

FRESH SHUCKED OYSTERS

Cocktail Sauce • Mignonette
26 Half Dozen • 49 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		
Crispy Calamari	20	
Golden Fried, Rémooulade, Marinara Sauce		
Burrata Bruschetta	24	
Heirloom Tomatoes, Grilled Ciabatta, Basil Pesto		
Lobster & Shrimp Taquitos	24	
Salsa Verde, Lime Cream, Tomato, Guacamole, Chives		
Warm Crab Dip	21	
Buttered Crostini, Cucumbers, Red Bell Pepper		
Manila Clams	Half 17	Full 27
White Wine, Garlic Butter, Aromatic Natural Broth		
Jumbo Shrimp Cocktail	26	
Gulf White Shrimp, Classic Cocktail Sauce		

SALADS

Seafood Cobb	36
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Lettuce, Louie Dressing	
Arugula & Strawberry Fields Salad	20
Local Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette	
Mediterranean Salad	19
Feta, Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Cucumber, Carrots, Romaine, Red Wine Vinaigrette	
Classic Caesar	16
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan	
Add A Protein To Any Salad	
Chicken	10
Grilled Shrimp	14
Grilled Salmon*	15

ENTRÉES

Mesquite Grilled Salmon*	42
Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde	
Sesame Crusted Ahi Tuna*	45
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	55
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: <i>Simply Prepared with Whipped Potatoes, Steamed Asparagus, Lemon Wedge, Parsley Vinaigrette</i>	
Lobster Pappardelle	47
Fresh Egg Pasta, Lobster Cream Sauce, Asparagus, Fennel, Lemon	
Mixed Grill	54
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	29
Beer Battered Alaskan Cod, French Fries, Coleslaw, Tartar Sauce	
Korean Fried Cauliflower	32
Gochujang Glaze, Grilled & Soy Pickled Shiitake, Yuzu-Lime Crema, Shaved Bok Choy, White Rice	
Chicken Schnitzel	35
Roasted Cherry Tomato, Poulette Au Jus, Mash Potato, Chives, Arugula	
Short Rib Ropa Vieja	49
Roasted Plantain Grits, Fried Olives, Pepper-Onion Relish, Crema, Micro Cilantro	
7 oz. Filet Mignon*	59
Whipped Potatoes, Steamed Asparagus, Béarnaise Sauce	
16 oz. Bone-In Ribeye Steak*	72
Whipped Potatoes, Steamed Asparagus	

Add: Lobster Tail (6 oz.) 39 Grilled Gulf Shrimp 14 Jumbo Lump Crab Cake (5 oz.) 29

Rare: Cool, Deep Red Center | Medium Rare Warm, Red Center | Medium Warm, Pink Center
Medium Well Slight Pink Center | Well-Done Hot & Cooked Through

Please make your first cut near the steak's center to check the preparation is to your satisfaction.

SIDE DISHES

Sautéed Spinach	12	Whipped Potatoes	10
Garlic Roasted Fingerling Potatoes	12	Grilled Asparagus	14
Roasted Seasonal Vegetables	11	Parkers' Mac & Cheese	15

SUSHI

SIGNATURE ROLLS*

Spicy Halibut Roll	22
Avocado, Tempura Asparagus, Spicy Tuna, Tobiko, wrapped with Halibut, Yuzu Ponzu Sauce	
Lighthouse Roll	27
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce	
Salmon Ponzu Roll	24
Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
I Love You	25
Tempura Shrimp, Crab Mix, wrapped with Ahi, Cucumber, Soy Paper (no rice)	
The Queen's Roll	33
Lobster, Asparagus, Daikon Sprouts wrapped in Soy Paper, topped with more Lobster, Avocado, Green Onion, Black Tobiko, Trinity Sauce	

EXTRAS

Edamame	6
Spicy Edamame	8
Miso Soup	6
Sunomono	5
Add Snow Crab - 5	

NIGIRI SUSHI* ... 12

SASHIMI* ... 13

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	

*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 18

Made with fresh seasonal ingredients & premium spirits

Mango Mojito

Parrot Bay Mango Rum, Lime, Mint, Mango

Ocean Whisper

Johnnie Walker High Rye, Chinola Pineapple Liqueur, St-Germain, Lemon, Pineapple, Cilantro Simple Syrup, Cilantro Leaves

Pomegranate Basil Smash

Chopin, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

Orchard by the Water

Apple-Infused Ketel One, Peach Schnapps, Lemon, Cabernet Float

Spicy Seed Margarita

21 Seeds Cucumber Jalapeño Infused Tequila, Cointreau, Lime Juice, Simple Syrup, Tajin Rim

Pacific Sunset

Aspen Vodka, Fresh Watermelon, Lemon Juice, Basil

Blue Ember Breeze

Maker's Mark, Blueberry Pineapple Syrup, Lemon

Raspberry Fizz

No. 3 London Dry Gin, Caravella Limoncello, Chambord, Lemon Juice, Iced Tea, Raspberry, Rosemary Sprig

Guava Groove

Volcan Tequila, 400 Conejos Mezcal, Guava Puree, Pineapple & Lime Juice

PARKERS' ULTIMATE BLOODY MARY 21

Chopin, Applewood Smoked Bacon, Gherkin Pickle Stuffed Olive, Jumbo Shrimp-Wrapped Tomolive, Garlic-Stuffed Olives, Celery, Bacon Salt, 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
Figueroa Mountain Guava Point	California	7.2%	IPA
Modelo	Mexico	4.5%	Lager
Latitude 33 Blood Orange	Vista, CA	7.2%	IPA-American
Golden Road Mango Cart	Los Angeles	4.0%	Wheat Ale
Lost Coast Revenant	Eureka, CA	7.0%	IPA
Maui Brewing Pineapple Mana	Hawaii	5.5%	Wheat
Enegren Schoner Tag	Moorpark, CA	5.0%	Hefeweizen
Stella Artois	Belgium	5.0%	Pilsner
Harland Brewing	San Diego	6.5%	Hazy IPA

BOTTLES

North Coast Brother Thelonius	Ft. Bragg CA	9.4%	Belgian Abbey Ale	13
Stone Buenaveza	San Diego	4.7%	Lager	8
Deschutes Fresh Squeezed	Oregon	6.4%	IPA	9
Peroni	Italy	5.1%	Lager	8.5
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	8.5
Lost Coast Great White	Eureka, CA	4.8%	Belgian White	9.5
Lost Coast Indica IPA	Eureka, CA	6.5%	IPA	9.5
Firestone 805	Paso Robles	4.7%	Blonde Ale	8.5
Michelob Ultra	St. Louis	4.2%	Low-Cal Lager	7
Figueroa Mountain Danish Red	Buellton	5.5%	Red Lager	8.5
Paulaner	Munich, Germany	4.9%	Lager	9
Heineken (Non-Alcoholic)	Amsterdam	N/A	Lager	7
Best Day (Non-Alcoholic)	California	N/A	IPA	8.5
New Belgium Trippel	Colorado	8.5%	Trippel	9
Lindeman's Framboise	Belgium	2.5%	Raspberry Lambic	19
North Coast Old Rasputin	Ft. Bragg, NC	9%	Russian Imperial Stout	10
Mother Earth Brewing Milk Truck	Kingston, NC	5.8%	Latte Stout	9.5
High Noon Grapefruit	California	4.5%	Hard Seltzer	9.5
22 oz. Sapporo	Japan	4.9%	Dry Lager	15
19.2 oz. Samuel Smith (Vegan)	England	5.0%	Chocolate Stout	18

ZERO-PROOF COCKTAILS 13

Spicy Señorita

Ritual Zero Proof Tequila, Fever Tree Sparkling Pink Grapefruit, Jalapeño, Lime Juice & Grapefruit Juice, Agave, Tabasco, Tajin Rim

Lavender Paradise

Ritual Zero Proof Gin, Fever Tree Elder Flower Tonic, Lavender Water, Lemon Juice, Agave, Honey

Blood Orange Bomb

Ritual Zero Proof Aperitif, Fever Tree Blood Orange Ginger Beer, Orange & Lemon Juice, Orange, Lemon, Raspberry

Cucumber Crush

Ritual Zero Proof Gin, 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 (California)	15
9.5 Sparkling - Chandon Garden Spritz NV 187ml (Argentina)	12
8.5 Sparkling Rosé - Moët & Chandon Rose NV 187ml (France)	25
10 Moscato - Seven Daughters 2024 (Italy)	12
9 Riesling - Carl Graff Kabinett 2023 (Mosel, Germany)	14
9 Pinot Grigio - Ruffino "Lumina" 2023 (Friuli, Italy)	12
9 Pinot Grigio - Kettmeir 2024 (Südtirol-Alto Adige, Italy)	16
9 Chenin Blanc - Aperture 2023 (Clarksburg, CA)	15
9 Vermentino - Minuty Prestige Blanc 2024 (Côtes de Provence)	17
9 Viognier - Jean-Luc Colombo "La Violette" 2023 (Languedoc, FR)	14
9 Sauvignon Blanc - Crowded House 2025 (Marlborough, NZ)	13
10 Sauvignon Blanc - Rombauer 2024 (California)	17
Chardonnay - Bianchi 2023 (Santa Barbara County, CA)	13
13 Chardonnay - Hess "Shirtail Ranches" 2024 (Carneros, CA)	15
8 Chardonnay - ZD 2023 (California)	18
9 Rosé - Michael David 2024 (Lodi, CA)	15
8.5 Pinot Noir - Sea Sun by Caymus 2023 (Monterey County, CA)	13
8.5 Pinot Noir - Siduri 2024 (Santa Lucia Highlands, CA)	18
9.5 Pinot Noir - Sanford 2022 (Santa Rita Hills, CA)	21
9.5 Merlot - Robert Hall 2022 (Paso Robles, CA)	18
8.5 Zinfandel - Opolo "Summit Creek" 2023 (Paso Robles, CA)	14
7 Malbec - Trivento 2024 (Mendoza, Argentina)	12
8.5 Red Blend - Highlands 41 "Black Granite" 2022 (Paso Robles, CA)	14
9 Cabernet Sauvignon - Daou 2023 (Paso Robles, CA)	15
7 Cabernet Sauvignon - Justin 2022 (Paso Robles, CA)	18
8.5 Cabernet Sauvignon - Orin Swift "Bloodlines" 2024 (Napa, CA)	23
9 Syrah - Cambria "Tepusquet Vineyard" 2022 (Santa Maria Valley)	15

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		
Watari Bune Junmai Gingo "The 55" (300 ml)		28
Lively and bright, fruity aromas, Ripe Melon and White Peach		
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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