

WHAT'S HAPPENING AT PARKERS' LIGHTHOUSE

EASTER BRUNCH

Enjoy our waterfront Easter Buffet Brunch from 10 a.m. to 2:30 p.m.

Featuring buffet selections such as Certified Angus New York Strip Steak, Macadamia Nut Crusted Mahi Mahi, Parkers' Jumbo Lump Crabcakes, Oyster and Shrimp Cocktail Bar, plus a variety of salads and all of your breakfast favorites. Unlimited Champagne and Mimosas complete our holiday brunch.

Our dinner menu will be available from 3 p.m. to 10 p.m.

Adults \$39 Children \$19 (Under 5 yrs old free)

HAPPY HOUR

Join us Monday thru Friday
3:00 pm to 7:00 pm, in our Bar and Lounge
3:00 pm to 5:00 pm on our Patio

Half-price sushi and specially selected menu items

Featuring discounted Import/Micro Drafts, Domestic Drafts, Sake Martinis, Hand Selected Wines by the Glass

Specially Priced Premium Cocktails featuring Belvedere, Chopin, Ketel One, Grey Goose, Bombay Sapphire, Tanqueray

CRAFT & OTHER BOTTLED BEER

Amstel Light	5.5
Allagash Curieux (Bourbon Barrel Aged 750 ml)	30
Allagash White	6
Anderson Valley Boont Amber Ale	5.5
Bud Light, Budweiser	4.5
Coors Light	4.5
Corona	5.5
Kirin Ichiban (22 oz.)	8
Kona Longboard Lager	5.5
Kaliber, O'Douls (non-alcoholic)	4
Lagunitas Lil Sumpin	5
Lost Coast Downtown Brown	5.5
Miller Lite	4.5
Old Rasputin Imperial Stout	6
Samuel Adams Boston Lager	5.5
Sapporo (22 oz.)	8
Sierra Nevada Pale Ale	5.5

SEASONAL SELECTIONS

Weihenstephaner Fest Bier	5.5
Velvet Merlin Oatmeal Stout	5.5

DRAFT BEERS

Parkers' Pale Ale	5
Franziskaner Hefeweissbier, Stella Artois, Guinness, Sam Adams "Alpine Spring"	6
Seasonal Selection	6

BOTTLED WATERS

Acqua Panna, San Pellegrino	
1/2 Liter	4
1 Liter	7

PREMIUM SAKE

Kaori Junmai Ginjo	18
Gorgeous aroma of Muscat grapes and bananas. Light and refreshing flavor. Great for beginners and connoisseurs alike.	(300ml)
Ryo Junmai Ginjo	15
A sprightly and fresh sake for any occasion. Smooth and luxurious as it enters, leading to a subtle bitterness for an impression of dry sake.	(180ml)

SPARKLING AND SWEET SAKE

Sayuri Nigori Sake (Unfiltered)	10
Coarse-filtered, creamy and naturally sweet.	(330ml)
Poochi Poochi Sparkling Sake	21
Fruity sweet flavors with a light citrus accent.	(330ml)

HOUSE SAKE

	(Hot)	(Cold)
Small	3	4
Large	5	6

Sushi Menu

APPETIZERS & SOUPS

Miso Soup	3	Sunomono	2
Tofu, Wakame and Green Onion		Cucumber Salad	
Seaweed Salad	4	Edamame	3
Fresh Wakame Seaweed Salad, Cucumber, Sesame Seed, with Spicy Ponzu Ooba Vinaigrette		Warm Soybean in the pod with Sea Salt	

SASHIMI

select up to 3 items

15

Albacore	Shiro	Smoked Salmon	Smoked Sake
Eel	Unagi	Tuna	Maguro
Halibut	Hirame	Yellowtail	Hamachi
Salmon	Sake	Shrimp	Ebi
Seared Tuna	Maguro Tataki		

NIGIRI SUSHI

Halibut	4	Smoked Salmon	5
Hirame		Smoked Sake	
Albacore	5	Snow Crab	5
Shiro		Kani	
Salmon	5	Smelt Eggs	4
Sake		Masago	
Eel	5	Tuna	5
Unagi		Maguro	
Scallop	5	Yellowtail	5
Hotate		Hamachi	
Seared Tuna	5	Egg	3
Maguro Tataki		Tamago	
Shrimp	5		
Ebi			

ENTREES

Sushi Combination	21	Sashimi Combination	21
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail and Eel, Miso Soup		Tuna, Salmon, Albacore, Yellowtail and Halibut, Steamed Rice, Miso Soup	
Chirashi	16	Sashimi Salad	19
Assorted Seafood/Sashimi over a bed of Sushi Rice, Miso Soup		Mixed Sashimi with Field Greens served with Ginger Dressing	

SPECIAL ROLLS

8 pieces per roll *

Caterpillar	10	Kani-Butter	6
Baked fresh water eel and cucumber inside, wrapped with avocado and sweet soy sauce		Snow crab, garlic butter, asparagus wrapped with soy paper (1 Hand Roll)*	
Crunchy	13	Tiger Tail	13
Tempura shrimp, avocado and cucumber. Topped with tempura crunchies and sweet soy sauce		Tempura shrimp, cream cheese, cucumber, wrapped with seaweed and rice topped with eel and sweet sauce	
Dragon	16	LiteHouse	15
Snow crab, avocado, cucumber and sesame seeds with eel on top		Asparagus, jalapeño, avocado, cucumber, lettuce, crab, spicy tuna, with soy paper (no rice)	
Parkers'	15	Rainbow	15
Spicy snow crab, green onion, cucumber, burdock root, albacore and avocado, tamaji, masago		Snow crab and cucumber inside, shrimp, tuna, yellowtail, salmon, halibut and avocado on top	
3 Amigos	16	Makimoto	11
Tempura shrimp, crab, cucumber, topped with seared tuna, avocado, cholulu, green onion		Spicy tuna, cucumber, jalapeño, spicy mayo. Wrapped with albacore, tamaji and green onion on top	
Garlic Miso	13	Ceviche	15
Spicy tuna, crab, cucumber wrapped with seaweed and rice topped with salmon and garlic miso		Crab, shrimp, cucumber wrapped with seaweed and rice, topped with seared tuna, avocado and white fish ceviche	