

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 ClamsHalf 16 Full 23	
White wine, garlic butter, aromatic natural broth	
Oysters on the Half Shell	
Cocktail sauce and Mignonette	
½ Dozen	23
Dozen	42

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 Jumbo Scallops	48
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	17
Feta Cheese, Tomatoes, Chickpeas, Kalamata Olives, Carrots, Red Onion, Cucumber, Crisp Romaine, Red Wine Vinaigrette	
Seafood Cobb	33
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	68
Yukon Gold Mashed Potatoes, Asparagus	
7 oz. Filet Mignon	54
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce	
Apple Brined Roasted Half Chicken	33
Smoked Potato, Black Garlic Emulsion, Sunflower Lemon Aioli, Cilantro	

DESSERTS

Vanilla Ice Cream	7
Raspberry Sorbet	7
Crème Brulee	10

GLUTEN-FREE BEERS & CIDERS

Stone Delicious IPA (gluten-reduced)	8.5
Rotating Draft Cider	9

SIDE DISHES

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

Fresh Fruit
 Yukon Gold Mashed Potatoes
 Coleslaw
