

PARKERS' LIGHTHOUSE

GLUTEN FREE DINNER MENU

Please alert your server to any food allergies

APPETIZERS & SMALL PLATES

Jumbo Shrimp Cocktail	21
Gulf white shrimp, classic cocktail sauce	
Manila ClamsHalf 14 Full 21	
White wine, garlic butter, aromatic natural broth	
Oysters on the Half Shell	
Cocktail sauce and Mignonette	
½ Dozen	21
Dozen	39

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

SPECIALTIES

Mesquite Grilled Salmon	37
Garlic Roasted Fingerling Potatoes, Artichoke, Spinach, Sweet Onions, Parsley Vinaigrette	
Chilean Seabass (with no miso mirin glaze) ...	52
Asian Vegetables, Steamed White Rice	
Seared Jumbo Scallops	46
Thai Salad, Spicy Cilantro Vinaigrette, Macadamia Nuts, Crispy Lotus Root Chips, Coconut Curry Sauce	
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	15
Feta Cheese, Tomatoes, Chickpeas, Kalamata Olives, Carrots, Red Onion, Cucumber, Crisp Romaine, Red Wine Vinaigrette	
Seafood Cobb	32
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard-Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine, Louie Dressing	
Arugula & Strawberry Fields	16
Local strawberries, shaved fennel, goat cheese, toasted almonds, balsamic vinaigrette	

16 oz. Bone-In Ribeye	62
Yukon Gold Mashed Potatoes, Asparagus	
7 oz. Filet Mignon	49
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce	
Yucatán Chicken	32
Guajillo Chimichurri, Poblano Creamed Corn, Cotija Cheese, Yukon Gold Mashed Potatoes	

DESSERTS

Vanilla Ice Cream	5
Raspberry Sorbet	5
Crème Brulee	10

GLUTEN-FREE BEERS & CIDERS

Stone Delicious IPA (gluten-reduced)	8
Rotating Draft Cider	8.5

SIDE DISHES

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

Fresh Fruit
 Sweet Potato Fries
 French Fries
 Housemade Potato Chips
 Yukon Gold Mashed Potatoes