

PARKERS'

RESTAURANT & BAR

SUMMER SEAFOOD & WINE FESTIVAL

- Available for Dinner July 27th through August 9th -
Festival Wine Pairing Price - \$14 Each

APPETIZERS

FRIED OYSTERS 25

Cornmeal Crusted Jumbo Oysters, Warm Bacon Dressing,
Sweet Corn Purée, Chives

2023 Castello D'Alba Branco

Tropical & Citrus Fruits, White Wild Flowers, Discreet Hints Of Oak

SCALLOP AGUA CHILE 21

Honeydew Melon, Persian Cucumber, Lime Juice, Fresno Chili, Micro Cilantro

2024 Ferrari Carano Fumé Blanc

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

ENTRÉES

GRILLED GROUPER 54

Coconut Cauliflower Rice, Green Papaya Slaw,
Thai Basil Vinaigrette, Fresh Chili Peppers

2023 Cambria "Katherine's Vineyard" Chardonnay

Lemon Balm, Baked Apple, Pear, Citrus Peel, Light Oak Finish

PARKERS' "PAELLA" 42

Saffron Orzo, Andouille Sausage, Shrimp, Mussels, Scallops,
Green Beans, Bell Peppers

2023 Presqu'île Pinot Noir

Sweet Red Cherry, Dried Herbs, Earthy Sandalwood

CRISPY SOFT SHELL CRABS 49

Roasted Purple Potatoes, Baby Spinach, Cherry Tomatoes,
Smoked Paprika Hollandaise, Chives

2023 Far Niente "Post & Beam" Chardonnay

Lemon, Brûlée, Melon, Passionfruit, Green Apple
