

Parkers' 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

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, 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, Chives
- Parkers' Sampler (Serves 2)** 28
Jumbo Lump Crab Cake, Lobster & Shrimp Taquitos, Crisp Calamari, Coconut Crusted Jumbo Shrimp
- Garlic Cheese Bread** 8
- 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 11
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
- 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*** 19
Grilled Pineapple, Jalapeno Pickled Onion, Red Leaf Lettuce, Chipotle Aioli, Toasted Golden Bun
- "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
- Parkers' 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

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 26
- Atlantic Salmon* 24
- Mahi Mahi 25
- Swordfish 27
- Day Boat Catch (Ask Your Server for Daily Selection) MP

Parkers' Signature Specialties

Paired with a Suggested Beer or Wine

Shrimp & Pork Belly Po' Boy 19

Beer Battered Shrimp, Seared Pork Belly, Remoulade, Tomato, Pickles, Lettuce
Toasted French Roll. Served With Your Choice of Side.

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.

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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 Alep	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
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

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)	Amsterdam	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		