



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 - 26

Northwest Manila Clams 
Freshly steamed Manila clams served with dipping butter - 24

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 - 44

FISH & CHIPS

Crispy Panko Wild Alaska True Cod & Chips
Three or four pieces of our crispy panko true cod with French fries - 29 / 33

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

Northwest Wild Salmon
Ask your server for today's selection - MP

Blackened Northwest Rockfish GF
Blackened and topped with pineapple-mango salsa - 27

Northwest Cioppino GF
Wild salmon, Manila clams, Northwest mussels and Alaska cod in specially seasoned tomato-basil sauce - 39

Blackened Fresh Idaho Rainbow Trout
Dusted with Cajun spices and seared golden brown - 33

Dungeness Crab Legs GF
Served seared or chilled with drawn butter - 85

SHELLFISH DISHES

Northwest Pan Fried Oysters* GF
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 GF
Wild jumbo prawns roasted with garlic butter - 31

Wild Alaska Weathervane Scallops
Wild Gulf of Alaska scallops pan seared and sprinkled with gremolata - 45

Northwest Manila Clam Dinner GF
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* GF
Double R Ranch Signature house ground sirloin steak - 25

Royal Ranch Top Sirloin* GF
A hand-cut top sirloin grilled to your liking - 39

Northwest Tenderloin Filet* GF
A 7 ounce hand-cut tenderloin filet grilled with Gorgonzola truffle butter and port demi sauce - 58

Royal Ranch Ribeye* GF
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 GF - Add 11.5 | Pan Fried Oysters* - Add 11.5

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