

PARKERS' LIGHTHOUSE

GLUTEN FREE DINNER MENU

Please alert your server to any food allergies

APPETIZERS & SMALL PLATES

Jumbo Shrimp Cocktail	23
Gulf white shrimp, classic cocktail sauce	
Manila Clams	Half 17 Full 24
White wine, garlic butter, aromatic natural broth	
Oysters on the Half Shell	
Cocktail sauce and Mignonette	
½ Dozen	24
Dozen	44

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

SPECIALTIES

Chilean Seabass (with no miso mirin glaze) ...	54
Asian Vegetables, Steamed White Rice	
Seared Hokkaido Sea Scallops	49
Chive Cream-Poached Potato, Spinach, Bacon Lemon Vinaigrette, Radish Sprouts	
Day Boat Catch	MP
Garlic Roasted Fingerling Potatoes, Seasonal Vegetables	

*We Also Offer the Above Seafood Selections
Simply Prepared with Yukon Gold Mashed Potatoes,
Steamed Asparagus, Lemon Wedge, Parsley Vinaigrette*

SALADS

Mediterranean	17
Feta Cheese, Tomatoes, Chickpeas, Kalamata Olives, Carrots, Red Onion, Cucumber, Crisp Romaine, Red Wine Vinaigrette	
Seafood Cobb	35
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard-Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine, Louie Dressing	
Arugula & Strawberry Fields	18
Local strawberries, shaved fennel, goat cheese, toasted almonds, balsamic vinaigrette	

16 oz. Bone-In Ribeye	69
Yukon Gold Mashed Potatoes, Asparagus	
7 oz. Filet Mignon	54
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce	
Chicken & Chorizo	33
Roasted Half Chicken, Chorizo Navy Bean Pan Stew, Chimichurri	

DESSERTS

Vanilla Ice Cream	7
Raspberry Sorbet	7
Crème Brulee	11

GLUTEN-FREE BEERS & CIDERS

Stone Delicious IPA (gluten-reduced)	8.5
Rotating Draft Cider	10

SIDE DISHES

Steamed Vegetables
Steamed White Rice
Steamed Asparagus (additional)
Sautéed or Steamed Spinach (additional)

Fresh Fruit
Yukon Gold Mashed Potatoes
Coleslaw
