

PARKERS'

RESTAURANT & BAR

JAZZ
BRUNCH

SOUPS

- LOUISIANA GUMBO** Bowl 12
Crawfish, Chicken, Andouille Sausage,
Rice, Scallions
- CLAM CHOWDER** . . Cup 12 / Bowl 15
Garnished with Bacon & Parsley
- LOBSTER BISQUE** 18
Garnished with Lobster Meat & Chives

CHILLED SEAFOOD

- SHRIMP COCKTAIL** 24
Jumbo Gulf Shrimp, Cocktail Sauce,
Lemon
- FRESH SHUCKED OYSTERS**
Cocktail Sauce
Cucumber Mignonette
½ Dozen 24 • Dozen 46

SHAREABLES

- WARM BEIGNETS** Each - 2.5
- AVOCADO LOBSTER TOAST** 19
- SALMON & OYSTERS SAMPLER** . 21
Smoked Salmon, Crème Fraiche &
Brioche, Fried Oyster Deviled Eggs
- CRISPY BRUSSELS SPROUTS** . . . 15
Hoisin Glaze, Togarashi, Wasabi Aioli

SALADS

- SEAFOOD COBB** 32
Jumbo Lump Crab, Shrimp, Tomatoes, Diced Egg,
Bacon, Cucumbers, Green Onions, Avocado, Romaine,
Louis Dressing
- CLASSIC CAESAR** 15
Hearts of Romaine, Garlic Crouton Grana Padano
- CHICKEN BREAST (6 oz.)** 10
- GULF SHRIMP (5)** 15
- SALMON (5 oz.)** 15
- STRAWBERRY SPRING SALAD** 16
Mesclun Greens, Shaved Fennel, Asparagus, Candied Walnuts,
Cabra Romero Goat Cheese, Citrus Vinaigrette
- CHOPPED SALAD** 17
Applewood Smoked Bacon, Tomato, Onion, Green Beans,
Red Pepper, Carrot, Avocado, Parkers' Vinaigrette
- POPULAR ADDITIONS -**
- JUMBO LUMP CRAB CAKE** 29
- COLD WATER LOBSTER TAIL (6 oz.)** 35
- PAN-SEARED JUMBO SCALLOPS (2)** 24

EGGS, GRAINS & LUNCH

- CRAB & ASPARAGUS OMELET** 32
Brie Fondue, Butter Roasted Yukon Gold Potatoes
- COCHON DU LAIT BENEDICT** 26
Two Poached Eggs, Slow-Roasted Pork Shoulder, Buttermilk Biscuits, Smoked Tomato Hollandaise
- BRUNCH POWER BOWL** 22
Two Eggs (Any Style), Vegetables, Dashi Steamed Grains, Avocado Mousse, Pea Shoots, Togarashi
- EGGS ROYALE** 25
Two Poached Eggs, Smoked Salmon, Spinach, English Muffin, Hollandaise, Buttered Yukon Gold Potatoes
- CHICKEN & WAFFLES** 26
Southern Fried Chicken, Homemade Waffles, Bacon, Hot Honey, Bourbon Butter, Pickles
- PAIN PERDU** 21
Brown Butter Seared, Egg Custard Soaked Brioche, Apple & Mango Compote, Buffalo Trace Bourbon Anglaise
- STEAK & EGGS FRITES** 35
Sliced 8 oz. Strip Steak, Two Eggs (Any Style), French Fries, Roasted Garlic Aioli, Chimichurri Sauce
- SHRIMP & GRITS** 27
Cajun Seasoned Jumbo Shrimp, White Corn Cheddar Grits, Bourbon Butter Sauce, Andouille, Bacon, Pepper, Green Onion
- GRILLED FAROE ISLAND SALMON** 28
Butter Roasted Yukon Gold Potato, Asparagus, Chimichurri Sauce
- KOBE BEEF BACON CHEESEBURGER*** 28
Applewood Smoked Bacon, Gruyère Cheese, Mushrooms, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun
- MAINE LOBSTER ROLL** 38
Lobster Claw Meat, Mayonnaise, Griddled Bun, Pickles

SIDE DISHES

- ADD AN EGG (Any Style)** 3
- APPLEWOOD SMOKED BACON** 7
- BREAKFAST SAUSAGE LINKS (3)** 7
- BUTTER ROASTED YUKON GOLD POTATOES** 12
- GRILLED ASPARAGUS** 14
- SAUTÉED GARLIC SPINACH** 12

CLASSIC EYE OPENERS

- PARKERS' BLOODY MARY** 13
Spiked Tableside with "Ice Blocked" Parkers' Private
Label Vodka
- NEW ORLEANS HURRICANE** 15
Dark & Light Rum, Passion Fruit, Orange Juice, Lime Juice
- ESPRESSO MARTINI** 18
Smirnoff Vanilla Vodka, Espresso, Kahlua Coffee Liqueur
- SUNRISE MIMOSA** 14
Corazon Tequila, Wycliff Sparkling, Orange Juice, Grenadine
- TROPICAL GIN FIZZ** 15
Parkers' Private Label Gin, Lime Juice, Pineapple Juice, Soda,
Simple Syrup, Fee Foam, Lime Wheel
- BRANDY CRUSTA** 18
E&J Brandy, Triple Sec, Lemon Juice, Simple Syrup,
Maraschino Liqueur, Angostura Bitters

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.