

Parkers' Lighthouse®

FRESH SHUCKED OYSTERS

Cocktail Sauce • Mignonette
26 Half Dozen • 49 Dozen

APPETIZERS

- Manila Clams** Half 17 Full 27
White Wine, Garlic Butter, Aromatic Natural Broth
- Jumbo Shrimp Cocktail** 26
Gulf White Shrimp, Classic Cocktail Sauce
- Lobster & Shrimp Taquitos** 24
Salsa Verde, Lime Cream, Tomato, Guacamole, Chives

SUSHI

- Nigiri Sushi*... 12 Sashimi*... 13
- | | |
|----------------------------------|---------------------------|
| Albacore Shiro | Octopus Tako |
| Halibut Hirame | Ahi Tuna Maguro |
| Salmon Sake | Yellowtail Hamachi |
| Seared Tuna Maguro Tataki | Snow Crab Kani |
| | Shrimp Ebi |
- Rainbow Roll*** 22
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado
- California Roll*** 15
Snow Crab, Cucumber, Avocado
- Sashimi Combination*** 34
Tuna, Salmon, Albacore, Yellowtail, Halibut, Steamed Rice, Miso Soup
- Sunset Roll*** 23
Spicy Salmon, Cucumber Inside, wrapped with Salmon, Nori, Mango, Red Chili Flakes, Chili Oil, Chili Mango Sauce
- The Queen's Roll*** 33
Lobster, Asparagus, Daikon Sprouts wrapped in Soy Paper, topped with more Lobster, Avocado, Green Onion, Black Tobiko, Trinity Sauce
- Salmon Ponzu Roll*** 24
Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
- Edamame**... 7 **Miso Soup**... 6

DESSERTS

- Vanilla Ice Cream** 8
- Raspberry Sorbet** 8
- Crème Brûlée** 12

ENTREES

- Chilean Sea Bass, Simply Prepared** 55
Yukon Gold Whipped Potatoes, Steamed Asparagus, Lemon Wedge
- Day Boat Catch*** MP
Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables
- Seared Hokkaido Sea Scallops** 49
Chive Cream-Poached Potato, Spinach, Bacon Lemon Vinaigrette, Radish Sprouts
- 16 oz. Bone-In Ribeye** 72
Whipped Potatoes, Steamed Asparagus
- 7 oz. Filet Mignon** 59
Whipped Potatoes, Steamed Asparagus, Béarnaise Sauce
- Chicken & Chorizo** 33
Roasted Half Chicken, Chorizo Navy Bean Pan Stew, Chimichurri

SALADS & BOWLS

- Seafood Cobb Salad** 36
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard-Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Lettuce, Louie Dressing
- Roasted Beet & Quinoa Grain Bowl** 21
Red Wine Dill Vinaigrette, Arugula, Cucumber, Feta, Balsamic Reduction
- Mediterranean Salad** 19
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Cucumber, Carrots, Romaine, Red Wine Vinaigrette
- Arugula & Strawberry Fields Salad** 20
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette
- Add Chicken... 10 Add Grilled Shrimp... 14 Add Grilled Salmon*... 15*

SIDE DISHES

- Seasonal Vegetables** 11
- Steamed White Rice** 5
- Grilled Asparagus** 14
- Sautéed Spinach** 12
- Whipped Potatoes** 10
- Coleslaw** 5
- Fresh Fruit** 5

GF BEERS & CIDERS

- Stone Delicious IPA (Gluten-Reduced)** 8.5
- Rotating Draft Cider** 10

Executive Chef: David Aguirre-Luna | General Manager: Stacy Lee

18% Gratuity Added to Parties of 6 or More

*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 risk of food-borne illness.