

# PARKERS' LIGHTHOUSE

## GLUTEN FREE DINNER MENU

Please alert your server to any food allergies

### APPETIZERS & SMALL PLATES

<b>Jumbo Shrimp Cocktail</b> .....	19
Gulf white shrimp, classic cocktail sauce	
<b>Manila Clams</b> .....Half	13
Full	19
White wine, garlic butter, aromatic natural broth	
<b>Oysters on the Half Shell</b>	
Cocktail sauce and Mignonette	
½ Dozen .....	18
Dozen .....	34

*Ask your server about Gluten-free sushi and sashimi items!*

### SPECIALTIES

<b>Crispy Skin Salmon</b> .....	34
Edamame Puree, Minted Cucumber Relish, Yuzu Vinaigrette	
<b>Chilean Seabass</b> .....	42
Asian Vegetables, Steamed White Rice	
<b>11 oz Lobster Tail</b> .....	56
Cold Water Lobster Tail, Lemon Butter, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables, Drawn Butter	
<b>Alaskan Red King Crab 1 ¼ lbs.</b> .....	75
Jumbo Legs, Oven-Roasted Fingerling Potatoes, Seasonal Vegetables	
<b>Jumbo Seared Scallops</b> .....	38
Butternut Squash & Fava Bean Succotash, Applewood Smoked Bacon, Onion, Red Grapes, Sage Brown Butter	
<b>Grilled Shrimp Romesco</b> .....	32
Roasted Red Pepper & Almond Coulis, Oven-Roasted Fingerling Potatoes, Asparagus	
<b>16 oz. Bone-In Ribeye</b> .....	52
Yukon Gold Mashed Potatoes, Asparagus	
<b>Surf and Turf</b> .....	65
7 oz Filet Mignon, Cold Water Lobster Tail, Lemon Butter Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables	
<b>7 oz. Filet Mignon</b> .....	46
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce	

### SALADS

<b>Mediterranean</b> .....	12
Feta Cheese, Tomatoes, Chickpeas, Kalamata Olives, Carrots, Red Onion, Crisp Romaine, Red Wine Vinaigrette	
<b>Seafood Cobb</b> .....	26
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Egg, Roma Tomatoes, Crisp Romaine, Louie Dressing	
<b>Grilled Shrimp Avocado</b> .....	21
Gorgonzola, Chopped Iceberg, Cucumber, Tomato, Green & Red Onions, Applewood Smoked Bacon, Herb Parmesan Dressing	
<b>Pomegranate Chicken Salad</b> .....	17
Grilled Chicken Breast, Goat Cheese, Pomegranate Arils, Red Onion, Pickled Fennel, Toasted Pepitas, Baby Arugula, Mixed Greens, Pomegranate Vinaigrette	

### DESSERTS

<b>Vanilla Ice Cream</b> .....	5
<b>Raspberry Sorbet</b> .....	5
<b>Trio of Fresh Seasonal Fruit Sorbets</b> .....	8

### MESQUITE GRILLED FRESH FISH

Simply grilled with mashed potatoes and roasted vegetables

<b>Ahi Tuna</b> .....	36
<b>Atlantic Salmon</b> .....	33
<b>Mahi Mahi</b> .....	29
<b>Swordfish</b> .....	34
<b>Day Boat Catch</b> .....	MP

### GLUTEN-FREE BEERS & CIDERS

<b>Stone Delicious IPA (gluten-reduced)</b> .....	7
<b>Rotating Draft Cider</b> .....	8

### SIDE DISHES

Steamed Vegetables  
Steamed White Rice  
French Fries

Yukon Gold Mashed Potatoes  
Sautéed or Steamed Spinach  
Sweet Potato Fries

Fresh Fruit  
Steamed Asparagus