



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 GF - 15

Northwest Pan Fried Oysters* GF

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 GF

Freshly steamed Manila clams served with dipping butter - 25

Puget Sound Mussels GF

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 GF - 9 / 12

Harbor Lights' Slaw - 9

House Dinner Salad GF - 12

Classic Caesar Salad - 12 / 18

Oregon Coast Bay Shrimp - Add 9 | **Northwest Grilled Chicken** - Add 9

Northwest Shrimp Louie GF

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

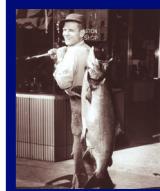
Harbor Lights Captain's Platter

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.

GF 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 - 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

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