

# PARKERS' LIGHTHOUSE

## GLUTEN FREE DINNER MENU

Please alert your server to any food allergies

### APPETIZERS & SMALL PLATES

<b>Jumbo Shrimp Cocktail</b> .....	<b>19</b>
Gulf white shrimp, classic cocktail sauce	
<b>Steamers</b> .....	<b>Half 13 Full 19</b>
Pacific Coast Manila Clams, aromatic natural broth,	
<b>Oysters on the Half Shell</b>	
Cocktail sauce and Mignonette	
<b>½ Dozen</b> .....	<b>16</b>
<b>Dozen</b> .....	<b>30</b>
<b>Sampler</b> .....	<b>17</b>
<b>Iced Seafood Tower</b> .....	<b>45</b>
Gulf Shrimp, Alaskan Red King Crab, Selected Oysters, Cocktail sauce, Mignonette	

*Ask your server about Gluten-free sushi  
and sashimi items!*

### SALADS

<b>Mediterranean</b> .....	<b>10</b>
Feta cheese, Tomatoes, Green beans, Cucumber, Crisp Romaine, Kalamata olives, Red Wine Vinaigrette	
<b>Seafood Cobb</b> .....	<b>26</b>
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Egg, Roma Tomatoes, Crisp Romaine, Louie Dressing	
<b>Grilled Shrimp Avocado</b> .....	<b>21</b>
Gorgonzola, Chopped Iceberg, Cucumber, Tomato, Green Onions, Applewood Smoked Bacon, Herb Parmesan Dressing	
<b>Alsatian Chicken</b> .....	<b>16</b>
Grilled Chicken Breast, Gorgonzola Blue Cheese, Field Greens, Gala Apples, Candied Pecans, Apple Cider Vinaigrette	

### DESSERTS

<b>Vanilla Ice Cream</b> .....	<b>5</b>
<b>Raspberry Sorbet</b> .....	<b>5</b>
<b>Trio of Fresh Seasonal Fruit Sorbets</b> .....	<b>8</b>

### MESQUITE GRILLED FRESH FISH

Simply grilled with mashed potatoes and roasted vegetables

<b>Ahi Tuna</b> .....	<b>32</b>
<b>Atlantic Salmon</b> .....	<b>32</b>
<b>Mahi Mahi</b> .....	<b>29</b>
<b>Swordfish</b> .....	<b>32</b>
<b>Day Boat Catch</b> .....	<b>MP</b>

### SPECIALTIES

<b>Cedar Plank Roasted Salmon</b> .....	<b>35</b>
Jumbo Lump Crab & Corn Salsa, Oven-Roasted Fingerling Potatoes, Beurre Blanc	
<b>Chilean Seabass</b> .....	<b>42</b>
Miso Mirin Glaze, Asian Vegetables, Steamed White Rice	
<b>1 lb Lobster Tail</b> .....	<b>52</b>
Cold Water Lobster Tail, Lemon Butter, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter	
<b>Alaskan Red King Crab 1 ½ lbs.</b> .....	<b>65</b>
Jumbo Legs, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables	
<b>Jumbo Seared Georges Banks Scallops</b> .....	<b>37</b>
Edamame Corn Succotash, Smoked Bacon, Tomatoes, Lemon Buerre Blanc, Yuzu Citrus Greens	
<b>14 oz. USDA Prime New York Strip Steak</b> ....	<b>49</b>
Yukon Gold Mashed Potatoes, Asparagus	
<b>16 oz. Bone-In Ribeye</b> .....	<b>51</b>
Yukon Gold Mashed Potatoes, Asparagus	
<b>Surf and Turf</b> .....	<b>55</b>
7 oz Filet Mignon, Cold Water Lobster Tail, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables	
<b>7 oz. Filet Mignon</b> .....	<b>44</b>
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce	

### GLUTEN-FREE BEERS & CIDERS

<b>Stone Delicious IPA (gluten-reduced)</b> .....	<b>7</b>
<b>Rotating Draft Cider</b> .....	<b>8</b>

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### SIDE DISHES

**Steamed Vegetables**  
**Steamed White Rice**  
**French Fries**

**Yukon Gold Mashed Potatoes**  
**Sauteed or Steamed Spinach**  
**Sweet Potato Fries**

**Fresh Fruit**  
**Steamed Asparagus**

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