

Park's 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, Rémoûlade, Marinara Sauce

Jumbo Shrimp Cocktail 19
Gulf White Shrimp, Classic Cocktail Sauce

Steamers 🌿 Half 12 Full 19
Pacific Coast Manila Clams, Aromatic Natural Broth

Coconut Crusted Jumbo Shrimp 16
Sweet & Sour Mango Chili Sauce

Park's Sampler (Serves 2) 28
Jumbo Lump Crab Cake, Lobster & Shrimp Taquitos,
Crisp Calamari, Coconut Crusted Jumbo Shrimp

Garlic Cheese Bread 8

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

Seafood Cobb 25
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Egg,
Roma Tomatoes, Crisp Romaine Lettuce, Louie Dressing

Grilled Shrimp Avocado 19
Gorgonzola, Chopped Iceberg, Cucumber, Tomato,
Green Onions, Applewood Smoked Bacon, Herb
Parmesan Dressing

Alsation Chicken 16
Grilled Chicken Breast, Gorgonzola, Field Greens, Gala
Apples, Candied Pecans, Apple Cider Vinaigrette

Grilled Steak 23
Grilled Skirt Steak, Avocado, Cilantro, Orange Segments,
Cotija Cheese, Fried Salted Pepitas, Baby Mixed Greens,
Orange Habanero Dressing

lunch

SANDWICHES

Served With Your Choice of House-Made Chips, French Fries or Coleslaw

Mesquite-Grilled Fresh Fish Sandwich 19

Today's Freshest Seafood, Rémoûlade Sauce

Tuscan Chicken Sandwich 17

Lightly Floured & Seared Chicken Breast, Monterey Jack, Tomato, Red Leaf Lettuce, Garlic Herb Aioli,
Toasted Sourdough

Blackened Ahi Tuna Banh Mi* 17

Pickled Slaw, Sliced Chillies, Lemon Aioli, Cilantro, French Baguette

"Garlic Cheese Bread" Burger* 19

8 oz. Ground Beef & Brisket, Sliced Tomato, Our Famous Garlic Cheese Bread

Add Grilled Onions 1.5

Add Bacon 2

Lobster Club 23

Lobster, Avocado, Bacon, Lettuce, Tomato, Toasted Brioche

Park's Dip 17

Roasted New York Steak, Horseradish Cream, Au Jus, Fries **Add Fried Onions & Jack Cheese.....3**

Crab Cake Sandwich 19

Jumbo Lump Crab Cake, Red Leaf Lettuce, Tomato, Chipotle Aioli, Toasted Challah Bun

Blackened Fish Tacos 21

Cabbage, Pico de Gallo, Fresh Cilantro, Avocado Aioli

Park'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 26

Mahi Mahi 25

Atlantic Salmon* 🌿 24

Swordfish 26

Day Boat Catch (Ask Your Server for Daily Selection) MP

Park's Signature Specialties

Paired with a Suggested Beer or Wine

Seared Tuna Salad 26

Blackened Sesame Crusted Tuna, Seaweed Salad, Serrano, Cucumber,
Shaved Fennel, Avocado, Red Curry Vinaigrette
Firestone 805 Blonde Ale (Paso Robles, 4.7%) ... 7
Blufeld Riesling (Mosel, Germany) ... 11

Yellowtail Guava Aguachile 19

Sliced Yellowtail, Cucumber, Serrano, Avocado, Mexican Onion,
Ninja Radish, Guava Aguachile Sauce
Widmer Hefeweizen (Portland, 4.9%) ... 7
St. Supéry Sauvignon Blanc (Napa, CA) ... 13

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
Shrimp, Spicy Tasso Ham, Chicken, Tomatoes, Rice, French Bread Crostini

Seafood Linguine 27
Sautéed Shrimp, Sea Scallops and Manila Clams, Zucchini, Tomatoes, White Wine-Garlic Sauce, Parmesan Crumbs

**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' Lighthouse

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
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
Franziskaner	Germany	5.0%	Hefeweizen	8
North Coast Seasonal Sour	Fort 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
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	