

PARKER'S
RESTAURANT

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP | 10 BOWL | 13

CLAM BROTH, CREAM, CLAMS, POTATOES, SMOKED BACON, ONION AND THYME

FRENCH ONION SOUP

CROCK | 10

SLOWLY SIMMERED SWEET ONIONS, SHERRY, RICH
BEEF STOCK, FRENCH BREAD, SWISS CHEESE

SOUP DU JOUR

CUP | 9

ALTERNATES DAILY

APPETIZERS

BAKED BRIE | 17

STRAWBERRY, BASIL, BALSAMIC, FRENCH BREAD

LUMP CRAB CAKE | 19

CHESAPEAKE BAY

MICRO CRESS, ROASTED GARLIC AIOLI, LEMON

OYSTERS ON THE HALF SHELL* | 18

NEW ENGLAND

RED WINE MIGNONETTE, HORSERADISH COCKTAIL SAUCE



COASTAL SEAFOOD PLATTER* | 28

NEW ENGLAND

CHILLED CLAMS, OYSTERS, SHRIMP, CRAB CLAWS, SERVED ON ICE

ADD LOBSTER | MARKET PRICE



BUTTERNUT SQUASH RAVIOLI

BROWN BUTTER, APPLE, SAGE, PINE NUTS

APPETIZER | 16 ENTRÉE | 28

PARKER'S CHEESE BOARD | 18

NEW ENGLAND CHEESES, FRENCH BREAD, ORGANIC HONEY, SEASONAL JAM

ADD CHARCUTERIE | 7

SALADS

LOCAL GREEN HOUSE SALAD | 16



BABY LETTUCES, HEIRLOOM CHERRY TOMATOES,
WATERMELON RADISH, HOUSE MADE
FRESH MOZZARELLA, HERB VINAIGRETTE

STRAWBERRY SPINACH SALAD | 14



ROASTED STRAWBERRIES, WALNUTS, GOAT CHEESE,
BALSAMIC VINAIGRETTE

FIG & PROSCUITTO SALAD | 16



BLACK MISSION FIGS, ARUGULA, GORGONZOLA,
BLACK PEPPER, BALSAMIC REDUCTION

CLASSIC CAESAR | 15

PARKER HOUSE ROLL CROUTONS,
SHAVED PARMESAN, ANCHOVIES



ITEMS MARKED WITH THIS SYMBOL ARE GLUTEN FREE

*MASSACHUSETTS FOOD ESTABLISHMENT REGULATIONS REQUIRE THE IDENTIFICATION OF FOOD PRODUCTS WHICH IF
SERVED RAW OR UNDERCOOKED CAN INCREASE THE RISK OF ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

AN 18% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 6 OR MORE GUESTS.

PARKER'S RESTAURANT

FROM THE LAND

FILET MIGNON* | 42

SOUDERTON, PENNSYLVANIA

PAN SEARED, 8 OZ. 1855 AGED BLACK ANGUS
TENDERLOIN, WHIPPED POTATO, GRILLED ASPARAGUS,
BÉARNAISE OR PORT WINE DEMI-GLACE

ADD LOBSTER TAIL | MARKET PRICE

ROASTED CHICKEN | 34

LANCASTER, PENNSYLVANIA

MURRAY'S FARM ORGANIC CHICKEN BREAST,
SUN-DRIED TOMATO RISOTTO, BROCCOLINI,
PAN CHICKEN JUS

LAMB SHANK* | 38

DENVER, COLORADO

BRAISED IN RED WINE AND ROSEMARY,
SERVED OVER ASPARAGUS AND WHITE BEAN RAGOUT

RIBEYE* | 40

WALWORTH, NEW YORK

GRILLED 12 OZ. RIBEYE WITH GORGONZOLA BUTTER,
CRISPY FRIED ONIONS, SEASONAL VEGETABLES

FROM THE OCEAN

HALIBUT | 37

HALIFAX, NS

ROASTED CORN, VINEGAR POACHED POTATOES, BROCCOLINI

SALMON* | 35

BAY OF FUNDY

PAN ROASTED, SPINACH, JASMINE RICE, ORANGE HONEY GLAZE

BUTTER POACHED LOBSTER | MARKET PRICE

MAINE

ROASTED CORN AND ROCK SHRIMP RISOTTO, CHIVE OIL

STEAMED CLAMS | 36

DARTMOUTH, MA

LITTLENECK CLAMS, LINGUICA, TOMATO AND WHITE WINE BROTH, FRENCH BREAD

BAKED BOSTON SCHROD | 36

GEORGES BANK

A PARKER HOUSE TRADITION SINCE 1906, COARSE CRACKER CRUMBS, WHITE WINE,
JASMINE RICE, LEMON BEURRE BLANC

SCALLOP SCAMPI | 38

BAY OF FUNDY

ROCK SHRIMP, SUN-DRIED TOMATOES, FRESH HERBS, GARLIC BUTTER LINGUINE



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