

# Park's Lighthouse

since 1983

David Maskello - General Manager

*lunch*

## 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** ..... 18  
Lime Cream, Fresh Guacamole

**Crisp Calamari** ..... 15  
Golden Fried, Rémoûlade, Marinara Sauce

**Jumbo Shrimp Cocktail** ..... 19  
Gulf White Shrimp, Classic Cocktail Sauce

**Steamers** ..... Half 13 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

**Housemade Chips & Dip** ..... 10  
BBQ Seasoned Chips, Applewood Smoked Bacon,  
Gorgonzola, Scallions

## SOUPS & SALADS

**Seasonal Soup** ..... Cup 8 Bowl 10

**Clam Chowder** ..... Cup 9 Bowl 11  
New England Style -Tender Ocean Clams, Herb Crackers

**Caesar** ..... 11  
Crisp Romaine, Caesar Dressing, Croutons, Shaved  
Parmesan Reggiano Cheese

add Chicken ..... 7

add Grilled Shrimp ..... 9

add Grilled Salmon ..... 10

**Mediterranean** ..... 10  
Feta, Tomatoes, Green Beans, Cucumber, Romaine,  
Red Wine Vinaigrette, Kalamata Olives

**Seafood Cobb** ..... 26  
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Egg,  
Roma Tomatoes, Crisp Romaine Lettuce, Louie Dressing

**Grilled Shrimp Avocado** ..... 21  
Gorgonzola, Chopped Iceberg, Cucumber, Tomato,  
Green Onions, Applewood Smoked Bacon, Herb  
Parmesan Dressing

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

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

## 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\*** ..... 18

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** ..... 18

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** ..... 27

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

## Park's Signature Specialties

Paired with a Suggested Beer or Wine

**Turkey Club 17**

Roast Turkey, Applewood Smoked Bacon, Lettuce, Tomato,  
Mayonnaise, Toasted White Bread

Firestone 805 Blonde Ale (Paso Robles, 4.7%) ... 7

Blufeld Riesling (Mosel, Germany) ... 11

**Burrito Bowl 14**

Red Rice, Black Beans, Pico de Gallo, Romaine, Avocado, Tortilla Strips

add Chicken ..... 7 add Grilled Shrimp ..... 9

add Steak ..... 12 add Salmon ..... 10

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** ..... 22

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

Sauteed 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

### Willmore

Angel's Envy, Hazelnut, Honey, Cinnamon

### East Village

Hendrick's, St. Germain, Basil, Lime

### Rose Park

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, Basil

### Water-Mint Margarita

Volcan Tequila, Cointreau, Watermelon, Pomegranate Salted Rim

### Bluff Heights

Monkey Shoulder, Lemon, Ginger, Bitters

## 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)

Evans Pollen Nation	Irvine	5.2%	Honey Blonde	8
Three Weavers Stateside	Inglewood,CA	4.5%	Session IPA	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Anderson Valley Boont	Boonville	5.8%	Amber	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Modelo Especial	Mexico	4.5%	Pilsner	8
Abita Andygator	LA	8.0%	Maibock	8
Great Divide Hercules	CO	10.0%	Double IPA	8
Stone Scorpion Bowl	Escondido,CA	7.5%	IPA	8
Figueroa Mountain Davy Brown	Buellton,CA	6.0%	Brown Ale	8
Golden Road	Los Angeles	5.0%	Hefeweizen	8
North Coast Seasonal Sour	Ft. Bragg	4.1%	Berliner Weisse	7

## CRAFT BOTTLES

Karl Strauss Columbia Street	San Diego	4.5%	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
Stella Artois	Belgium	4.8%	Pilsner	8
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

<b>Sushi Combination 23</b>	<b>Sashimi Combination 25</b>
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
<b>Seafood Poké 23</b>	<b>Ahi Tuna Carpaccio 21</b>
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

<b>Ceviche Roll 17</b>	<b>Salmon Ponzu Roll 16</b>
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
<b>Crunchy 15</b>	<b>Summer Shrimp &amp; Scallop 18</b>
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
<b>Rainbow 15</b>	<b>Alaskan Red King Crab Roll 22</b>
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
<b>3 Amigos 16</b>	<b>I Love You 16</b>
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholulu, Green Onion	Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)

Signature Specialty Roll (Ask Your Server For Daily Selection)

## PREMIUM COLD SAKE

<b>Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)</b> . . . . .	13
Creamy and Full-Bodied with Hints of Lychee	
<b>Sho Chiku Bai Junmai Ginjo (300ml)</b> . . . . .	15
Delicate, Silky Smooth and Dry with Fruity Aroma	
<b>Yoshinogawa Sake Echigo Junmai (300ml)</b> . . . . .	18
Citrus and Spice Overtones with a Buttery Sweetness	
<b>Gekkeikan Horin Junmai Daiginjo (300ml)</b> . . . . .	32
Bright Flavor with a Smooth Finish, Fruity Aroma	