

FRESH SHUCKED OYSTERS

Cocktail Sauce • Mignonette
23 Half Dozen • 42 Dozen

APPETIZERS

Seasonal Soup	Cup 10	Bowl 12
New England Clam Chowder	Cup 12	Bowl 15
Housemade Herb Crackers		
Garlic Cheese Bread	10	
Crispy Brussels Sprouts	14	
Mint, Chili-Citrus Honey, Butter Bean Hummus		
Karaage Chicken Lettuce Wraps	18	
Japanese Style Crispy Chicken, Iceberg, Togarashi, Scallion, Kewpie Mayo, Soy Dipping Sauce		
Crispy Calamari	20	
Golden Fried, Rémooulade, Marinara Sauce		
Burrata Bruschetta	24	
Heirloom Tomatoes, Grilled Ciabatta, Basil Pesto		
Lobster & Shrimp Taquitos	23	
Salsa Verde, Lime Cream, Tomato, Guacamole, Chives		
Warm Crab Dip	21	
Buttered Crostini, Cucumbers, Red Bell Pepper		
Jumbo Shrimp Cocktail	23	
Gulf White Shrimp, Classic Cocktail Sauce		
Manila Clams	Half 17	Full 24
White Wine, Garlic Butter, Aromatic Natural Broth		

SALADS

Seafood Cobb	34
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Lettuce, Louie Dressing	
Arugula & Strawberry Fields Salad	18
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette	
Mediterranean Salad	17
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Cucumber, Carrots, Romaine, Red Wine Vinaigrette	
Roasted Beet & Quinoa Salad	17
Red Wine Dill Vinaigrette, Arugula, Cucumber, Feta, Balsamic Reduction	
Caesar	16
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan	
Add A Protein To Any Salad	
Chicken	10
Grilled Shrimp	14
Grilled Salmon*	13

SIGNATURE ROLLS*

Ceviche Roll	21
Crab Mix, Cucumber, Shrimp Tempura, Ahi, Pico de Gallo	
Lighthouse Roll	26
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce	
Sunset Roll	22
Spicy Salmon, cucumber inside, wrapped with sliced Salmon, Mango, Red Chili Flakes, Chili Oil, Chili Mango Sauce	
Natsu Roll	24
Spicy Tuna, Avocado, Yamagobo Root, Seared Albacore, Black Tobiko, Trinity Sauce	
Salmon Ponzu Roll	23
Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
I Love You	24
Tempura Shrimp, Crab Mix, wrapped with Ahi, Cucumber, Soy Paper (no rice)	
Lobster Roll	32
Lobster, Asparagus, Daikon Sprouts wrapped in Soy Paper, topped with more Lobster, Avocado, Green Onion, Black Tobiko, Trinity Sauce	

ENTRÉES

Mesquite Grilled Salmon*	39
Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde	
Sesame Crusted Ahi Tuna*	42
Wasabi Mayo, Sunomono-Wakame Salad, Dashi Poached Pea Tendrils, Maitake Mushrooms, White Rice	
Seared Jumbo Sea Scallops	48
Thai Salad, Spicy Cilantro Vinaigrette, Macadamia Nuts, Crispy Lotus Root Chips, Coconut Curry Sauce	
Chilean Sea Bass	54
Miso Mirin Glaze, Asian Vegetables, Steamed White Rice	
Day Boat Catch*	MP
Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables	
<i>We also offer the above seafood selections:</i>	
<i>Simply Prepared with Whipped Potatoes, Steamed Asparagus, Lemon Wedge, Parsley Vinaigrette</i>	
Seafood Linguine	39
Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato	
Cioppino	44
Traditional Seafood & Tomato Stew of Jumbo Shrimp, Calamari, Mussels, Whitefish, Grilled Ciabatta Bread	
Mixed Grill	52
Mesquite-Grilled Day Boat Catch, Shrimp & Scallop Skewer, Jumbo Lump Crab Cake, Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables, Lemon Butter, Almond Romesco Sauce	
Fish & Chips	28
Beer Battered Alaskan Cod, French Fries, Coleslaw, Tartar Sauce	
Roasted Cauliflower Steak	27
Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Orange Salsa	
Apple Brined Roasted Half Chicken	33
Smoked Potato, Black Garlic Emulsion, Sunflower Lemon Aioli, Cilantro	
Our Famous "Garlic Cheese Bread" Burger*	28
Half Pound Parkers' Blend Angus Beef, Tomato, Housemade Pickles, Oven Toasted Garlic Cheese Bread	
Add Bacon 3.5 Avocado 3.5 Go Surf & Turf with a 2 oz. Crab Cake 12	
16 oz. Bone-In Ribeye Steak*	69
Whipped Potatoes, Steamed Asparagus	
7 oz. Filet Mignon*	54
Whipped Potatoes, Steamed Asparagus, Béarnaise Sauce	
Add to any Entrée: Lobster Tail (6 oz.) 36 Mesquite-Grilled Gulf Shrimp (4) 13	
Jumbo Lump Crab Cake (5 oz.) 29	

CELEBRATING 40 YEARS OF PARKERS' LIGHTHOUSE

- Rewind with some of our favorite dishes from the past four decades -

CRAB-STUFFED JUMBO SHRIMP \$36
Wrapped with Prosciutto, Lobster Cream, Citrus-Asparagus Salad

SURF 'N TURF SKEWERS \$42
Grilled Sirloin & Shrimp, Sticky Rice, Eel Sauce, Cucumber, Shiso, Daikon Sprouts, Furikake, Bonito Flake

SIDE DISHES

Sautéed Spinach	11	Mashed Potatoes	9
Garlic Roasted Fingerling Potatoes	11	Grilled Asparagus	13
Roasted Seasonal Vegetables	10	Parkers' Mac & Cheese	14

SUSHI

APPETIZERS

Edamame	6
Spicy Edamame	7
Miso Soup	6
Sunomono	5
Add Snow Crab - 2	

NIGIRI SUSHI* ... 11 / SASHIMI* ... 12

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	30
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail, Eel, Miso Soup	
Sashimi Combination	34
Tuna, Salmon, Albacore, Yellowtail, Halibut, Steamed Rice, Miso Soup	
Sushi Bar Poke Bowl	29
Ahi Tuna, Tempura Shrimp, Crab Salad, Toasted Macadamia Nuts, Sunomono, Seaweed Salad, Avocado, White Rice, Miso Soup	

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.
18% Gratuity Added to Parties of 6 or More

PARKERS' SIGNATURE COCKTAILS 16.5

Made with fresh seasonal ingredients & premium spirits

Mango Mojito

Parrot Bay Mango, Lime, Mint, Mango

Shoreline Sour

Cinnamon-Infused Johnnie Walker High Rye, Lemon Juice, Vanilla Simple Syrup, Angostura Bitters

Pomegranate Basil Smash

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

Cocoa Bittered Sling

Maker's Mark, After Dark Chocolate Liqueur, Mr. Black Coffee Liqueur, Aztec Chocolate Bitters, Orange Peel, Cocoa Sugar Rim

Spicy Seed Margarita

21 Seeds Cucumber Jalapeño Infused Tequila, Cointreau, Lime Juice, Simple Syrup, Tajin Rim

Pacific Sunset

Grey Goose Essences Watermelon & Basil Fresh Watermelon, Basil, Lemon Juice

Raspberry Fizz

Nolet's Gin, Caravella Limoncello, Chambord, Lemon Juice, Iced Tea, Raspberry, Rosemary Sprig

Guava Groove

Lalo Tequila, 400 Conejos, Real Guava Puree, Pineapple & Lime Juice

PARKERS' ULTIMATE BLOODY MARY 21

Tito's, Celery, Bacon Salt, Jumbo Shrimp-Wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon & Lime

CRAFT BEER

DRAFTS

Beachwood	Long Beach	5.5%	Blonde Ale
Elysian Space Dust	Seattle	8.2%	Double IPA
Anderson Valley Boont	Boonville	5.8%	Amber
Figuroa Mountain Guava Point	California	7.2%	IPA
Modelo	Mexico	4.5%	Lager
Latitude 33 Blood Orange	Vista, CA	4.2%	IPA-American
Golden Road Mango Cart	Los Angeles	7.0%	Wheat Ale
Lost Coast Revenant	Eureka, CA	4.2%	IPA
Maui Brewing Da Hawaii Life	Hawaii	4.2%	Lite Lager
Golden Road	Los Angeles	5.0%	Hefeweizen
Pizza Port Sharkbite	San Diego	6.0%	Red Ale
Mission Brewing Waves of Haze	San Diego	6.2%	Hazy IPA

BOTTLES

North Coast Brother Thelonius	Ft. Bragg CA	9.0%	Belgian Abbey Ale
Stone Buenaveza	San Diego	4.7%	Lager
Deschutes Fresh Squeezed	Oregon	6.4%	IPA
Peroni	Italy	4.7%	Lager
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA
Lost Coast Great White	Eureka, CA	4.8%	Belgian White
Lost Coast Indica IPA	Eureka, CA	6.5%	IPA
Firestone 805	Paso Robles	4.7%	Blonde Ale
Michelob Ultra	St. Louis	4.2%	Low-Cal Lager
Figuroa Mountain Danish Red	Buellton	5.5%	Red Lager
Paulaner	Munich, Germany	4.9%	Lager
Heineken (Non-Alcoholic)	Amsterdam	N/A	Lager
Best Day (Non-Alcoholic)	California	N/A	IPA
New Belgium Trippel	Colorado	8.5%	Trippel
Lindeman's Framboise	Belgium	2.5%	Raspberry Lambic
North Coast Old Rasputin	Ft. Bragg, NC	9%	Russian Imperial Stout
Mother Earth Brewing Milk Truck	Kingston, NC	5.8%	Latte Stout
High Noon Grapefruit	California	4.5%	Hard Seltzer
22 oz. Sapporo	Japan	4.5%	Dry Lager
19.2 oz. Samuel Smith (Vegan)	England	5.0%	Chocolate Stout

ZERO-PROOF COCKTAILS 12

Spicy Señorita

Fever Tree Sparkling Pink Grapefruit, Jalapeño, Lime Juice & Grapefruit Juice, Herradura Agave, Tabasco, Tajin Rim

Lavender Paradise

Fever Tree Elder Flower Tonic, Scrappy's Lavender Bitters, Lemon Juice, Herradura Agave, Honey

Blood Orange Bomb

Fever Tree Blood Orange Ginger Beer, Orange & Lemon Juice, Orange, Lemon, Raspberry

Cucumber Crush

Fever Tree Sparkling Cucumber, Lemonade, Sweet & Sour, Cucumber, Mint

WINES BY THE GLASS

Prosecco - La Marca NV 187 ml (Italy)	13
8.5 Sparkling - Chandon Brut NV 187ml (Napa, CA)	15
9.5 Sparkling - Chandon Garden Spritz NV 187ml (Napa, CA)	12
8.5 Sparkling Rosé - Moët & Chandon Rose NV 187ml (France)	25
10 Moscato - Seven Daughters 2022 (Italy)	12
9 Riesling - Eroica "Dr Loosen" 2022 (Columbia Valley, WA)	14
9 Pinot Grigio - Ruffino "Lumina" 2022 (Friuli, Italy)	12
8.5 Pinot Grigio - Kettmeir 2022 (Südtirol-Alto Adige, Italy)	15
9 Chenin Blanc - Dry Creek 2022 (Clarksburg, CA)	13
9 White Blend - Conundrum by Caymus 2022 (California)	15
8.5 Sauvignon Blanc - Babich 2023 (Marlborough, NZ)	13
8.5 Sauvignon Blanc - Rombauer 2023 (California)	17
9.5 Viognier - Zaca Mesa 2022 (Santa Ynez Valley, CA)	14
Chardonnay - Bianchi 2022 (Santa Barbara County, CA)	13
Chardonnay - Hess "Shirtail Ranches" 2023 (Carneros, CA)	15
8 Chardonnay - ZD 2022 (California)	18
9 Rosé - Michael David 2023 (Lodi, CA)	15
8.5 Pinot Noir - Sea Sun by Caymus 2021 (Monterey County, CA)	13
8.5 Pinot Noir - Siduri 2022 (Santa Barbara County, CA)	18
9.5 Pinot Noir - Sanford 2022 (Santa Rita Hills, CA)	21
9.5 Merlot - Robert Hall 2021 (Paso Robles, CA)	18
8.5 Zinfandel - Opolo "Summit Creek" 2021 (Paso Robles, CA)	14
7 Zinfandel - Dry Creek 2021 (Sonoma, CA)	18
8.5 Malbec - Trivento 2022 (Mendoza, Argentina)	12
9 Red Blend - Skyside by Newton 2019 (California)	13
7 Cabernet Sauvignon - Daou 2022 (Paso Robles, CA)	15
8.5 Cabernet Sauvignon - Justin 2020 (Paso Robles, CA)	18
9 Cabernet Sauvignon - Oberon 2022 (Napa, CA)	23
19 Syrah - Cambria "Tepusquet Vineyard" 2021 (Santa Maria Valley)	14

PREMIUM COLD SAKE

	Glass	Bottle
Joto Junmai Gingo "The Pink One" (720 ml)	8	46
Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish		
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		



JOIN THE PARKERS' LIGHTHOUSE CLUB!

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