



HARBOR LIGHTS

TACOMA, USA

SMALL PLATES

Oregon Coast Shrimp Cocktail  - 11

Northwest Pan Fried Oysters* 

Fresh yearling oysters pan fried until golden brown - 14

Calamari Strips with Lemon Aioli - 12

Baked Dungeness Crab, Shrimp & Artichoke Dip - 16

Northwest Manila Clams 

Freshly steamed Manila clams served with dipping butter - 18

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

HARBOR LIGHTS FISH & CHIPS

Alaska Fish 'n Chips
Served with French fries.

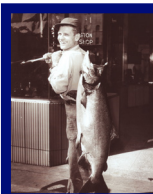
Crispy Panko True Cod (3-Piece) - 19

Crispy Panko True Cod (4-Piece) - 24

Crispy Panko Halibut (3-Piece) - 29

*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 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.

SEAFOOD CLASSICS

Fresh Wild Alaska Sockeye Salmon

Chargrilled and topped with tomato basil butter - 34

Blackened Fresh Idaho Rainbow Trout

Dusted with Cajun spices and seared golden brown - 21

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:

Chargrilled and finished with lemon oregano butter - 41

Fresh Alaska halibut seared with citrus butter and served over Walla Walla sweet onion and summer berry sauce - 41

Australian Lobster Tail

An oven roasted cold water lobster tail served with dipping butter - 65

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 - 19

Double R Ranch Signature Top Sirloin*

A hand-cut top sirloin grilled to your liking - 28

Northwest Tenderloin Filet*

A 7 ounce hand-cut tenderloin filet grilled with Cambozola butter - 42

SURF 'N TURF

Paired your steak with a seasonal seafood selection!

Ocean Prawns - Add 9

Roasted Scampi Prawns  - Add 9

Pan Fried Oysters* - Add 8

Add A Lobster Tail To Any of Our Steak Selections

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

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