

Park's Lighthouse

since 1983

David Maskello - General Manager
William De Mars - Executive Chef

lunch

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, Rémooulade, 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

Alsatian 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, Rémooulade 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
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

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, 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

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

	Gls	Btl
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		