



# HARBOR LIGHTS

TACOMA, USA

## SOUPS & SALADS

Harbor Lights' Nectar Clam Chowder - 4 / 6

Harbor Lights' Slaw - 3

House Lunch Salad - 7

Starter Caesar - 8

Iceberg Wedge with Bay Shrimp - 9

### Almond Chicken Salad

Chicken breast, toasted almonds, crispy noodles and julienne romaine with sesame dressing - 11

### Calamari Caesar

Our classic Caesar topped with calamari strips - 13

### Harbor Lights' Cobb

Oregon Coast shrimp, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 13

### Cioppino & Caesar

Wild salmon, Manila clams, Alaska cod and Northwest mussels simmered in a savory tomato-basil sauce - 18

## BURGERS & SANDWICHES

### Harbor Lights BLT

Bacon, tomato, lettuce and Dijon mayo. Served with Harbor Lights' slaw - 11

### Cod Burger

Wild Alaska true cod lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce - 14

### Albacore Tuna Melt

Local albacore tuna, pineapple chutney, curry mayo and Northwest opal apples served open-faced on a toasted English muffin with a slice of cheddar - 15

### Harbor Lights' Burger\*

Chargrilled to your liking and finished with lettuce, tomato and relish - 15.5

## DAILY FEATURE

### Featured Soup of the Day

Your server will describe today's featured soup selection.

### One-Half Sandwich & Soup of the Day

Your server will describe today's featured sandwich selection and soup of the day pairing.

## TODAY'S FISH

### 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 - 17

### Pan Fried Oysters\*

Pan fried fresh yearling oysters from Willapa Bay - 18

### Wild Salmon Cakes

Panko crusted and pan seared golden brown - 19

### Fresh Wild Pacific Silver Salmon

Roasted on an alder plank and finished with sundried tomato and fresh basil butter - 20

### Fresh Idaho Rainbow Trout

Lightly seasoned and pan fried golden brown - 22

## HARBOR LIGHTS' FAVORITES

### Dungeness Crab Toast

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle - 14

### Diet Plate\*

Ground sirloin patty with cottage cheese, tomato and boiled eggs - 14

### Oregon Coast Shrimp Louie

Made in the traditional style with our homemade Louie dressing - 17

### Steamed Clams Bordelaise

Northwest clams steamed in an aromatic blend of garlic, parsley and olive oil. Served with drawn butter and nectar - 21

### Double R Ranch Signature Top Sirloin\*

A hand-cut top sirloin grilled to your liking - 24

## FISH 'N CHIPS

Served with homemade tartar sauce.

### Alaska True Cod 'n Chips

Three pieces of crispy panko crusted true cod - 18

### Ocean Prawns 'n Chips

Lightly breaded and crispy fried - 19

Fresh Yukon River Keta Salmon 'n Chips Tempura - 19

Alaska Halibut 'n Chips Tempura - 27

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

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