

PARKERS'

RESTAURANT & BAR

SUMMER SEAFOOD & WINE FESTIVAL

- Available for Dinner July 14th through 27th -
Festival Wine Pairing Price- \$12 Each

APPETIZERS

SOFTSHELL CRAB 21

Flash Fried, Sweet Pea Purée,
Pickled Celery Root & Carrot Salad

2023 Chalk Hill Chardonnay

Bright, Balanced, Pear, Orange Peel, Mineral Undertones

CHARCOAL GRILLED SHRIMP 19

Cherry Tomatoes, Peaches, Little Gem Lettuce, Burrata

2023 Olinas Vermentino

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

OVEN ROASTED OYSTERS 19

Bourbon Butter

2023 Whispering Angel Rosé

Strawberry, Cherry, Lavender, Silky Medium Body, Crip Acidity

ENTRÉES

ALASKAN HALIBUT 49

Creole Seasoned, Charcoal Grilled, Corn Purée,
Watermelon, Mango & Frisee Salad

2023 Ken Wright Chardonnay

White Peach, Green Apple, Complex Notes of Honey, & Vanilla, Long Finish

LINGUINE & CLAMS 39

Steamed Manilla Clams, Little Neck Clam Butter,
Garlic, White Wine, Parsley

2023 Jean Marie "La Villaudiere" Sancerre

Passionfruit, Pineapple, Floral Fragrances, Crisp, Clean Finish

MIXED GRILL 55

Yellowfin Tuna, Spanish Octopus, Jumbo Gulf Shrimp,
Roasted Broccolini, Yukon Gold Potatoes,
Trio of Sauces - Chimichurri, Romesco & Lemon Butter

2023 Siduri Pinot Noir

Bright Red Fruit, Baking Spices, Terroir, Lingering Finish
