crispy chicken, shrimp, shiitake mushroom, broccolini, bean sprouts, sweet chili soy

Kona Longboard Lager 4.6% (HI) ... 7

Zaca Mesa Syrah (Santa Ynez) ... 11

Chicken and Ramen Salad 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

- 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.

Parkers' Signature Cocktails 13

Made with fresh seasonal ingredients and premium spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Absolut Lime Vojito

Absolut Lime, Simple Syrup, Lime Juice, Fresh Mint

Strawberry Rose

Rosé Wine, Strawberry, Lemon

Tito Picoso

Tito's Vodka, Chili Syrup, Lime, Jalapeno, Basil Leaves

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Citrus Vodka, Elderflower Liqueur, White Cranberry, Fresh Basil

Water-Mint Margarita

Tequila, Cointreau Noir, Lime, Watermelon Juice, Pomegranate Salt

The "Old" Yeller

Old Forrester Bourbon, Limoncello, Domaine Canton Ginger, Lemon

Parkers' Ultimate Bloody Mary..... 17

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

BOTTLED WATERS

Acqua Panna	1/2 Liter	4	1 Liter	7
San Pelligrino	1/2 Liter	4	1 Liter	7

CRAFT DRAFT

Try One Of Our Ten Rotating Taps
(Ask Your Server For Selections)

Oskar Blues Mama's Little Yella Pils	CO	5.3%	Pilsner	7
Founders All-Day	MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Abita Andygator	LA	8.0%	Maibock	7
Modern Times Blazing World	San Diego	6.8%	Red Ale	8
Barley Forge Orange Curtain	Costa Mesa	6.2%	IPA	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Great Divide Hercules	CO	10.0%	Double IPA	7
Smog City Saber-Toothed Squirrel	Torrance	7.0%	Amber Ale	8
Stella Artois	Belgium	5.0%	Pale Lager	8
Golden Road Hef	Los Angeles	5.0%	Hefeweizen	8
Victory Sour Monkey	PA	9.5%	Sour Tripel	7

CRAFT BOTTLES

Left Coast Una Mas	San Clemente	5.8%	Amber Lager	7
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	6
Guinness	Ireland	4.0%	Stout	8
North Coast Old Rasputin	Eureka	9.0%	Imperial Stout	8
Maui Brewing Coconut Porter	HI	7.0%	Porter	8
Oskar Blues Old Chub	CO	8.0%	Scotch Ale	7
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Kona Longboard	HI	4.6%	Lager	7
Golden Road Wolf Pup	Los Angeles	4.5%	Session IPA	6
Widmer	Portland	4.9%	Hefeweizen	7
Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Lager	7
Sam Adams	Boston	4.9%	Lager	7
Becks (Non-Alcoholic)	Germany	N/A	Lager	7
Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
Stone Arrogant Bastard 22oz	San Diego	7.8%	IPA	15
Sapporo 22oz	Japan	4.5%	Dry Lager	12

SUSHI MENU

APPETIZERS & SOUPS

Seaweed Salad	4	Sunomono	3
Edamame	4	Miso Soup	4

*SASHIMI... 7

*NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

*SPECIALTIES

Sushi Combination 23	Sashimi Combination 25
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
Seafood Poké 23	Ahi Tuna Carpaccio 21
Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Sushi Rice, Miso Soup	Wasabi Aioli, Garnished with a Minced Salad of Burdock Root and Scallions

Bento Box 22

Spicy Tuna Roll,, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup

*SPECIAL ROLLS

Ceviche Roll 17	Salmon Ponzu Roll 16
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
Crunchy 15	Summer Shrimp & Scallop 18
Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce	Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Soy Paper, Eel Sauce
Rainbow 15	Alaskan Red King Crab Roll 22
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce
3 Amigos 16	I Love You 16
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)

Signature Specialty Roll (Ask your server for daily selection)

PREMIUM COLD SAKE

Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)	13
Creamy and full-bodied with hints of lychee	
Sho Chiku Bai Junmai Ginjo (300ml)	15
Delicate, silky smooth and dry with fruity aroma	
Yoshinogawa Sake Echigo Junmai (300ml)	18
Citrus and spice overtones with a buttery sweetness	
Gekkeikan Horin Junmai Daiginjo (300ml)	32
Bright flavor with a smooth finish, fruity aroma	