



# 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 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**

## SALADS

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

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

## 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, 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

## SANDWICHES

*Served with your choice of fries, onion rings, mixed green 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**

**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**

Add tomato & avocado **1.50**

**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**

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**