



DINNER MENU

SMALL PLATES

Cheese Bread **5** Onion Rings **8** Tempura Prawns **9** Deep fried oysters **9**
Calamari **9** Crab Cakes served with roasted red pepper sauce **13** Oyster Shooters* **2.50** each

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 cheddar 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**

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 and carrots, topped with whipped mashed potatoes. Served with a mixed green salad **17**

DINNER ENTREES

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**

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

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 salad & garlic toast **23**

Traeger Smoked Chicken served with a side of our bbq sauce, fries, coleslaw and garlic bread
Your choice of white or dark meat **(1/4 chicken)13/(1/2 chicken) 16**

SALADS

Smoked Chicken Our house smoked chicken served on mixed greens, topped with tomatoes, avocado, crumbled blue cheese and fried onion crisps **14**

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 spinach, 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**

SEAFOOD BASKETS

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**

"Fish On" Combo Platter- Catch of the day, 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, 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 **1.50**

SANDWICHES

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

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

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**

SIDES

French Fries **3.75**
Small coleslaw **1.50**
Large coleslaw **3**
Dinner salad **4**
Baked Potato **3.95**
Quinoa/Rice Blend **4**

BEVERAGES

Coffee **2.50**
Variety of Hot Teas **2.50**
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer **2**
Fresh Brewed Ice Tea **2.75**
Arnold Palmer **2.75**
Fresh Lemonade **3**
Fresh Orange Juice **3**
Milk **3**