

PARKERS'

RESTAURANT & BAR

SUMMER SEAFOOD & WINE FESTIVAL

Festival Wine Pairing Price- \$12 Each

APPETIZERS

SOFTSHELL CRAB 21

Pan Fried, Lemon Butter Caper Sauce,
Pickled Celery Root & Carrot Salad

2021 Paso A Paso Verdejo

Pear, Nectarine, Honey, Fragrant Silky Finish

CHILLED RED KING CRAB 45

Cocktail Sauce, Remoulade, Lemon Wedge

2022 Olinas Vermentino

Citrus, Peach, Pink Grapefruit, Lemon, Refreshing Round Finish

OVEN ROASTED OYSTERS 19

Bourbon Butter

2022 Ferarri Carano Fumé Blanc

Pineapple, Peach, Quince, Pear, Tropical Fruit, Full Bodied

ENTRÉES

WILD RED SNAPPER 49

Creole Seasoned, Charcoal Grilled, Peach & Mango Salsa, Corn Purée

2022 Noble House Riesling

Wild Honey, Citrus, Honeysuckle

SPAGHETTI AI FRUTTI DI MARE 39

Black Squid Ink Spaghetti, Lobster, Mussels, Calamari, Scallops,
Cherry Tomatoes, Chillies & Parsley

2023 Le Crema Pinot Gris

Citrus Blossom, Apple, Meyer Lemon

MIXED GRILL 52

Alaskan Halibut, Spanish Octopus, Fresh Gulf White Shrimp,
Salsa Verde, Romesco & Lemon Butter Sauces, Summer Vegetables

2022 Far Niente "Post & Beam" Chardonnay

Lemon, Brûlée, Melon, Passionfruit, Green Apple

- Available for Dinner July 15th through 28th -