

Parkers' Lighthouse

since 1983

David Maskello - General Manager
Austin Harrell - Executive Chef

TODAY'S FRESH OYSTER SELECTION

Identity Assured ❄️

Cocktail Sauce and Mignonette
½ Dozen 16 Dozen 30 Sampler 17

ICED SEAFOOD TOWER

4 ea. Selected Oysters, 2 ea. Large Gulf Shrimp,
Alaskan Red King Crab, Cocktail Sauce,
Herb Aioli, 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	
Steamers ❄️ Half 12 Full 19	
Pacific Coast Manila Clams, Aromatic Natural Broth	
Garlic Cheese Bread	8
Coconut Crusted Jumbo Shrimp	16
Sweet and Sour Mango Chili Sauce	
Parkers' Sampler (Serves 2)	28
Jumbo Lump Crab Cake, Lobster & Shrimp Taquitos, Crisp Calamari, Coconut Crusted Jumbo Shrimp	
Seasonal Soup Cup 8 Bowl 10	
Clam Chowder ❄️ Cup 9 Bowl 11	
New England Style -Tender Ocean Clams, Herb Crackers	

SALADS

Caesar	9
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan Reggiano Cheese	
with Chicken	15
with Grilled Shrimp	18
with Grilled Salmon ❄️	21
Mediterranean	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	25
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Egg, Roma Tomatoes, Crisp Romaine, Louie Dressing	
Grilled Shrimp Avocado	19
Gorgonzola, Chopped Iceberg, Cucumber, Tomato, Green Onions, Applewood Smoked Bacon, Herb Parmesan Dressing	
Alsatian Chicken	16
Grilled Chicken Breast, Gorgonzola, Field Greens, Gala Apples, Candied Pecans, Apple Cider Vinaigrette	

FROM THE WATER

dinner

Cedar Plank Roasted Salmon	34
Jumbo Lump Crab & Corn Salsa, Oven-Roasted Fingerling Potatoes, Beurre Blanc	
11 oz Lobster Tail	52
Cold Water Lobster Tail, Lemon Butter, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter	
Jumbo Seared Georges Bank Scallops ❄️	37
Edamame 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	29
Sautéed Shrimp, Sea Scallops and Manila Clams with Zucchini, Tomatoes, White Wine-Garlic Sauce, Parmesan Crumbs	
Crab-Stuffed Shrimp	30
Yukon Gold Mashed Potatoes, Asparagus, Beurre Blanc	
Fish & Chips ❄️	22
Wild Alaskan Cod, Pale Ale Beer Batter, Coleslaw, French Fries, Tartar Sauce	
Mariner Platter	38
Mesquite-Grilled Fresh Fish, Shrimp & Scallop Brochette, Jumbo Lump Crab Cake, Lemon Butter Sauce	
Chicken & Shrimp Jambalaya	27
Shrimp, Chicken, Spicy Tasso Ham, Pepper, Rice, French Bread Crostini	
Alaskan Red King Crab 1-1/2 lbs. ❄️	65
Jumbo Legs, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables	
Surf and Turf* ❄️	52
7 oz Filet Mignon, Cold Water Lobster Tail, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables	

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	32	Mahi Mahi	29
Atlantic Salmon* ❄️	30	Swordfish	32
Day Boat Catch (Ask Your Server for Daily Selection)MP			

Parkers' 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
Yucutan Style - Achiote Citrus Marinade, Grilled Pineapple Salad, Red Onion, Cilantro
Franziskaner Hefeweizen 5.0% (Germany) ... 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*	50
Yukon Gold Mashed Potatoes, Asparagus	
7 oz. Filet Mignon*	44
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce	
"Garlic Cheese Bread" Burger*	21
8 oz. Ground Beef & Brisket, Sliced Tomato, Our Famous Garlic Cheese Bread	
Chicken Milanese	27
Parmesan Crusted, Fresh Mozzarella, Herb Linguine, Marinara	

Accompaniments

Mesquite-Grilled Gulf Shrimp (5) . . .10	Lobster Tail (6 oz.) ❄️ . . .26
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.

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since 1983

Parkers' Signature Cocktails 13

Made with Fresh Seasonal Ingredients and Premium Spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Jack Baker

Mezcal, Damiana, Lime, Simple Syrup, Cucumber

The Dude

Fugu Horchata Vodka, Kahlua, Milk

The Rooster

Ketel One Orange, Pama, St. Germain, Lemon, Orange, Tarragon

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Grey Goose Citron, St. Germain, White Cranberry, Fresh Basil

Water-Mint Margarita

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

Bad Blake

Old Grove Gin, Lavender Water, Simple Syrup

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)

Three Weavers Seafarer	Torrance	4.8%	Kölsch Pilsner	8
Founders All-Day	MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Modern Times Blazing World	San Diego	6.8%	Red Ale	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Barley Forge Orange Curtain	Costa Mesa	6.2%	IPA	8
Abita Andygator	LA	8.0%	Maibock	7
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
Franziskaner	Germany	5.0%	Hefeweizen	8
North Coast Seasonal Sour	Ft. Bragg	4.1%	Berliner Weisse	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	7
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	7
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
22oz Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
22oz Stone Arrogant Bastard	San Diego	7.8%	IPA	15
22oz Sapporo	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, Eel Sauce, Soy Paper
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