

Parkers' Lighthouse

since 1983

David Maskello - General Manager
William De Mars - Executive Chef

TODAY'S FRESH OYSTER SELECTION

Identity Assured ❄️

Cocktail Sauce and Mignonette
½ Dozen 16 Dozen 30 Sampler 17

ICED SEAFOOD TOWER

3 ea. Selected Oysters, 3 ea. Large Gulf Shrimp,
Alaskan Red King Crab, 3 Chilled New Zealand
Mussels, Tuna Poke, Wonton Chips,
Cocktail Sauce, Herb Aioli, Mignonette

45

Add an Additional Person ... 15
Includes 1 Shrimp, 1 Oyster, Alaskan King Crab,
1 Chilled New Zealand Mussel, Tuna Poke

APPETIZERS & SMALL PLATES

Sushi Menu on Reverse Side

Lobster & Shrimp Taquitos	18
Lime Cream, Fresh Guacamole	
Crisp Calamari	15
Golden Fried, Rémoulade, Marinara Sauce	
Jumbo Shrimp Cocktail	19
Gulf White Shrimp, Classic Cocktail Sauce	
Steamers ❄️ Half 13 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	
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 12	
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	
Alsatian Chicken	16
Chicken Breast, Gorgonzola, Field Greens, Gala Apples, Candied Pecans, Apple Cider Vinaigrette	

FROM THE WATER

dinner

Cedar Plank Roasted Salmon	35
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, Tomatoes, Rice, French Bread Crostini	
Alaskan Red King Crab 1-1/4 lbs. ❄️	75
Jumbo Legs, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables	
Surf and Turf* ❄️	55
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* ❄️	32	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
Coronado Mermaid Red Ale 5.7% (San Diego, CA) ... 8
Justin Cabernet Sauvignon (Paso Robles) ... 16

Lobster Mac & Cheese 38

6 oz. Lobster Tail, Cavatappi Pasta, Gruyere, Parmesan, Fontina,
Parmesan Bread Crumbs

Upgrade to an 11 oz. Lobster Tail ... 58

Golden Road Hefeweizen 5.0% (Los Angeles) ... 8
Saintsbury Chardonnay (Carneros, CA) ... 12

FROM THE LAND

14 oz. USDA Prime NY Strip Steak*	49
Yukon Gold Mashed Potatoes, Asparagus	
16 oz. Bone-In Ribeye Steak*	51
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	
Lemon Rosemary Free Range Chicken	29
Broccolini, Parmesan Fingerling Potatoes, Chicken Jus	

Accompaniments

Mesquite-Grilled Gulf Shrimp (5) . . .9	Lobster Tail (6 oz.) ❄️ . . .26
Shrimp & Scallop Brochette . . .10	Jumbo Lump Crab Cake . . .9
	Salmon* ❄️ . . .10

*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

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

Lunazul Tequila, Cointreau, Lime, 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	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
Figuroa 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

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

Joto Junmai Gingo "The Pink One" (720 ml)	8	46
Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish		
Banzai Bunny Sparkling Blueberry (300 ml)		15
Blueberry-Infused, Elegantly Sweet		
Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)		18
Creamy and Full-Bodied with Hints of Lychee		
SakéOne G Joy Genshu (300 ml)		21
Big and Bold with Melon, Pepper and Cherry Finish		
Joto Daiginjo "The One with the Clocks" (300 ml)		35
Crushed Sage Notes, Spiced Apple, Supple Satin Texture		
Taiheikai Tokubetsu Junmai "Pacific Ocean" (720 ml)		55
Abundant, Balanced Fruit with Light Nuttiness and Earthiness		