

# 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

**Mesquite Grilled Shrimp, Simply Prepared** ..... 35  
Whipped Potatoes, Steamed Asparagus, Lemon Wedge

**16 oz. Bone-In Ribeye** ..... 72  
Yukon Gold Mashed Potatoes, Asparagus

**All-American Lettuce-Wrapped Burger** ..... 24  
Half Pound Parkers' Blend Angus, Tomato, Coleslaw  
Add bacon or avocado 4

## 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.