

PARKERS'

AVAILABLE
ALL DAY

RESTAURANT & BAR

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

½ Dozen 24 • Dozen 46

SHRIMP COCKTAIL 24
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

ICED SHELLFISH TOWER*
Oysters, Shrimp Cocktail, Crab Remoulade,
Lobster Claws, Green Lipped Mussels,
Traditional Accoutrements

Small 85
Large 165

APPETIZERS & SMALL PLATES

OYSTERS ROCKEFELLER 25
Gruyère Bechamel, Pernod, Spinach (4 per order)

JUMBO LUMP CRAB CAKE 29
Mango Salsa, Sriracha Aioli, Yucca Chips

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

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

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

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

SOUPS & SALADS

SOUP OF THE DAY 12
Chef's Daily Selection

LOBSTER BISQUE 18
Garnished with Lobster Meat & Chives

CLAM CHOWDER 15
Garnished with Bacon & Parsley

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

CLASSIC CAESAR 15
Hearts of Romaine, Garlic Croutons, Grana Padano

SIDE DISHES

ROASTED SEASONAL VEGETABLES 11

WHIPPED POTATO 11

SAUTÉED GARLIC SPINACH 12

YUKON GOLD POTATOES 12

GRILLED ASPARAGUS 14

WOOD OVEN ROASTED MUSHROOMS 14

BAKED MAC & CHEESE 14

LOBSTER MAC & CHEESE 30

**ALL GRILLED & ROASTED DISHES ARE COOKED
WITH LIVE FIRE IN OUR OAK & CHERRY
WOOD BURNING OVEN OR ON OUR
MESQUITE CHARCOAL GRILL**

EXECUTIVE CHEF - PAWEL MARSZALEK

MOTHER'S DAY PRIX FIXE \$79

APPETIZERS

CRAB TOWER
Layers of fresh diced Mango, Avocado & Crab, topped with Watermelon Radish,
Micro Greens & Citrus Vinaigrette

CHARCOAL GRILLED PEACH & SHRIMP
Grilled Little Gem Greens, Burrata, Cherry Tomatoes, Micro Basil

CRISPY TRUFFLE RAVIOLI
Micro Arugula, Truffle Date Butter

ENTRÉES

WILD RED SNAPPER
Charcoal grilled, Orange & Ginger Glaze, Warm Broccoli & Carrot Slaw, Steamed Rice

FILET MEDALLIONS AU POIVRE
Cognac Peppercorn Sauce, Mashed Potato, Grilled Asparagus

HERB ROASTED CHICKEN BREAST
Charred Sweet Onion Jus, Mashed Potato, Baby Spinach

QUEEN CUT PRIME RIB
Truffle Whipped Potato, Garlic Butter Haricot Vert, Creamy Horseradish, Au Jus

DESSERTS

MANGO CRÈME BRÛLÉE
Custard, Brittle Sugar Top, Fresh Berries, Candied Mango Pieces

CHOCOLATE MERINGUE TART
Chocolate Crust, Fresh Whipped Cream

ENTRÉES

BOUILLABAISSE 42
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton

SPICED CAULIFLOWER STEAK 32
Roasted Carrots & Brussels Sprouts, Wilted Spinach, Hummus, Pickled Red Onions, Tzatziki,
Chimichurri Sauce, Wood Fired Flatbread

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

WOOD OVEN ROASTED SCALLOPS 49
Cauliflower Wild Rice Pilaf, Delicata Squash, Shallot Confit, Grapes, Toasted Pecans

MISO GLAZED CHILEAN SEA BASS 55
Sautéed Baby Bok Choy, Mushrooms, Green Onion with Dashi Steamed Sticky Rice

GRILLED FAROE ISLAND SALMON 42
Tomato Braised, Spiced Chickpeas, Japanese Eggplant, Mint Yogurt

**WE OFFER ALL OF OUR FRESH FISH, SIMPLY PREPARED,
ROASTED ON A CEDAR PLANK WITH SPINACH, WHIPPED POTATOES & LEMON BUTTER SAUCE**

CHARCOAL GRILLED MEATS

PORTERHOUSE FOR TWO* 165
32 oz. USDA Prime, Choice Of Two Sides, Homemade Dessert To Share

CREEKSTONE FARMS FILET MIGNON* 7 OZ. - 58 / 10 OZ. - 68
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 62
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt

DRY-AGED 20 OZ. BONE-IN RIBEYE* 75
Butter-Roasted Yukon Gold Potatoes, Rosemary Salt

RED WINE BRAISED BEEF SHORT RIB 45
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

AUSTRALIAN LAMB CHOPS* 56
Marinated Grilled Lamb "Lollipops", Garlic Roasted Potatoes, Parmesan,
Sautéed Swiss Chard & Fennel

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL 6 oz. - 35

JUMBO LUMP CRAB CAKE 29

PAN-SEARED JUMBO SCALLOPS (2) 24

GRILLED GULF SHRIMP (5) 15

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