

# Parkers' Lighthouse

since 1983

dinner

David Maskello - General Manager  
William DeMars - 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

47

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  
Salsa Verde, Lime Cream, Tomato, Guacamole, Chives
- Crisp Calamari** ..... 15  
Golden Fried, Rémolade, 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
- Tuna Poke Nachos** ..... 16  
Crispy Wontons, Chipotle & Avocado Wasabi Aioli,  
Toasted Sesame Seeds, Pickled Seaweed, Cilantro

## SOUPS & SALADS

- Seasonal Soup** ..... Cup 8 Bowl 10
- Clam Chowder** ❄️ ..... Cup 9 Bowl 12  
New England Style -Tender Ocean Clams, Herb Crackers
- Simple Green Salad** ..... 9  
Mixed Greens, Carrots, Tomatoes, Balsamic Vinaigrette
- Caesar** ..... 11  
Crisp Romaine, Caesar Dressing, Croutons, Shaved  
Parmesan Reggiano Cheese  
add Chicken ..... 7  
add Grilled Shrimp ..... 9  
add Grilled Salmon ..... 10
- Mediterranean** ..... 12  
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion,  
Carrots, Romaine, Red Wine Vinaigrette
- 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
- Poma Chicken Salad** ..... 17  
Chicken Breast, Goat Cheese, Pomegranate Arils, Red  
Onion, Pickled Fennel, Toasted Pepitas, Baby Arugula,  
Mixed Greens, Pomegranate Vinaigrette

## FROM THE WATER

- 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  
Sauteed 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
- Atlantic Salmon\*** ❄️ ..... 32
- Mahi Mahi** ..... 29
- 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
- Yucatan Free Range Half Chicken** ..... 29  
Poblano Cream Corn, Cotija Yukon Gold Mashed Potatoes, Guajillo Chimichurri

### 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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# Parkers' Lighthouse

since 1983

## Parkers' Signature Cocktails 13.5

Made with Fresh Seasonal Ingredients and Premium Spirits

### Mango Mojito

Cruzan Mango, Lime, Mint, Mango

### Blush Sangria

Rose Wine, Passoa Passionfruit Liqueur, Orange Juice, Soda Spritz

### Simple Rye

Templeton Rye, Simple Syrup, Pineapple, Bitters

### PB & J

Skrewball Peanut Butter Bourbon, Lindeman's Framboise

### Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

### Butterfly Martini

Grey Goose Citron, St. Germain, White Cranberry, Basil

### Pineapple Cilantro Margarita

Partida Tequila, Patron Pineapple Citronge, Pineapple & Cilantro Simple, Cajun Salt Rim

### Summer Shandy

Nolet's Gin, Lemon, Evans Honey Blonde, Seltzer Spritz

### 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
Founders All-Day	MI	4.7%	Session Ale	8
Golden Road Long Peach	Los Angeles	5.0%	Blonde 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

Abita	Louisiana	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
Heineken 0.0 (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

	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		