

Parkes' Lighthouse

since 1983

lunch

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, Rémoûlade, 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

Parkes' 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

Grilled Skirt Steak 25
Roasted Beets, Radishes, Fingerling Potatoes, Blistered Onions, Mixed Greens, Balsamic Vinaigrette, Chimichurri

Mediterranean 12
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette

Simple Green Salad 10
Mixed Greens, Carrots, Tomatoes, Balsamic 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

SANDWICHES

Served With Your Choice of House-Made Chips, French Fries or Coleslaw

Mesquite-Grilled Fresh Fish Sandwich 19
Today's Freshest Seafood, Rémoûlade Sauce

Tuscan Chicken Sandwich 17
Lightly Floured & Seared Chicken Breast, Monterey Jack, Tomato, Red Leaf Lettuce, Garlic Herb Aioli, Toasted Sourdough

Blackened Ahi Tuna* 21
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 24
Lobster, Avocado, Bacon, Lettuce, Tomato, Toasted Brioche

Parkes' French Dip 18
Roasted New York Steak, Horseradish Cream, Au Jus, Fries Add Fried Onions & Jack Cheese.....3

Crab Cake Sandwich 23
Jumbo Lump Crab Cake, Red Leaf Lettuce, Tomato, Chipotle Aioli, Toasted Golden Bun

Blackened Fish Tacos 21
Cabbage, Pico de Gallo, Fresh Cilantro, Avocado Aioli

Parkes' 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	Swordfish27
Day Boat Catch.....	MP

Parkes' Seasonal Specialties

Suggested Drink Pairing

Grilled Branzino 27

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

Veggie Rice Bowl 18

Steamed Rice, Snap Peas, Carrots, Onions, Shiitake Mushrooms, Bok Choy, Bean Sprouts, Butternut Squash, Stir-Fry Chili Sauce, Roasted Peanuts

add Chicken..... 7 add Grilled Shrimp..... 9

add Steak 12 add Salmon..... 10

Joto Sake Junmai Gingo "The Pink One"... 8

ENTREES

Mixed Grill 29
Mesquite-Grilled Day Boat Catch, Shrimp and Scallop Skewer, Lemon Butter

Mesquite-Grilled Shrimp 23
Yukon Gold Mashed Potatoes, Asparagus, Lemon Beurre Blanc Sauce

Fish & Chips 23
Wild Alaskan Cod, Pale Ale Beer Batter, Coleslaw, French Fries, Tartar Sauce

7 oz. Skirt Steak* 27
Cotija Yukon Gold Mashed Potatoes, Guajillo Chimichurri

Chicken & Shrimp Jambalaya..... 22
Shrimp, Spicy Tasso Ham, Chicken, Tomatoes, Rice, French Bread Crostini

Seafood Linguine..... 27
Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Tomatoes, 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.

Parkers' Lighthouse

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	Delaware	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	Hawaii	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	Missouri	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

	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		