



**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.

## SOUPS & SALADS

Harbor Lights'  
Nectar Clam Chowder  - 6/7

Harbor Lights' Slaw - 5

House Lunch Salad  - 8

Starter Caesar - 9

### Almond Chicken Salad

Chicken breast, toasted almonds, crispy noodles and julienne romaine with sesame dressing - 14

### Harbor Lights' Cobb

Oregon Coast shrimp, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 19

## LUNCH FAVORITES

### Cod Burger

Wild Alaska true cod lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce - 16

### Harbor Lights' Burger\*

Chargrilled to your liking and finished with lettuce, tomato and relish - 17

### Ground Sirloin Burger Dip\*

Double R Ranch ground top sirloin on an Essential Baking hoagie roll. Served with au jus, French fries and a pickle - 17

### Northwest Wild Salmon Tacos

Blackened and wrapped in warm tortillas with salsa mayo, tomatoes and cilantro. Served with chips and salsa - 20

### Dungeness Crab & Patagonia Shrimp Roll

Wild shrimp and crab with celery, fennel, chives and tarragon mixed with aioli and Louie dressing - 17

## HARBOR LIGHTS' SEAFOOD

Northwest Manila Clams Appetizer - 17  
Entree Size - 34

### Dungeness Crab Toast

Open-faced toasted sourdough finished with Dungeness crab, shrimp and artichoke mix. Served with slaw and a pickle - 16

### Ahi Poke Bowl\*

Marinated ahi tuna served with edamame, pineapple chutney, jasmine rice and seaweed salad - 16

### Pan Fried Oysters\*

Pan fried fresh yearling oysters - 19

### Shrimp Macaroni & Cheese

Corkscrew pasta tossed with creamy cheddar cheese sauce and Oregon Coast shrimp. Topped with golden panko crumbs - 16

### Northwest Catch of the Day

Please ask your server about today's selection.

## FISH 'N CHIPS

Served with homemade tartar sauce.

### Alaska True Cod 'n Chips

Three pieces of crispy panko crusted true cod - 19

### Ocean Prawns 'n Chips

Lightly breaded and crispy fried - 20

### Wild Northwest Salmon 'n Chips

Three pieces of tempura dipped wild salmon - 22

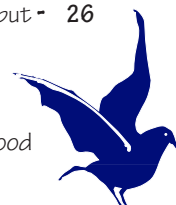
### Fresh Alaska Halibut 'n Chips Tempura

Two pieces of tempura dipped Alaska halibut - 19

Three pieces of tempura dipped Alaska halibut - 26

**Bread is available upon request.**

\*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.





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We're proud to offer our guests a truly Northwest experience in a scenic waterfront location. Our partnership with local ranchers, fishermen, farmers, brewers and Washington wineries as featured on our wine list allow us to bring you the very best of the Northwest. Enjoy!

## 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.

### "Spiked" Best of the Season Lemonade 8.00

Our seasonal fruit and homemade lemonade "spiked" with vodka.

### 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.

## DESSERTS

### Olympic Mountain Berry Sundae

Marionberry ice cream with our homemade blackberry sauce - 9

### Petite Wild Mountain Blackberry Cobbler

Handpicked tiny wild blackberries from the Olympic Peninsula under a tender, flaky crust - 9

### Chocolate Caramel Mousse Jar Pie - 5

### Burnt Cream

Our traditional silky rich vanilla burnt cream with a crisp caramelized sugar crust topping - 8

## 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

Coors 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

## GLASS WINE

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

### Riesling 7.50

Chateau Ste. Michelle  
Columbia Valley - 2018

### Pinot Gris 8.50

Latah Creek  
Washington - 2017

### Chardonnay 7.50

Anthony's by Buried Cane  
Washington - 2017

### Chardonnay 8.50

Anthony's by Gordon Estate  
Columbia Valley - 2018

### Sauvignon Blanc 8.00

Barnard Griffin  
Columbia Valley - 2017

### 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 - 2015

### Pinot Noir 9.00

Firesteed  
Oregon - 2017

### Sparkling Brut 8.00

Korbel (split)  
California - NV