



LUNCH MENU

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. Broiled until bubbly & delicious. 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**

SALADS

Your choice of our house made Blue Cheese, Ranch, Thousand Island, Balsamic Vinaigrette or Honey Mustard.

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 mixed 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 lightly fried, spiced garbanzo beans **11**

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 a savory gravy with wild mushrooms carrots and peas topped with whipped mashed potatoes. Served with a mixed green salad **17**

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**

Wild Prawns Tempura dipped & deep fried. Served with our house made Asian dipping sauce **16**

Oysters Lightly floured and deep fried **16**

Clam Fritters Two fritters topped with our creamy clam chowder **11**

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

CHARBROILED BURGERS

Topped with lettuce, tomato, red onion & a touch of mayo. Served with your choice of fries, onion rings, 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**

Add your choice of cheese: cheddar, swiss, blue cheese or pepper jack **1.50** each

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

SANDWICHES

Served with your choice of fries, onion rings, garden salad or coleslaw. Gluten free bun or bread add **1**

Classic BLT- Six slices of bacon, lettuce & tomato, served with your choice of toasted bread. Your choice of bacon or turkey bacon **11**

Prime Rib French Dip Thinly sliced prime rib piled high on warm baguette. Served with au jus & horseradish on the side **15**

Smoked Turkey We house smoke our all-natural turkey breast, add house pesto mayo, lettuce, tomato & avocado on 9 grain or sourdough bread **12**
Add bacon **1.50**

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

Smoked Tri Tip Our house smoked beef sirloin is topped with onion straws, lettuce & tomato **16**

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

Bay Shrimp Melt Wild caught Oregon Bay Shrimp, cheddar cheese & Thousand Island dressing served on grilled sourdough bread **13**

Smoked Stack smoked pulled pork, bacon, and tri tip topped with onion straws, cheddar cheese, with chipotle mayo on a pub bun **14**

Marionberry BBQ Chicken Hand pulled and tossed with our own marionberry BBQ sauce & coleslaw **13**

Harbor Light Grilled Cheese Cheddar & pepper jack cheese on sourdough with avocado, salsa, fresh roasted Anaheim peppers & sour cream **11**

SIDES

French Fries **3.75**
Onion Rings **8**
Small coleslaw **1.50**
Large coleslaw **3**
Mixed green salad **4**

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**

KIDS

Served with your choice of carrots, peas, and cucumbers with ranch dip or French Fries

Chicken Strips **8**
Grilled Cheese Sandwich **7**
Fish Basket **9**
Burger **9**

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**