



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.

SMALL PLATES

Oregon Coast Shrimp Cocktail - 14.5

Northwest Pan Fried Oysters*
Fresh yearling oysters pan fried until golden brown - 19.5

Calamari Strips
Served with lemon aioli - 19.5

Baked Dungeness Crab, Shrimp & Artichoke Dip - 21

Northwest Manila Clams
Freshly steamed Manila clams served with dipping butter - 23

Puget Sound Mussels
Skillet roasted with shallots, herbs and white wine - 18.5

Wild Alaska Weathervane Scallops
Wild Gulf of Alaska scallops pan seared and finished with bacon jam - 23

CHOWDER & SALADS

Harbor Lights' Nectar Clam Chowder - 8.5 / 11

Harbor Lights' Slaw - 8.5

House Dinner Salad - 10.5

Classic Caesar Salad - 10.5 / 16.5

Oregon Coast Bay Shrimp - Add 9 | **Northwest Grilled Chicken** - Add 9

Northwest Shrimp Louie
Oregon shrimp, iceberg lettuce, cucumber, tomato, egg with our homemade Louie dressing - 29
With **Dungeness Crab & Shrimp** - 41

FISH & CHIPS

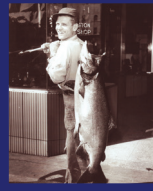
Crispy Panko Wild Alaska True Cod & Chips
Three or four pieces of our crispy panko true cod with French fries - 29 / 32

Wild Alaska Halibut Tempura & Chips
Three pieces of wild Alaska halibut in tempura batter with French fries - 41

Harbor Lights Captain's Platter
Our signature dish! A generous sampling of golden fried Alaska salmon, true cod, calamari and ocean prawns.
Served with French fries, slaw, cocktail sauce and tartar sauce - 38

**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.*

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



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HARBOR LIGHTS FAVORITES

Blackened Northwest Rockfish

Blackened and topped with pineapple-mango salsa - 27

Northwest Cioppino

Wild salmon, Manila clams, Northwest mussels and Alaska cod in specially seasoned tomato-basil sauce - 32

Blackened Fresh Idaho Rainbow Trout

Dusted with Cajun spices and seared golden brown - 33

Dungeness Crab Legs

Served seared or chilled with drawn butter - 79

SHELLFISH DISHES

Northwest Pan Fried Oysters*

Fresh yearling oysters pan fried until golden brown - 34

Seafood Macaroni & Cheese

Creamy cheddar cheese sauce and Oregon Coast bay shrimp. Topped with golden panko crumbs - 29

With Dungeness Crab & Shrimp - 36

Roasted Scampi Prawns

Wild jumbo prawns roasted with garlic butter - 31

Wild Alaska Weathervane Scallops

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata - 44

Northwest Manila Clam Dinner

Two pounds of fresh steamed Manila clams served with dipping butter - 44

N.W. STEAKS

Enjoy our Northwest beef chargrilled to your liking. Served with champ potatoes and seasonal vegetables.

Double R Ranch Ground Sirloin Steak*

Double R Ranch Signature house ground sirloin steak - 25

Northwest Top Sirloin*

A hand-cut top sirloin grilled to your liking - 39

Northwest Tenderloin Filet*


A 7 ounce hand-cut tenderloin filet grilled with Gorgonzola truffle butter and port demi sauce - 58

Northwest Ribeye*

14 ounce, 45-day aged and grilled to your liking - 68

TONIGHT'S SURF 'N TURF

Pair your steak with a seasonal seafood selection!

Roasted Scampi Prawns  - Add 11.5 | Pan Fried Oysters* - Add 11.5

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