



# 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**  - 15

**Northwest Pan Fried Oysters\***   
Fresh yearling oysters pan fried until golden brown - 21

**Calamari Strips**  
Served with lemon aioli - 21

**Baked Dungeness Crab, Shrimp & Artichoke Dip** - 27

**Northwest Manila Clams**   
Freshly steamed Manila clams served with dipping butter - 25

**Puget Sound Mussels**   
Skillet roasted with shallots, herbs and white wine - 19

**Wild Alaska Weathervane Scallops**  
Wild Gulf of Alaska scallops pan seared and finished with bacon jam - 24

## CHOWDER & SALADS


**Harbor Lights' Nectar Clam Chowder**  - 9 / 12

**Harbor Lights' Slaw** - 9

**House Dinner Salad**  - 12

**Classic Caesar Salad** - 12 / 18

**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** - 46

## FISH & CHIPS

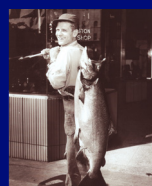
**Crispy Panko Wild Alaska True Cod & Chips**  
Three or four pieces of our crispy panko true cod with French fries - 29 / 34

**Wild Alaska Halibut Tempura & Chips**  
Three pieces of wild Alaska halibut in tempura batter with French fries - 45

**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.



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.

# 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 - 28

**Northwest Cioppino** GF  
Wild salmon, Manila clams, Northwest mussels and Alaska cod in specially seasoned tomato-basil sauce - 36

**Blackened Fresh Idaho Rainbow Trout**  
Dusted with Cajun spices and seared golden brown - 34

**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 - 36

**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 - 46

**Northwest Manila Clam Dinner** GF  
Two pounds of fresh steamed Manila clams served with dipping butter - 46

# 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 - 59

**Royal Ranch Ribeye\*** GF  
14 ounce, 45-day aged and grilled to your liking - 72

## TONIGHT’S SURF ‘N TURF

Pair your steak with a seasonal seafood selection!

**Roasted Scampi Prawns** GF - Add 12 | **Pan Fried Oysters\*** - Add 12

*\*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.*

GF We can create this item using “gluten free” ingredients. Please notify your server of any dietary concerns.