

PARKERS'

RESTAURANT & BAR

LUNCH

SOUPS

SOUP OF THE DAY Cup 10 / Bowl 12

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

CRISPY CALAMARI 21
Roasted Garlic Aioli, Cocktail Sauce,
Shishito Peppers, Lemon, Parsley

TOMATO & BURRATA CROSTINI . . 16
Wood Oven Toasted Sourdough, Basil Oil

CRISPY BRUSSELS SPROUTS . . . 15
Hoisin Glaze, Togarashi, Daikon Radish,
Wasabi Aioli

SALADS & BOWLS

SEAFOOD COBB 32
Jumbo Lump Crab, Shrimp, Tomatoes, Diced Egg, Bacon,
Cucumbers, Green Onions, Avocado, Romaine, Louis Dressing

STRAWBERRY SPRING SALAD 16
Mesclun Greens, Shaved Fennel, Asparagus, Candied Walnuts,
Cabra Romero Goat Cheese, Citrus Vinaigrette

CLASSIC CAESAR 15
Hearts of Romaine, Garlic Crouton Grana Padano

CHOPPED SALAD 17
Applewood Smoked Bacon, Tomato, Onion, Green Beans,
Red Pepper, Carrot, Avocado, Parkers' Vinaigrette

MARINATED BEETS & GOAT CHEESE 15
Greek Yogurt, Arugula, Pumpkin Seeds, Pomegranate Molasses

SALMON POKE BOWL 25
Ginger-Sesame Marinade, Sriracha Mayo, Avocado, Wakame,
Cucumber, Carrot, Edamame, Sushi Rice, Pickled Ginger,
Scallions, Toasted Sesame Seeds

ROASTED VEGETABLE POWER BOWL 21
Baby Kale & Arugula, Roasted Spiced Cauliflower,
Carrots & Brussels Sprouts with Pickled Onions,
Hummus, Tatziki, Chimichurri & Wood Fired Flatbread

BAJA SPICED GRILLED TUNA BOWL 26
Greens & Grains Mix, Avocado Mousse, Oranges,
Grape Tomato, Cucumber, Fennel, Jalapeño,
Pickled Onions, Paprika Oil

- GRILLED ADDITIONS -

CHICKEN BREAST (6 oz.) . . . 10

GULF SHRIMP (5) 15

SALMON (5 oz.) 15

ENTRÉES

PIZZA & A SALAD 24
Buffalo Mozzarella-Topped Margherita Pizza VPN with a side
Caesar or Mixed Greens Salad

FISH & CHIPS 23
Beer Battered Fried Fresh Cod, French Fries, Coleslaw,
Remoulade Sauce, Malt Vinegar

STEAK FRITES* 32
8 oz. Strip Steak, Parmesan Fries, Roasted Garlic Aioli,
Chimichurri Sauce

GRILLED FAROE ISLAND SALMON 29
Butter Roasted Yukon Gold Potato, Asparagus,
Chimichurri Sauce

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH . 40
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach,
Lemon Butter Sauce

BLACK TRUFFLE & BURRATA RAVIOLI 34
Zucchini, Grana Padano, Micro Basil, Truffle Butter

FRESH FISH TACOS

Pineapple Salsa,
Cabbage, Cilantro, Lime Crema,
Flour Tortilla

22

DAILY EXPRESS LUNCH 29

Fresh Catch of the Day with
Chef's Seasonal Preparation
Served with Soup or Salad

BEEF SHORT RIB TACOS

Tomatillo Salsa, Pico de Gallo, Radish,
Queso Fresco, Cilantro Lime,
Corn Tortilla

20

BURGERS & SANDWICHES

All Sandwiches are served with your choice of Coleslaw or French Fries • Add Bacon or Avocado to any Sandwich for 2.50

BOURBON GLAZED STEAK SANDWICH* 29
NY Strip Steak, Arugula, Garlic Aioli, Jim Beam Glaze, Bleu Cheese, Crispy Onions, Toasted Baguette, Parmesan Herb Fries

KOBE BEEF BACON CHEESEBURGER* 28
Applewood Smoked Bacon, Gruyère Cheese, Mushrooms, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun

PARKERS' CHEESEBURGER* 22
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese

GRILLED CHICKEN SANDWICH 21
Cajun Spiced Chicken Breast, Monterey Jack, Lettuce, Tomato, Remoulade Sauce, Stirato Roll

FRIED GREEN TOMATO & SHRIMP SANDWICH 24
Grilled Shrimp, Remoulade, Pickled Red Onion, Lettuce, Tomato, Toasted Brioche Bun

CRISPY COD SANDWICH 20
Beer Battered Fried Fresh Cod, Remoulade Sauce, Lettuce, Tomato, Challah Bun

MAINE LOBSTER ROLL 38
Lobster Claw Meat, Mayonnaise, Griddled Bun, Pickles

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

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