

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

SANDWICHES

Ahi Tuna Sandwich	27
Seared Rare, Sunomono Salad, Ponzu Coleslaw, Wasabi Mayo, Toasted Sesame Brioche Bun	
Lobster Club	35
Lobster, Avocado, Bacon, Lettuce, Tomato, Toasted Brioche	
Crispy Chicken Sandwich	23
Spicy BBQ Sauce, Housemade Pickles, Shredded Lettuce, Ranch Aioli, Toasted Sesame Brioche Bun	
All-American Cheeseburger*	24
Half Pound Parkers' Blend Angus Beef, Cheddar Cheese, Lettuce, Tomato, Housemade Pickles, Roasted Garlic Aioli, Toasted Sesame Brioche Bun	
Our Famous "Garlic Cheese Bread" Burger*	28
Half-Pound Parkers' Blend Angus Beef, Tomato, Housemade Pickles, Oven Toasted Garlic Cheese Bread	
Add to any Sandwich: Bacon 3.5 Avocado 3.5 Go Surf & Turf with a 2 oz. Crab Cake 12	
Blackened Fish Tacos	26
Cabbage, Pico de Gallo, Fresh Cilantro, Avocado Aioli	

ENTRÉES

Mesquite Grilled Salmon*	39
Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde	
Day Boat Catch*	MP
Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables	
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	
<i>We also offer the above seafood selections: Simply Prepared with Whipped Potatoes, Steamed Asparagus, Lemon Wedge, Parsley Vinaigrette</i>	
Mesquite Grilled Gulf Shrimp	32
Thai Salad, Spicy Cilantro Vinaigrette, Macadamia Nuts, Coconut Curry Sauce	
Seafood Linguine	39
Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato	
Fish & Chips	28
Beer Battered Crispy Alaskan Cod, French Fries, Coleslaw, Tartar Sauce	
Roasted Cauliflower Steak	27
Cauliflower Puree, Brussels Sprouts, Spinach, Smoked Almond & Orange Salsa	

SUSHI

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 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, Cucumber, wrapped with Ahi, 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	

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
Figueroa 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	13
Stone Buenaveza	San Diego	4.7%	Lager	8
Deschutes Fresh Squeezed	Oregon	6.4%	IPA	9
Peroni	Italy	4.7%	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	4.5%	Dry Lager	15
19.2 oz. Samuel Smith (Vegan)	England	5.0%	Chocolate Stout	18

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) Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish	8	46
Momokawa Organic Nigori Ginjo (Unfiltered) (300ml) Creamy and Full-Bodied with Hints of Lychee		18
SakéOne G Joy Genshu (300 ml) Big and Bold with Melon, Pepper and Cherry Finish		21
Joto Daiginjo "The One with the Clocks" (300 ml) Crushed Sage Notes, Spiced Apple, Supple Satin Texture		35
Taiheikai Tokubetsu Junmai "Pacific Ocean" (720 ml) Abundant, Balanced Fruit with Light Nuttiness and Earthiness		55



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