

Parkers' Lighthouse®

DINNER

FRESH SHUCKED OYSTERS

Cocktail Sauce • Mignonette

18 Half Dozen • 34 Dozen

APPETIZERS

Seasonal Soup	Cup 8	Bowl 10
New England Clam Chowder	Cup 10	Bowl 12
Housemade Herb Crackers		
Garlic Cheese Bread	9	
Crispy Brussels Sprouts	10	
Parmesan, Chili Flake, Mint, Lemon		
Shrimp & Pork Belly Lettuce Wraps	16	
Korean BBQ Sauce, Kimchi, Scallions		
Lobster & Shrimp Taquitos	18	
Salsa Verde, Lime Cream, Tomato, Guacamole, Chives		
Crispy Calamari	17	
Golden Fried, Rémoûlade, Marinara Sauce		
Jumbo Shrimp Cocktail	19	
Gulf White Shrimp, Classic Cocktail Sauce		
Manila Clams	Half 14	Full 21
White Wine, Garlic Butter, Aromatic Natural Broth		
Seafood Cobb	29	
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Lettuce, Louie Dressing		
Arugula & Strawberry Fields Salad	15	
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette		
Mediterranean Salad	15	
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Cucumber, Carrots, Romaine, Red Wine Vinaigrette		
Caesar	13	
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan Cheese		
Add A Protein To Any Of The Above Salads		
add Chicken	8	
add Grilled Shrimp	11	
add Grilled Salmon*	11	

*SIGNATURE ROLLS

Ceviche Roll	19
Crab Mix, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	
Lighthouse Roll	21
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce	
Rock Shrimp Roll	17
Garlic Shrimp, Crab Mix, Asparagus, Avocado, Daikon Sprouts	
Salmon Ponzu Roll	18
Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
I Love You	19
Tempura Shrimp, Crab Mix, Ahi on Top, Soy Paper (no rice)	
Alaskan Red King Crab Roll	29
King Crab, Yellowtail, Sprouts, Asparagus, topped with Avocado and more King Crab, Garlic Butter Sauce	

ENTREES

Mesquite Grilled Salmon*	37
Garlic Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette	
Sesame Crusted Ahi Tuna*	38
Japanese Cold-Cured Vegetables, Shishito Peppers, Mushroom Ponzu	
Chilean Sea Bass	45
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 Simply Prepared with Yukon Gold Mashed Potatoes, Steamed Asparagus, Lemon Wedge</i>	
Thai Seafood Curry	38
Whitefish, Gulf Shrimp, Manila Clams, Black Mussels, Asian Vegetables, Steamed White Rice, Coconut Curry Sauce	
Seafood Linguine	36
Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato	
Fish & Chips	23
Wild Alaskan Cod, Pale Ale Beer Batter, Coleslaw, French Fries, Tartar Sauce	
Mixed Grill	45
Mesquite-Grilled Day Boat Catch, Shrimp & Scallop Skewer, Jumbo Lump Crab Cake, Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables, Lemon Butter, Almond Romesco 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 Cheese, Yukon Gold Mashed Potatoes, Guajillo Chimichurri	
16 oz. Bone-In Ribeye Steak*	53
Yukon Gold Mashed Potatoes, Steamed Asparagus	
7 oz. Filet Mignon*	49
Yukon Gold Mashed Potatoes, Steamed Asparagus, Béarnaise Sauce	

BUILD YOUR OWN SURF & TURF

Must be added to an entree above

Lobster Tail (6 oz.)	29	Jumbo Lump Crab Cake (5 oz)	21
Mesquite-Grilled Gulf Shrimp (5)	11	Salmon* (5 oz)	11

SUSHI MENU

APPETIZERS		*NIGIRI SUSHI ... 8 / *SASHIMI ... 9	
Edamame	5	Albacore Shiro	Shrimp Ebi
Spicy Edamame	6	Eel Unagi	Octopus Tako
Miso Soup	5	Halibut Hirame	Ahi Tuna Maguro
Sunomono	4	Salmon Sake	Yellowtail Hamachi
Add Garlic Shrimp or Snow Crab 2		Seared Tuna Maguro Tataki	Snow Crab Kani

*SPECIALTIES

Sushi Combination	27
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail & Eel, Miso Soup	
Sashimi Combination	29
Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup	
Bento Box	30
Spicy Tuna Roll, California Roll, Sunomono, Seaweed Salad, Tuna & Salmon Sashimi, Shrimp & Albacore Sushi, Miso Soup	

*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' Signature Cocktails15

Made with Fresh Seasonal Ingredients and Premium Spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Blush Sangria

Passoã Passionfruit Liqueur, Rosé Wine, Orange Juice

Pomegranate Basil Smash

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

Zaferia

Gioia Luisa Limoncello, Los Vecinos Mezcal, Lemon Juice, Guajillo Simple Syrup, Pomegranate Salt Rim

Bee's Knees

Gray Whale Gin, Barr Hill Honey Syrup, Lemon Juice

Soboku Jin Martini

Roku Gin, Ginger-Citrus Shrub, Yuzu, Simple Syrup, Oba Leaf

Jack Apple Cooler

Jack Apple, Lemon, Simple Syrup, Hard Cider, Cinnamon Sugar Rim

Puesta del Sol

Volcan Reposado Tequila, Blood Orange Shrub, Lemon, Pomegranate Salt Rim

Parkers' Ultimate Bloody Mary 18

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

CRAFT DRAFTS

Beachwood Foam Top	Long Beach	5.5%	Blonde Ale	8
Elysian Space Dust	Seattle	8.2%	Double IPA	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
Latitude 33 Blood Orange	Vista, CA	7.2%	IPA-American	8
Golden Road Mango Cart	Los Angeles	4.0%	Wheat Ale	8
Lost Coast Revenant	Eureka, CA	7.0%	IPA	8
Figuroa Mountain Davy Brown	Buellton, CA	6.0%	Brown Ale	8
Smog City From LA Wit Love	Torrance	4.8%	Belgian White	8
Pizza Port Shark Bite	Carlsbad, CA	6.0%	American Red	8
Golden Road	Los Angeles	5.0%	Hefeweizen	8

PREMIUM COLD SAKE

	Gls	Btl
Joto Junmai Gingo "The Pink One" (720 ml) Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish	8	46
Banzai Bunny Sparkling Natural (300 ml) Soft Texture, Elegantly Sweet		15
Momokawa Organic Nigori Ginjo (Unfiltered) (300ml) Creamy and Full-Bodied with Hints of Lychee		18
SakéOne G Joy Genshu (750 ml) Big and Bold with Melon, Pepper and Cherry Finish		39
Joto Daiginjo "The One with the Clocks" (300 ml) Crushed Sage Notes, Spiced Apple, Supple Satin Texture		35
Taiheikai Tokubetsu Junmai "Pacific Ocean" (720 ml) Abundant, Balanced Fruit with Light Nuttiness and Earthiness		55

ROTATING DRAFTS

Full Circle Illa Vanilla	Fresno	6.5%	IPA - Milkshake	8	Brewery Ommegang Rosetta	New York	5.6%	Sour - Fruited	8.5
Goose Island	Vista, CA	5.9%	IPA - English	8	Stone Neverending	Escondido	4.0%	Session IPA	8
Societe Brewing The Coachman	Chicago, IL	4.9%	Session IPA	8	Ashland Mango Strawberry	San Diego	5.0%	Seltzer	8
Enegren Brewing Edel-Pils	Moorpark, CA	4.8%	Pilsner	8	Figuroa Mountain Mosaic Brew	Buellton, CA	5.5%	Pale Ale	8

CRAFT BOTTLES

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
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
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%	Low Cal Lager	7
Sam Adams	Boston	4.9%	Amber Lager	7
Heineken (Non-Alcoholic)	Amsterdam	N/A	Lager	7
22 oz Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
22 oz Stone Arrogant Bastard	San Diego	7.8%	IPA	15
22 oz Sapporo	Japan	4.5%	Dry Lager	12

WINES BY THE GLASS

Prosecco - La Marca NV 187 ml (Italy)	11
Sparkling - Chandon Brut NV 187ml (Napa, CA)	13
Moscato – Seven Daughters 2019 (Italy)	12
Riesling – Relax N.V. (Mosel, Germany)	11
Pinot Grigio - Ruffino "Lumina" 2018 (Friuli, Italy)	11
Pinot Grigio - Kettmeir 2019 (Südtirol-Alto Adige, Italy)	15
Chenin Blanc - Dry Creek 2018 (Clarksburg, CA)	11
Albariño - Terrazas "Torrantes" , Reserva 2019 (Argentina)	12
Sauvignon Blanc - Momo 2020 (Marlborough, NZ)	11
Sauvignon Blanc - St. Supéry 2018 (Napa, CA)	13
Viognier - Zaca Mesa 2017 (Santa Ynez Valley, CA)	12
Chardonnay - Bianchi 2017 (Santa Barbara County, CA)	12
Chardonnay - Hess "Shirtail Ranches" 2018 (Carneros, CA)	14
Chardonnay - Mer Soleil 2018 (Monterey, CA)	16
Chardonnay - ZD 2017 (California)	17
Rosé - Cape Mentelle 2019 (Margaret River, Aus)	12
Rosé - Whispering Angel 2019 (Cotes de Provence, France)	15
Pinot Noir - J Vineyards 2018 (Central Coast, CA)	13
Pinot Noir - WillaKenzie Estate 2017 (Willamette Valley, OR)	18
Pinot Noir - Hess "Allomi" 2018 (Napa, CA)	20
Merlot – Ferrari-Carano 2017 (Sonoma County, CA)	14
Zinfandel – Artezin 2018 (Mendocino, CA)	14
Zinfandel – Dry Creek 2018 (Sonoma, CA)	16
Malbec - Trivento 2019 (Mendoza, Argentina)	11
Red Blend - Flat Top Hills 2016 (California)	13
Cabernet Sauvignon – Drumheller 2017 (Columbia Valley)	12
Cabernet Sauvignon – Justin 2018 (Paso Robles)	17
Cabernet Sauvignon - Château Buena Vista 2016 (Napa, CA)	20