

Parkers' Lighthouse

since 1983

dinner

TODAY'S FRESH OYSTER SELECTION

Identity Assured

Cocktail Sauce and Mignonette
 ½ Dozen 18 Dozen 34

ICED SEAFOOD TOWER

Selected Oysters (4), Large Gulf Shrimp (4),
 Alaskan Red King Crab, 1/2 Chilled Lobster Tail,
 Tuna Poke, Wonton Chips,
 Cocktail Sauce, Herb Aioli, Mignonette
 55

Add to Your Seafood Tower

One Shrimp...4, One Oyster...3, Tuna Poke... 10
 1/2 Chilled Lobster Tail...13
 1/4 lb. Alaskan King Crab... 16

APPETIZERS & SMALL PLATES

SUSHI MENU ON REVERSE SIDE

- Seasonal Soup Cup 8 Bowl 10
- Clam Chowder Cup 9 Bowl 12
 New England Style -Tender Ocean Clams, Herb Crackers
- Lobster & Shrimp Taquitos 18
 Salsa Verde, Lime Cream, Tomato, Guacamole, Chives
- Crispy Calamari 16
 Golden Fried, Rémooulade, Marinara Sauce
- Jumbo Shrimp Cocktail..... 19
 Gulf White Shrimp, Classic Cocktail Sauce
- Manila Clams Half 13 Full 19
 White Wine, Garlic Butter, Aromatic Natural Broth
- Coconut Crusted Jumbo Shrimp..... 17
 Sweet & Sour Mango Chili Sauce, Chives
- Parkers' Sampler (Serves 2)..... 29
 Jumbo Lump Crab Cake, Lobster & Shrimp Taquitos,
 Crispy Calamari, Coconut Crusted Jumbo Shrimp
- Blistered Shishito Peppers 10
 Soy Broth, Daikon, Carrots, Yuzu Dressing, Sesame Seeds
- Tuna Poke Nachos..... 16
 Crispy Wontons, Chipotle & Avocado Wasabi Aioli,
 Toasted Sesame Seeds, Pickled Seaweed, Cilantro
- Garlic Cheese Bread..... 8

SALADS

- 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
- Pomegranate Chicken..... 17
 Chicken Breast, Goat Cheese, Pomegranate Arils, Red
 Onion, Pickled Fennel, Toasted Pepitas, Baby Arugula,
 Mixed Greens, Pomegranate Vinaigrette
- Simple Green Salad 10
 Mixed Greens, Carrots, Tomatoes, Balsamic Vinaigrette
- Mediterranean 12
 Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion,
 Carrots, Romaine, Red Wine Vinaigrette
- Caesar 12
 Crisp Romaine, Caesar Dressing, Croutons, Shaved
 Parmesan Reggiano Cheese
- Add A Protein To Any Of The Above Salads
- add Chicken 7
- add Grilled Shrimp..... 9
- add Grilled Salmon..... 10

FROM THE WATER

- Crispy Skin Salmon 34
 Edamame Puree, Minted Cucumber Relish, Yuzu Vinaigrette
- 11oz Lobster Tail56
 Cold Water Lobster Tail, Lemon Butter, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables,
 Drawn Butter
- Seared Jumbo Scallops 38
 Butternut Squash & Fava Bean Succotash, Applewood Smoked Bacon, Onion, Red Grapes, Sage Brown Butter
- Chilean Sea Bass42
 Miso Mirin Glaze, Asian Vegetables, Steamed White Rice
- Seafood Linguine 29
 Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Tomatoes, Parmesan Crumbs
- Grilled Shrimp Romesco 32
 Roasted Red Pepper Almond Coulis, Oven-Roasted Fingerling Potatoes, Asparagus
- Fish & Chips 23
 Wild Alaskan Cod, Pale Ale Beer Batter, Coleslaw, French Fries, Tartar Sauce
- Mixed Grill 39
 Mesquite-Grilled Day Boat Catch, Shrimp & Scallop Skewer, Jumbo Lump Crab Cake, Lemon Butter Sauce
- Chicken & Shrimp Jambalaya..... 28
 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

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.....36
- Atlantic Salmon*33
- Day Boat Catch.....MP
- Mahi Mahi.....29
- Swordfish34

Parkers' Seasonal Specialties

Suggested Drink Pairing

Monkfish & Oyster Stew 46

Napa Cabbage, Oyster Mushrooms, Crème Fraiche,
 Black Tobiko, Brioche Croutons

Abita Amber Lager 4.5% (Louisiana) ... 7

Terrazas de los Andes, Reserva, Torrontés (Argentina) ... 11

Grilled Branzino 48

Arugula, Roma Tomatoes, Red Onions, Capers, Red Wine Vinaigrette

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

Kettmeir Pinot Grigio (Südtirol-Alto Adige, Italy) ... 15

FROM THE LAND

- Surf and Turf* 65
 7 oz Filet Mignon, Cold Water Lobster Tail, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables
- 16 oz. Bone-In Ribeye Steak* 52
 Yukon Gold Mashed Potatoes, Asparagus
- 7 oz. Filet Mignon* 46
 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 Skewer ... 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.

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since 1983

Parkers' Signature Cocktails 14.5

Made with Fresh Seasonal Ingredients and Premium Spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Red Sangria

Pinot Noir, Bentwing Brandy, Mixed Fruit

Pomegranate Basil Smash

Tito's, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

Zaferia

Gioia Luisa Limoncello, Illegal Joven Mezcal, Lemon Juice, Guajillo Simple Syrup, Pomegranate Salt Rim

Bee's Knees

Barr Hill Gin, Barr Hill Honey Syrup, Lemon Juice

Apple Spice Martini

Fugu Horchata Vodka, Fireball, Domaine de Canton Ginger, Apple Cider, Lemon, Cinnamon Sugar Rim

Classic Sour

Buffalo Trace, Lemon Juice, Simple Syrup, Egg White, Bitters

PB & J

Skrewball Peanut Butter Bourbon, Lindeman's Framboise

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 Rotating Taps
(Ask Your Server For Selections)

Left Coast Blonde Marvel	San Clemente	4.5%	Blonde Ale	8
Founders All-Day	MI	4.7%	Session 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
Lost Coast Revenant	Eureka,CA	7.0%	IPA	8
Figuroa Mountain Davy Brown	Buellton,CA	6.0%	Brown Ale	8
Cigar City Florida Cracker	FL	5.5%	Belgian Witbier	8
North Coast Seasonal Sour	Ft. Bragg	4.1%	Berliner Weisse	7

CRAFT BOTTLES

Bon & Viv	Connecticut	4.5%	Spiked Seltzer	7
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
Firestone Flyjack	Paso Robles	4.0%	Hazy IPA	7
Dogfish Head SeaQuench	Delaware	4.9%	Session Sour 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
Second Chance Tabula Rasa	San Diego	6.2%	Smoked Porter	8
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 (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	Miso Soup	5
Edamame	5	Sunomono	4
Spicy Edamame	6	Add Garlic Shrimp or Snow Crab	2

*SASHIMI ... 8

*NIGIRI SUSHI ... 7

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	26	Sashimi Combination	28
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	Albacore Nami	21
Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Sushi Rice, Miso Soup		Seared Albacore garnished with Green Onions, Trinity Sauce, Black Tobiko, Yuzu-Dressed Mixed Greens	

Bento Box 29

Spicy Tuna Roll, California Roll, Sunomono, Seaweed Salad, Tuna & Salmon Sashimi, Shrimp & Albacore Sushi, Miso Soup

*SPECIAL ROLLS

Ceviche Roll	19	Salmon Ponzu Roll	18
Crab Mix, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo		Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
Natsu Roll	18	Hawaiian Roll	19
Spicy Tuna, Crab Mix, Yamagobo, wrapped with Albacore, Trinity Sauce, Green Onion		Tempura Shrimp, Crab Mix, Cucumber, topped with Seared Tuna, Avocado, Eel Sauce, Mango Sauce	
Lighthouse Roll	19	Alaskan Red King Crab Roll	24
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce		King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce	
Rock Shrimp Roll	17	I Love You	18
Garlic Shrimp, Crab Mix, Asparagus, Avocado, Daikon Sprouts		Tempura Shrimp, Crab Mix, Ahi on Top, Soy Paper (no rice)	

Signature Specialty Roll ... 19

PREMIUM COLD SAKE

Joto Junmai Gingo "The Pink One" (720 ml)	8	Btl	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			