

# *The Harbor Light*



OCEANSIDE YACHT HARBOR

Oceanside, California



## Soups

CLAM CHOWDER .....	.55 - .85
FRENCH ONION .....	.45 - .65
SOUP DE JOUR .....	.45 - .65
OYSTER STEW .....	1.50

## Appetizers

SHRIMP COCKTAIL .....	2.00	OYSTERS ON HALF SHELL ..	2.25
CRAB COCKTAIL .....	2.00	STEAMED CLAMS .....	2.25
LOBSTER COCKTAIL .....	2.45	ESCARGOTS .....	2.00
HERRING & SOUR CREAM ..	1.35	CRACKED CRAB ON ICE ....	3.50

## From Our Broiler

NEW YORK .....	5.75
Choice Cut New York Sirloin Steak, Broiled to Your Choice of Perfection, Garnished with Onion Rings.	
TOP SIRLOIN .....	5.25
Choice Cut Top Sirloin Broiled to Your Choice, Garnished with Onion Rings	
FILET MIGNON .....	5.85
Choice Cut Filet Mignon Broiled to Your Taste, Garnished with Asparagus Spears and Onion Rings	
PETITE TOP SIRLOIN .....	4.25
For the Light Eater, Eight Ounce Top Sirloin, Broiled to Your Taste and Garnished with Onion Rings	
PORK CHOPS .....	4.75
Choice Center Cuts, Served with Applesauce	
LAMB CHOPS .....	4.75
Double Loin Lamb Chops Served with Mint Jelly	
GROUND SIRLOIN .....	3.50
Chopped Sirloin Steak, Garnished with Onion Rings	
PRIME RIB .....	4.95
Our Famous Tender Prime Rib of Beef, au Jus	

### All Dinners

Served with Soup

du Jour or Salad

& Baked Potato

or French Fries

## House Specials

BEEF NEPTUNE .....	6.50
Choice Filet Mignon with Alaskan King Crab Meat, Asparagus Spears, Sauce Isabella (Allow 25 Minutes)	
LOBSTER MEDITERRANEAN .....	5.50
Whole Lobster, Baked In Shell with Mediterranean Sauce and Baked Tomato Romano	
SAUTEED CHICKEN LIVERS .....	3.50
Fresh Chicken Livers, Sauteed In Brandy with Mushroom Buttons and Chopped Green Onions with Cognac Sauce	
CRACKED CRAB ON ICE .....	4.50
Whole Dungeness Queen Crab on Ice, Served with Choice of Cocktail Sauce, Mayonnaise or Lemon Juice	
SCALLOPS BORDELAISE .....	3.25
Eastern Scallops Sauteed In Mushroom Wine Gravy	
FRIED CHICKEN .....	3.75
Deep Fried Chicken, Cooked Tender and Golden Brown	





# Seafoods

SEAFOOD PLATE .....	3.25
Combination of Stuffed Flounder, Stuffed Scampi, Scallops, Oyster and Breaded Jumbo Shrimp	
SWORDFISH .....	3.25
Broiled Pacific Swordfish Steak, Garnished with Almondine	
HALIBUT .....	3.25
Northern Pacific Halibut, Broiled In Butter Sauce	
FRIED SHRIMP .....	3.25
Jumbo Shrimp, Freshly Breaded and Deep Fried to a Golden Brown	
FRIED SCALLOPS .....	3.25
Freshly Breaded, Tender Eastern Scallops	
STEAMED CLAMS .....	3.25
Eastern Steamed Clams, Served In Shell	
LOBSTER TAILS .....	7.25
Two Australian Lobster Tails, Broiled to a Perfection, Served with Drawn Butter and Lemon	
STEAK & LOBSTER .....	6.75
Australian Lobster Tail and Choice Cut Top Sirloin Steak, Served with Onion Rings, Drawn Butter and Lemon	
LONGISTINO .....	6.50
Fresh Lobster, In Season, Garnished with Cheese Dressing, and Served with Drawn Butter and Lemon	
BAKED SIERRA TROUT .....	4.25
High Sierra Trout, Stuffed with Crab Meat Dressing with Almondine	
DEVILED CRAB .....	4.50
Alaskan King Crab Meat, Broiled to Perfection and Served en Shell with Sauce Isabella	
FROG LEGS .....	4.25
Tender Frog Legs, Freshly Breaded and Fried to a Golden Brown	
STUFFED SCAMPI .....	4.25
Jumbo Shrimp, Stuffed with Crab Meat and Served with Sauce Isabella	
ABALONE .....	4.50
Pacific Abalone, Dipped In French Batter and Pan Fried	



# A La Carte

SAUTEED MUSHROOMS .....	.95
ASPARAGUS HOLLANDAISE .....	.75
BROCCOLI HOLLANDAISE .....	.75
DINNER SALAD .....	1.00

# Salads

SHRIMP SALAD .....	2.75
CRAB LOUIE .....	2.75
LOBSTER SALAD .....	3.75
MARINE SALAD .....	3.50
CHEF'S SALAD .....	2.75

All Salads Served on a Bed of Tossed Greens,  
Garnished with Tomato Wedges, Boiled Egg and  
Lemon with Choice of Dressing

# Desserts

VANILLA ICE CREAM .....	.50
PINEAPPLE SHERBET .....	.50
CHOCOLATE PARFAIT .....	.75
CHEESE CAKE .....	.50
BAVARIAN CREAM PIE .....	.65
JELLO SUPREME .....	.50
LIQUEUR PARFAITS .....	1.25

# Beverages

COFFEE .....	.20
SANKA .....	.25
HOT CHOCOLATE .....	.25
TEA .....	.20
ICED TEA .....	.20
MILK .....	.25
TOMATO JUICE COCKTAIL .....	.50

All Food and Beverage Served Subject to California State Sales Tax.



