



HARBOR LIGHTS

TACOMA, USA

SMALL PLATES

Oregon Coast Shrimp Cocktail  - 10

Sauteed Mushrooms

Northwest blend with Gorgonzola butter - 11

Fresh Penn Cove Mussels 

With shallots, herbs and white wine.

Small - 13

Large - 17

Pan Fried Oysters* 

From Willapa Bay - 13

Calamari Strips with Lemon Aioli - 14

Baked Dungeness Crab, Shrimp & Artichoke Dip - 16

Steamed Clams Bordelaise 

Northwest clams steamed in an aromatic blend of garlic, parsley and olive oil - 19

CHOWDER & SALADS

Harbor Lights' Nectar Clam Chowder  - 4 / 6

Harbor Lights' Slaw - 3

House Dinner Salad  - 7

Classic Caesar Salad - 8

Iceberg Wedge with Bay Shrimp  - 9

Harbor Lights' Cobb 

Oregon Coast shrimp, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 20

Oregon Coast Shrimp Louie  - 25

Northwest Cioppino 

Wild salmon, Manila clams, Penn Cove mussels and Alaska cod in specially seasoned tomato-basil sauce - 27

*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 Steak*

Double R Ranch Signature house ground sirloin steak - 18

Alaska Fish 'n Chips

Crispy Panko True Cod (4-Piece) - 23

Halibut Tempura (3-Piece) - 29

Captain's Platter

Our signature dish! A generous sampling of chilled Dungeness crab, Oregon Coast shrimp and seared local oysters paired with golden fried wild Alaska salmon, Alaska weathervane scallops, ocean prawns and golden fried Alaska cod - 34

Steamed Clams Bordelaise

3 pounds of Northwest clams steamed in an aromatic blend of garlic, parsley and olive oil. Served with drawn butter and nectar - 42

Dungeness Crab Legs

Served seared or chilled with drawn butter - 49.5

SEAFOOD

Pan Fried Oysters*

Pan fried fresh yearling oysters from Willapa Bay - 22

Seafood Macaroni & Cheese

Corkscrew pasta tossed with creamy cheddar cheese sauce, fresh Dungeness crab and bay shrimp. Topped with golden panko crumbs - 25

Ocean Prawns

Lightly breaded and crispy fried - 25

Roasted Scampi Prawns

Wild jumbo ocean prawns roasted with garlic butter - 28.5

Dungeness Crab Fettuccine

Oregon Coast Dungeness crab, pasta and vegetables tossed with garlic cream sauce - 30

Cold Water Lobster Dinner

A cold water lobster tail served with champ mashed potatoes and seasonal vegetable - 45

SURF 'N TURF

Enjoy our Northwest beef chargrilled to your liking on Harbor Lights' signature charcoal broiler pit. Paired with a seasonal seafood selection and served with your choice of champ potatoes, a baked potato or hash browns.

Double R Ranch Signature Top Sirloin*

A 7 ounce hand-cut top sirloin grilled to your liking - 28

10 Ounce Signature Top Sirloin* - 31

Steak & Prawns*

A 7 ounce hand-cut top sirloin grilled and served with your choice of:

Ocean Prawns - 32

Roasted Scampi Prawns  - 36.5

Steak Oscar*

A 7 ounce top sirloin crowned with Dungeness crab and bearnaise - 36.5

Signature New York Steak*

Our 12 ounce traditional strip loin chargrilled to your liking - 45

Add A Lobster Tail To Any of Our Steak Selections

Enjoy our sweet, tender lobster tail paired with any of our steak selections - Add 30

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 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.