



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  - 12

Northwest Pan Fried Oysters* 
Fresh yearling oysters pan fried until golden brown - 16

Calamari Strips
Served with lemon aioli - 18

Baked Dungeness Crab, Shrimp & Artichoke Dip - 19

Northwest Manila Clams 
Freshly steamed Manila clams served with dipping butter - 20

Puget Sound Mussels 
Skillet roasted with shallots, herbs and white wine - 17

Wild Alaska Weathervane Scallops
Wild Gulf of Alaska scallops pan seared and finished with bacon jam - 20

CHOWDER & SALADS


Harbor Lights' Nectar Clam Chowder  - 8 / 10

Harbor Lights' Slaw - 7

House Dinner Salad  - 9

Classic Caesar Salad - 9 / 15

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 - 25
With Dungeness Crab & Shrimp - 39

FISH & CHIPS

Crispy Panko Wild Alaska True Cod & Chips
Three or four pieces of our crispy panko true cod with French fries - 25 / 29

Wild Alaska Halibut Tempura & Chips
Three pieces of wild Alaska halibut in tempura batter with French fries - 39

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 - 33

*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.

TONIGHT'S FISH

From our very own Anthony's Seafood Company!

Wild Northwest Salmon

Chargrilled with citrus butter and topped with cranberry-lime relish - 34

Blackened Fresh Idaho Rainbow Trout

Dusted with Cajun spices and seared golden brown - 29

Blackened Northwest Rockfish

Blackened and topped with pineapple-mango salsa - 25

Wild Alaska Halibut

Marinated in white wine and oven baked with sour cream, breadcrumbs, fresh dill and red onion - 42

HARBOR LIGHTS FAVORITES

Northwest Pan Fried Oysters*

Fresh yearling oysters pan fried until golden brown - 29

Seafood Macaroni & Cheese

Creamy cheddar cheese sauce and Oregon Coast bay shrimp. Topped with golden panko crumbs - 27

With Dungeness Crab & Shrimp - 34

Roasted Scampi Prawns

Wild jumbo prawns roasted with garlic butter - 29

Wild Alaska Weathervane Scallops

Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata - 41

Northwest Manila Clam Dinner

Two pounds of fresh steamed Manila clams served with dipping butter - 39

Northwest Cioppino

Wild salmon, Manila clams, Northwest mussels and Alaska cod in specially seasoned tomato-basil sauce - 29

Australian Lobster Tail

An oven roasted cold water lobster tail served with dipping butter - 75

Dungeness Crab Legs

Served seared or chilled with drawn butter - 72

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 - 21

Northwest Top Sirloin*

A hand-cut top sirloin grilled to your liking - 36

Northwest Tenderloin Filet*


A 7 ounce hand-cut tenderloin filet grilled with Cambozola butter - 49

Northwest Ribeye*

14 ounce, 45-day aged and grilled to your liking - 62

TONIGHT'S SURF 'N TURF

Pair your steak with a seasonal seafood selection!

Roasted Scampi Prawns  - Add 10 | Pan Fried Oysters* - Add 9

Australian Lobster Tail*

Enjoy our sweet, tender lobster tail paired with any of our steak selections - Add 50

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