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**  -  16
  - Fresh yearling oysters pan fried until golden brown
- **Calamari Strips**  -  18
  - Served with lemon aioli
- **Baked Dungeness Crab, Shrimp & Artichoke Dip**  -  19
- **Northwest Manila Clams**  -  20
  - Freshly steamed Manila clams served with dipping butter
- **Puget Sound Mussels**  -  17
  - Skillet roasted with shallots, herbs and white wine
- **Wild Alaska Weathervane Scallops**  -  20
  - Wild Gulf of Alaska scallops pan seared and finished with bacon jam

**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**  -  25
  - Oregon shrimp, iceberg lettuce, cucumber, tomato, egg with our homemade Louie dressing
  - 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  -  35

*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.
HARBOR LIGHTS FAVORITES

Blackened Northwest Rockfish  
Blackened and topped with pineapple-mango salsa - 25

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

Blackened Fresh Idaho Rainbow Trout  
Dusted with Cajun spices and seared golden brown - 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 - 75

SHELLFISH DISHES

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

N.W. STEAKS

Enjoy our Northwest beef char grilled 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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