



DINNER MENU

SMALL PLATES

- Cheese Bread **5**
- Onion Rings **8**
- Tempura Prawns **9**
- Deep fried oysters **9**
- Calamari **9**
- Stuffed Crab and Shrimp Mushrooms **10**
- Crab Cakes **13**
- Oyster Shooters* **2.50** each

DINNER

All dinners are served with a mixed green salad. Your choice of baked potato OR quinoa/wild rice blend & fresh vegetables (excluding pasta dishes)

Cedar Plank Salmon Wild Pacific Coho salmon fillet baked on a cedar plank. Moist & flavorful, the salmon is infused with a light cedar aroma, mixed with fresh lemon & dill **21**

Cedar Plank Seafood Medley Halibut, cod, Pacific Coho salmon, oysters & wild prawns baked on a cedar plank with fresh lemon & dill **26**

Prawn Dinner Tempura dipped & fried. Served with our Asian dipping sauce **18**

Oyster Dinner Lightly floured & pan fried or tempura dipped & fried **18**

Prime New York Steak* Charbroiled 12 ounce all natural, grass fed beef **28**
Add local organic sautéed mushrooms in a rich demi glace **3**

Marionberry Smoked Chicken 1/4 chicken, topped with our own marionberry bbq sauce **15**
Your choice of white or dark meat
1/2 chicken **18**

Smoked Salmon Mac & Cheese Topped with Pacific Northwest smoked salmon **16**

Seafood Pasta Prawns, salmon, crab and cod in a light lemon cream sauce. Served with a mixed green garden salad & garlic toast **23**

HARBOR LIGHT SAVORY PIES

Seafood Pot Pie Prawns, halibut, Oregon Bay Shrimp & crab in a creamy white sauce with a touch of sherry & fennel, topped with puff pastry. Served with a mixed green salad **20**

Smoked Chicken Pot Pie Traditional pot pie with a twist! Our house smoked chicken, potatoes, peas & carrots topped with puff pastry. Served with a mixed green salad **15**

Elk Shepherd's Pie Ground elk cooked in savory gravy with wild mushrooms, carrots and peas, topped with whipped mashed potatoes. Served with a mixed green salad **17**

CHOWDER

Harbor Light Clam Chowder This recipe has been perfected over 39 years. Cup- **5** Bowl- **7**

Clam Chowder Supreme Clam chowder topped with wild caught Oregon Bay Shrimp, crab and your choice of cheese. Served with garlic toast **15**

Clam Chowder Deluxe Clam chowder topped with wild caught Oregon Bay Shrimp and your choice of cheese. Served with garlic toast **13**

Salmon Harbor Clam Chowder Clam chowder topped with Pacific Northwest smoked salmon & a dollop of our sour cream dill sauce. Served with garlic toast **13**

Chowder and Cheese Bread A bowl of chowder served with our cheesy oven baked baguette **11**

SEAFOOD

Served with your choice of fries, onion rings, mixed green salad or coleslaw.

Catch of the Day Tempura dipped and deep fried or pan fried **14**

Alaskan Halibut deep fried in our tempura batter **19**

Clam Fritters Two fritters topped with our creamy clam chowder **15**

"Fish On" Combo Platter Cod, wild prawns, housemade coleslaw, garlic bread & a cup of deluxe clam chowder **19**

*Consuming raw or undercooked animal products increases risk of food born illness

SALADS

House Smoked Tri Tip Our own smoked tri tip, on a bed of spinach & mixed greens, topped with tomato, avocado, crumbled blue cheese & fried onion crisps **15**

Turkey Avocado Our house smoked turkey breast with sliced avocado & tomato on a bed of mixed greens **13**

Shrimp Louie Wild caught Oregon Bay Shrimp piled high on mixed greens & fresh cut vegetables, avocado & hard boiled egg. Served with our classic Thousand Island dressing **16**

Wild Salmon Wild Pacific Coho salmon fillet charbroiled & served on a bed of fresh greens & fresh cut vegetables **17**

Quinoa Power Bowl Fresh shredded kale, broccoli, carrots and cabbage, tossed in our cilantro lime vinaigrette served over our quinoa wild rice blend. Topped with avocado and spiced lightly fried garbanzo beans **11**

CHARBROILED BURGERS

Topped with lettuce, tomato, red onion & a touch of mayo. Served with your choice of fries, onion rings, mixed green salad or coleslaw. Choice of white or whole wheat bun. Gluten free bun for additional **1**

Elk Burger* 1/3 lb USDA elk burger, bacon, grilled mushrooms & onions **14**

Traditional Burger* 1/3 lb fresh ground chuck **10**

Beyond Burger 1/4 lb plant-based burger **11**

Add avocado or bacon **1.50** each

Add wild sautéed mushrooms **2.50** each

Add your choice of cheese: cheddar, swiss, blue cheese or pepper jack

BEVERAGES

Coffee **2.50**

Variety of Hot Teas **2.50**

Crater Lake Soda: Root Beer, Orange Cream and Vanilla Cream **3**

Flying Cauldron Butterscotch Beer **3**

Pepsi, Diet Pepsi, Mist TWST **2**

Fresh Brewed Ice Tea **2.75**

Arnold Palmer **2.75**

Fresh Lemonade **3**

Fresh Orange Juice **3**

Milk **3**

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SANDWICHES

Served with your choice of fries, onion rings, mixed green salad or coleslaw. Gluten free bun for additional **1**

Dungeness Crab Melt Dungeness crab, cheddar cheese & Thousand Island dressing served on grilled sourdough bread **16**
Add tomato & avocado **1.50**

Bay Shrimp Melt Oregon Bay Shrimp, cheddar cheese & Thousand Island dressing served on grilled sourdough bread **13**
Add tomato and avocado **1.50**

BBQ Smoked Pulled Pork We smoke our pork 18 hours, smother it in our housemade BBQ sauce, top it with our coleslaw & serve it on a pub bun **12**

KIDS

Choices served with carrots, peas, and cucumbers with ranch dip or French Fries

Chicken Strips **8**

Grilled Cheese Sandwich **7**

Fish Basket **9**

Burger **9**

Or Housemade Macaroni and Cheese
With Garlic Toast **9**

SIDES

French Fries **3.75**

Small coleslaw **1.50**

Large coleslaw **3**

Dinner salad **4**

Baked Potato **3.95**

Quinoa/Rice Blend **4**

DESSERTS

Marionberry Crisp **5**

Bread Pudding **5**

Peanut Butter Pie **5**

Molten Chocolate Lava Cake **5**

Carrot Cake **6**

Muffin of the Day **2.50**

Add marionberry sauce **1**

Add whiskey caramel **1**

Add housemade whipped cream **1**

Add scoop of vanilla ice cream **2**

TAKE A TASTE OF HARBOR LIGHT HOME

Clam Chowder 1/2 Gallon **30**

Seafood Pot Pie **20**

Smoked Chicken Pot Pie **15**