

Parkers' Lighthouse®

FRESH SHUCKED OYSTERS

Cocktail Sauce • Mignonette
24 Half Dozen • 44 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 35
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 Grain Bowl 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 Hokkaido Sea Scallops 49
Chive Cream-Poached Potato, Spinach, Bacon Lemon Vinaigrette, Radish Sprouts
 - Chilean Sea Bass 54
Miso Mirin Glaze, Asian Vegetables, Steamed White Rice
 - Day Boat Catch* MP
Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables
- We also offer the above seafood selections:
Simply Prepared with Whipped Potatoes, Steamed Asparagus, Lemon Wedge, Parsley Vinaigrette*
- 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
 - Chicken & Chorizo 33
Roasted Half Chicken, Chorizo Navy Bean Pan Stew, Chimichurri
 - 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

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 17

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

No. 3 London Dry 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, Applewood Smoked Bacon, Gherkin Pickle Stuffed Olive, Jumbo Shrimp-Wrapped Tomolive, 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
Stella Artois	Belgium	5.0%	Pilsner
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
9 Sauvignon Blanc - Rombauer 2023 (California)	17
9.5 Chardonnay - Bianchi 2022 (Santa Barbara County, CA)	13
Chardonnay - Hess "Shirtail Ranches" 2023 (Carneros, CA)	15
Chardonnay - ZD 2022 (California)	18
8 Rosé - Michael David 2023 (Lodi, CA)	15
9 Pinot Noir - Sea Sun by Caymus 2021 (Monterey County, CA)	13
8.5 Pinot Noir - Siduri 2022 (Santa Barbara County, CA)	18
8.5 Pinot Noir - Sanford 2022 (Santa Rita Hills, CA)	21
9.5 Merlot - Robert Hall 2021 (Paso Robles, CA)	18
9.5 Zinfandel - Opolo 'Summit Creek' 2021 (Paso Robles, CA)	14
8.5 Zinfandel - Dry Creek 2021 (Sonoma, CA)	18
7 Malbec - Trivento 2022 (Mendoza, Argentina)	12
8.5 Red Blend - Skyside by Newton 2019 (California)	13
9 Cabernet Sauvignon - Daou 2022 (Paso Robles, CA)	15
7 Cabernet Sauvignon - Justin 2020 (Paso Robles, CA)	18
8.5 Cabernet Sauvignon - Oberon 2022 (Napa, CA)	23
9 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		



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