



HARBOR LIGHTS

TACOMA, USA

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. Thank you for your support!

SMALL PLATES

- Oregon Coast Shrimp Cocktail - 11
- Dungeness Crab, Shrimp & Artichoke Dip - 16
- Calamari Strips with Lemon Aioli - 12
- Northwest Manila Clams - 17
- Northwest Pan Fried Oysters* - 14

CHOWDER & SALADS

- Harbor Lights' Nectar Clam Chowder - 6 / 7
- Harbor Lights' Slaw - 5
- House Dinner Salad - 8
- Classic Caesar Salad - 7 / 12
 - Oregon Coast Bay Shrimp - Add 7
 - Northwest Grilled Chicken - Add 7

EARLY DINNERS for \$ 28

Monday through Friday, from 3:00 to 5:30 p.m.
Enjoy your choice of starter, entree and dessert
4-course dinner - Add \$3

STARTERS

- Classic Caesar
- Harbor Lights' Nectar Clam Chowder
- Crispy Calamari

ENTREES

- Blackened Rockfish**
Blackened and topped with pineapple-mango salsa.
- Wild Silver Salmon**
Chargilled and topped with sundried tomato-basil butter.
- Ground Sirloin Steak***
Double R Ranch Signature house ground sirloin steak.

DESSERTS

- Chocolate Caramel Mousse Jar Pie
- Northwest Rhubarb Best of Season Jar Pie

FISH & CHIPS

- Alaska Fish 'n Chips**
Served with French fries.
- Crispy Panko True Cod (3-Piece) - 19
- Crispy Panko True Cod (4-Piece) - 24
- Crispy Panko Halibut (3-Piece) - 29

SEAFOOD CLASSICS

- Wild Silver Salmon**
Chargilled and topped with tomato basil butter - 29
- Northwest Pan Fried Oysters***
Fresh yearling oysters pan fried until golden brown - 24
- Blackened Northwest Rockfish**
Blackened and topped with pineapple-mango salsa - 21
- Northwest Manila Clam Dinner**
Two pounds of fresh steamed Manila clams served with dipping butter - 34
- Seafood Macaroni & Cheese**
Creamy cheddar cheese sauce, Dungeness crab and bay shrimp.
Topped with golden panko crumbs - 26
- Roasted Scampi Prawns**
Wild jumbo ocean prawns roasted with garlic butter - 24
- Fresh Wild Alaska Halibut** *Your choice of preparation:*
 - Chargilled and finished with lemon oregano butter - 41
 - Chargilled with citrus butter and finished with local rhubarb coulis - 41
- Australian Lobster Tail**
An oven roasted cold water lobster tail served with dipping butter - 65

Dungeness Crab Legs

Limited Availability. Please ask your server.
Served seared or chilled with drawn butter - 65

NORTHWEST STEAKS

- Double R Ranch Ground Sirloin Steak***
Double R Ranch Signature house ground sirloin steak - 19
- Double R Ranch Prime Top Sirloin***
A hand-cut top sirloin grilled to your liking - 28
- Northwest Tenderloin Filet***
A petite hand-cut tenderloin filet grilled with Cambozola butter - 39

Make it Surf n' Turf!

Add one of the following to your Northwest steak!

- Roasted Scampi Prawns - Add 9
- Ocean Prawns - Add 9

*May be cooked to your liking. Consuming raw and undercooked meats and seafood may increase risk of foodborne illness.

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



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GLASS WINE

We pour 8 1/2 ounces for our glass wines.

Riesling	7.50
Chateau Ste. Michelle Columbia Valley - 2019	
Pinot Gris	9.00
Big Fire Willamette Valley - 2015/2017	
Chardonnay	7.50
Anthony's by Buried Cane Washington - 2018	
Chardonnay	8.50
Anthony's by Gordon Estate Columbia Valley - 2018	
Sauvignon Blanc	8.00
Barnard Griffin Columbia Valley - 2018	
Rose of Sangiovese	8.00
Barnard Griffin Columbia Valley - 2018	
Cabernet Sauvignon	7.50
Anthony's by Buried Cane Columbia Valley - 2016	
Merlot	8.00
Red Diamond Washington - NV	
Pinot Noir	9.00
Firesteed Oregon - 2019	
Sparkling Brut	8.00
Korbel (split) California - NV	

DESSERTS

Fresh Rhubarb Slump

Fresh, tart Washington rhubarb baked under a warm golden crust.

Topped with vanilla ice cream - 10

Olympic Mountain Sorbet

A burst of flavor from the season's best fresh local rhubarb.

Topped with sweet rhubarb-strawberry sauce - 9

Northwest Rhubarb Jar Pie

Creamy no-bake cheesecake with fresh rhubarb-strawberry sauce - 5.5

Chocolate Caramel Mousse Jar Pie

Made with Bailey's Irish Cream - 5.5

Jar Pie Dessert Duo

Enjoy both of the jar pie flavors: best of season and chocolate caramel mousse - 10

Anthony's Burnt Cream - 8

SPECIALTY COCKTAILS

Bloody Mary	8.00
Our homemade bloody Mary mix with tomato juice, Tabasco, Worcestershire sauce, lemon juice, horseradish and black pepper spiked with a double pour of vodka.	
Mai Tai	8.50
White and dark rums with a tropical blend of pineapple and orange juices. Finished with a splash of grenadine.	
Harbor Lights' Martini	8.00
A double pour of house vodka or gin with a touch of dry vermouth chilled and served straight up with olives.	
Harbor Lights' Manhattan	8.00
A double pour of house bourbon with a touch of sweet vermouth chilled and served straight up with cherries.	
Cosmopolitan	8.00
Fresh lime juice, vodka, cranberry juice and orange liqueur.	
Lemon Drop	8.00
Vodka and fresh lemonade in a lemon-sugar rimmed glass.	

BEST OF SEASON COCKTAILS

Homemade Best of Season Lemonade	5.50
Our homemade lemonade with rhubarb-strawberry sauce.	
With Vodka	8.00
Rhubarb-Strawberry Margarita	9.00
Rhubarb and strawberry flavors with tequila, triple sec and muddled fresh lime, lemon and orange.	
Rhubarb-Strawberry Mai Tai	9.50
A Northwest twist on a tropical favorite! Served over ice with a float of Grand Marnier.	
Rhubarb Drop	9.00
Rhubarb-strawberry sauce shaken with our lemonade and simple syrup. Served with a sugar rim.	

BEERS

Draft - Washington Microbrew

Farmstrong Brewing Cold Beer Pilsner	5.50
Scuttlebutt Brewing Anthony's Pale Ale	5.50
Top Rung Brewing Box Alarm Amber	6.50
Pike Brewing Pike IPA	6.50

Bottle

Budweiser	5.50
Bud Light	5.50
Corona	6.00
Heineken	6.00
Pyramid Hefeweizen	6.00
Washington Gold Cider	6.00
O'Doul's - Non-Alcoholic	6.00

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