

## Soups and Starters

**New England Clam Chowder** Finished with Fresh Cream \$6 Crock \$9 Bowl

**French Onion Soup** Slowly simmered Sweet Onions, Sherry and Rich Beef Stock \$6 Crock

**North End Calamari** Vinegar Peppers and Spicy Pomodoro Sauce \$10

Nantucket Shoals

**Tuna Carpaccio** Sliced Peppered Tuna Loin, Cucumber Salad and Yuzu Marmalade \$12

North Atlantic

**Jonah Crab Cakes** Baby Mesclun Greens and Smokey Chipotle Pepper Sauce \$14

Georges Bank

## Salads

**Chicken-Waldorf** Chicken Breast, Crisp Apples, Cranberries, Walnuts  
Iceberg and Romaine Lettuces with Creamy Herb Dressing \$14

**Field Greens** Mesclun Baby Lettuces, European Cucumber, Vine Ripe Tomato  
Aged Balsamic Vinaigrette \$8

Salmon \$15 Chicken \$13 Shrimp \$17 Crab Cake \$19

**Classic Caesar** Parker House Croutons and Reggiano Parmigiano Garlic Cheese Dressing \$9

Salmon \$15 Chicken \$13 Shrimp \$17 Crab Cake \$19

**Maine Lobster** Chilled Maine Lobster, Baby Lettuces, Sun-dried Tomato and Pine Nuts  
Meyer Lemon Vinaigrette \$26

## Sandwiches

### Chicken-Walnut Salad BLT

Lettuce, Tomato, Bacon on  
Toasted Whole Wheat Bread

\$13

### Apple Wood Smoked Turkey Club

Lettuce, Tomato, Bacon on  
Toasted Seven Grain Bread

\$13

### Crab Cake Sandwich

Jonah Crab Cake with Smokey  
Chipotle Pepper Sauce, Lettuce and  
Tomato on a Griddled House Roll

\$17

### Sirloin Burger\*

8 oz. Choice Burger on a House  
Roll with Lettuce and Tomato  
Choice of Toppings

\$14

### Grilled Chicken

Grilled Chicken, Swiss, Bacon,  
Cilantro Pesto with Lettuce and  
Tomato on a House Roll

\$14

### Philadelphia Cheese Steak Sandwich

Sliced Sirloin, American Cheese,  
Sautéed Peppers and Onions

\$15

### New England Lobster Roll

Maine Lobster Salad on a Griddled House Roll

\$19

Sandwiches are served with Fresh Potato Chips, Boston Baked Beans or Cole Slaw and Garlic Pickle

\* Massachusetts Food Establishment regulations require the identification of food products which if served raw or undercooked can increase the risk of illness

## Entrées

**Boston Baked Schrod** A Parker House tradition since 1906. Coarse Bread crumbs, White  
**Georges Bank** Wine, Jasmine Rice and Lemon Buerre Blanc **\$21**

**Pan Roasted Chicken** Statler Chicken Breast, Swiss Chard, Toasted Orzo and Blood  
**Berkshires** Orange-Ginger Broth **\$17**

**Filet Mignon\*** Grilled 6 oz. Hand Cut Aged Choice Tenderloin, Roasted Fingerling Potato,  
**Nebraska** Summer Vegetables and Cabernet Demi-Glace **\$26**

**New York Sirloin\*** Grilled 8 oz. Hand Cut Aged Choice Sirloin, Roasted Fingerling Potato,  
**Nebraska** Summer Vegetables, Onion Strings and Merlot Demi-Glace **\$23**

**Bacon Wrapped Halibut** Sautéed Fillet, Roasted Garlic Pomme Purée, Asparagus,  
**North Atlantic** Nicoise Olives, Tear Drop Tomatoes and Buerre Blanc **\$23**

**Wild Mushroom Ravioli** Roasted Wild Mushrooms, Wilted Baby Arugula and Alba  
**Berkshires** White Truffle Butter **\$17**

**Nantucket Scallops** Baked Diver Sea Scallops, Jasmine Rice, Summer Vegetables and  
**Bay of Fundy** Lemon Buerre Blanc **\$24**

**Soy Glazed Tuna** Soy, Rice Wine, Lemon, Ginger and Scallion Marinated, Jasmine Rice,  
**North Atlantic** Baby Bok Choy, Baby Carrots and Yuzu Marmalade **\$25**

**Pan Seared Salmon** Asparagus, Baby Carrots, Wilted Arugula and Opal Basil Butter **\$18**  
**North Atlantic**

**Boston Fish & Chips** A Parker House Specialty. Sam Adams & Guinness Beer Batter,  
**Georges Bank** Freshly Fried Chips, Malt Vinegar and Tartar Sauce **\$19**

**Crab Stuffed Shrimp** Jonah Crab Stuffed Baked Shrimp, Roasted Fingerling Potato,  
**Georges Bank** Summer Vegetables and Lemon Buerre Blanc **\$25**

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18% Gratuity will be added for parties of 6 or more.

Marquis De La Tour, **Brut**, France **\$9**

Camelot, **Pinot Noir**, California **\$9**

Ecco Domani, **Pinot Grigio**, Italy **\$9**

Tunnel of Elms, **Merlot**, California **\$7**

Kim Crawford, **Sauvignon Blanc**, New Zealand **\$12**

Tunnel of Elms, **Cabernet**, California **\$7**

Tunnel of Elms, **Chardonnay**, California **\$7**

Peter Lehmann, **Shiraz**, Australia **\$10**

Kendall-Jackson, **Chardonnay**, California **\$11**

Kendall-Jackson, **Cabernet**, California **\$13**