




HARBOR LIGHTS

TACOMA, USA

SMALL PLATES

Tempura Asparagus	7.95
Oregon Bay Shrimp Cocktail.....	8.95
Pan Fried Willapa Bay Oysters*	9.95
Ocean Prawn Cocktail	9.95
Sauteed Mushrooms.....	9.95
<small>Northwest blend with Gorgonzola butter.</small>	
Calamari Strips with Lemon Aioli	9.95
Fresh Penn Cove Mussels	
<small>Southwest style</small>	
Small	10.95
Large.....	15.95
Baked Dungeness Crab, Shrimp & Artichoke Dip	12.95
Alaska Weathervane Scallops.....	13.95
<small>Wild Gulf of Alaska scallops pan seared and finished with bacon jam.</small>	
Steamed Clams Bordelaise	14.95
<small>Northwest clams steamed in an aromatic blend of garlic, parsley and olive oil.</small>	
Tempura Crab Legs	16.95
Dungeness Crab Cocktail.....	17.95
Dungeness Crab Cakes.....	18.95

CHOWDER & SALADS

Harbor Lights' Nectar Clam Chowder	2.45/3.95
Harbor Lights' Slaw	1.75
House Dinner Salad.....	3.95
Classic Caesar Salad.....	4.95
Iceberg Wedge with Bay Shrimp	5.95
Harbor Lights' Cobb	17.95
<small>Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.</small>	
Fresh Wild Alaska Silver Salmon Salad	19.95
 Chargrilled, citrus glazed fresh wild Alaska silver salmon, romaine, field greens, and Holmquist Orchards hazelnuts. Finished with citrus shallot dressing and fresh local peach-nectarine salsa.	
Northwest Cioppino.....	23.95
<small>Wild salmon, Manila clams, Penn Cove mussels and Alaska cod in specially seasoned tomato-basil sauce.</small>	

*This item may be enjoyed undercooked or cooked to your liking. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.



Harbor Lights has built its beloved reputation by offering quality seafood, generous portions and strong drinks paired with a community driven spirit! A treasure for over a half-century, its legacy continues to set the standard for Tacoma hospitality.

HARBOR LIGHTS' CLASSICS

Ground Sirloin*	14.95
Double R Ranch Signature house ground sirloin steak.	
Calamari Steak	15.95
Freshly breaded and pan seared calamari steak. Served with aioli.	
Alaska Fish 'n Chips	
True Cod (4-Piece)	17.95
Halibut (3-Piece)	24.95
Dungeness Crab Louie	28.95
Governor's favorite!	
Bay Shrimp Louie \$18.95	
Captain's Platter	29.95
Our signature dish! A generous sampling of chilled Dungeness crab, Oregon bay shrimp and seared local oysters paired with golden fried wild Alaska salmon, Alaska weathervane scallops, ocean prawns and golden fried Alaska cod.	
Steamed Clams Bordelaise	39.95
3 pounds of Northwest clams steamed in an aromatic blend of garlic, parsley and olive oil. Served with drawn butter and nectar.	
Dungeness Crab Legs	42.95
Served seared or chilled with drawn butter.	

SEAFOOD

Wild Alaska True Cod	17.95
Marinated in white wine and baked with sour cream, red onion and fresh dill.	
Seafood Macaroni & Cheese	18.95
Corkscrew pasta tossed with creamy cheddar cheese sauce, fresh Dungeness crab and bay shrimp. Topped with golden panko crumbs.	
Willapa Bay Oysters*	18.95
Pan fried fresh yearling oysters from Willapa Bay.	
Ocean Prawns	21.95
Lightly breaded and crispy fried.	
Roasted Scampi Prawns	23.95
Wild jumbo ocean prawns roasted with garlic butter.	
Dungeness Crab Fettuccine	24.95
Oregon Coast Dungeness crab, pasta and vegetables tossed with garlic cream sauce.	
Alaska Weathervane Scallops	27.95
Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata.	
Dungeness Crab Cakes	29.95
Golden sauteed cakes of Oregon Coast Dungeness crab.	
Fresh Alaska Halibut	34.95
Blackened - rubbed with Cajun spices and served with Cajun aioli.	
Chargrilled - finished with lemon oregano butter.	
Fresh Wild Alaska Salmon Cakes	17.95
Panko crusted and pan seared golden brown.	
Fresh Wild Alaska Silver Salmon	24.95
Alder Planked - with sundried tomato and fresh basil butter.	
Chargrilled - with fresh local peach-nectarine salsa.	
Fresh Wild Alaska King Salmon	29.95
Chargrilled with tomato basil butter.	



SURF 'N TURF

Chargrilled to your liking on Harbor Lights' signature charcoal broiler pit. Served with your choice of garlic mashed potatoes, a baked potato or hash browns.

Double R Ranch Top Sirloin*	21.95
An 8 ounce hand-cut top sirloin grilled.	
10 Ounce Signature Top Sirloin* \$24.95	
Steak & Prawns*	
An 8 ounce hand-cut top sirloin grilled and served with your choice of:	
Ocean Prawns	26.95
Roasted Scampi Prawns	28.95
Steak Oscar*	27.95
An 8 ounce top sirloin crowned with Dungeness crab and hollandaise.	
Signature New York Steak*	34.95
Our 12 ounce traditional strip loin chargrilled to your liking.	
Steak & Lobster	42.95
An 8 ounce hand-cut top sirloin grilled and paired with two one-half lobster tails roasted in the shell with garlic butter.	

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