



HARBOR LIGHTS

TACOMA, USA

UNDER \$10

| | |
|--|------|
| Almond Chicken Salad Chicken breast, toasted almonds, crispy noodles and julienne romaine with sesame dressing. | 8.95 |
| Dungeness Crab Salad Avocado, grapefruit, romaine and field lettuce with fresh basil vinaigrette. | 9.45 |
| Calamari Caesar Our classic Caesar topped with calamari strips. | 9.45 |
| Harbor Lights BLT Bacon, tomato, lettuce and Dijon mayo. Served with Harbor Lights' slaw. | 9.75 |
| Harbor Lights' Burger* Chargrilled to your liking and finished with lettuce, tomato and relish. | 9.95 |
| Soup & Sandwich Your choice of: One-Half Shrimp Po' Boy & Fire Roasted Tomato Basil Soup -OR- Grilled Cheese & Fire Roasted Tomato Basil Soup Cheddar cheese on grilled sourdough with mayo and sliced tomato. | 9.95 |
| Diet Plate* Ground sirloin patty with cottage cheese, tomato and boiled eggs. | 9.95 |
| Mussels & Fries Southwest style fresh Penn Cove mussels. Served with gremolata seasoned French fries. | 9.95 |

SOUPS & SALADS

| | |
|---|-----------|
| Harbor Lights' Nectar Clam Chowder | 2.45/3.95 |
| Fire Roasted Tomato Basil Soup | 2.95/4.95 |
| Harbor Lights' Slaw | 1.50 |
| House Lunch Salad | 2.95 |
| Starter Caesar | 3.95 |
| Iceberg Wedge with Bay Shrimp | 4.95 |
| Cioppino & Caesar Wild salmon, Manila clams, Alaska cod and Penn Cove mussels simmered in a savory tomato-basil sauce. | 14.95 |
| Harbor Lights' Cobb Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese. | 14.95 |
| Fresh Wild Alaska Sockeye Salmon Salad Chargrilled, citrus glazed wild Alaska sockeye salmon, finished with local berry relish. Served over seasonal greens with hazelnuts and citrus shallot dressing. | 19.95 |

TODAY'S FISH

| | |
|---|-------|
| Oyster Po' Boy Crispy seared oysters with lettuce, crisp bacon, homemade tartar sauce and tomato. Served with a pickle spear. | 12.95 |
| Fresh Idaho Rainbow Trout Lightly seasoned and pan fried golden brown. | 15.95 |
| Fresh Wild Alaska Salmon Cakes Panko crusted and pan seared golden brown. | 16.95 |
| Wild Alaska True Cod Frozen at sea true cod marinated in white wine and baked with a topping of sour cream, red onion and fresh dill. | 14.95 |
| Willapa Bay Oysters* Pan fried fresh yearling oysters from Willapa Bay. | 15.95 |
| Fresh Wild Alaska Sockeye Salmon Alder Planked with smoked sweet red pepper beurre blanc. Chargrilled with sundried tomato and fresh basil butter. | 23.95 |

HARBOR LIGHTS' FAVORITES

| | |
|---|-------|
| Dungeness Crab Toast Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle. | 10.95 |
| Calamari Steak Freshly breaded and pan seared calamari steak. Served with aioli. | 13.95 |
| Oregon Bay Shrimp Louie Made in the traditional style with Harbor Lights' homemade Louie dressing. Dungeness Crab Louie 23.95 | 13.95 |
| Steamed Clams Bordelaise Northwest clams steamed in an aromatic blend of garlic, parsley and olive oil. Served with drawn butter and nectar. | 17.95 |
| Double R Ranch Signature Top Sirloin* A hand-cut top sirloin grilled to your liking. | 17.95 |
| Captain's Platter Our signature dish! A generous sampling of chilled Dungeness crab, Oregon bay shrimp and a seared local oyster paired with golden fried wild Alaska salmon, an Alaska weathervane scallop, ocean prawn and golden fried Alaska cod. | 23.95 |
| Dungeness Crab Legs Served seared or chilled with drawn butter. | 26.95 |

FISH 'N CHIPS

| | |
|---|-------|
| Alaska True Cod 'n Chips Three pieces served with homemade tartar sauce. | 13.95 |
| Ocean Prawns 'n Chips Lightly breaded and crispy fried. Served with our tartar sauce. | 16.95 |
| Alaska Halibut 'n Chips Three pieces served with homemade tartar sauce. | 23.95 |

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