

FATHOMS



SMALL BITES AND BOARD

SEAFOOD COCKTAILS

JUMBO PRAWNS 18 DUNGENESS CRAB 20
OREGON BAY SHRIMP 11

CALAMARI 17

SERVED WITH CHILPOTLE AIOLI
A BRIGHT MIX OF CALAMARI & SLICED JALEPENOS

STEAMER CLAMS 18

MANILA CLAMS SIMMERED
WITH SPANISH LINGUICA & FENNEL

ARTICHOKE CRAB DIP 19

SERVED WITH TRI-COLORED TORTILLA CHIPS

CHARCUTERIE BOARD 21

CHEF'S CHOICE CURED MEATS, SERVED WITH
LOCALLY SOURCED CHEESES

BASKET OF BREAD 1.50

SANDWICHES & OTHERS

SERVED WITH FRENCH FRIES, CHIPS OR COLE SLAW

PRIME RIB DIP SANDWICH 17

CARAMELIZED ONIONS AND SWISS
CHEESE ON A FRENCH BAGUETTE
SERVED WITH AU JUS AND HORSERADISH

HALIBUT TACOS 25

FRESH HALIBUT SERVED ON CORN TORTILLAS
WITH OUR OWN TACO SLAW AND SALSA –GF
GRILLED OR FRIED

FISH SANDWICH 22

CHOICE OF HALIBUT OR SALMON
SERVED ON A BRIOCHE BUN WITH CILANTRO AIOLI AND A
CHILPOTLE GLAZE

FATHOMS BURGER 18

HALF POUND LOCALLY SOURCED BEEF TOPPED WITH
LETTUCE, TOMATO, ONION/CHOICE OF CHEESE
SERVED ON A PORTLAND FRENCH BUN

PASTAS

*SERVED WITH HOUSEMADE GARLIC BREAD
GLUTEN FREE PASTA AVAILABLE \$2*

PESTO CHICKEN GNOCCHI 21

SERVED IN A PESTO CREAM SAUCE AND SPINACH

LOBSTER MAC & CHEESE 26

FETTUCINE ALFREDO 17

PASTA WITH HOUSE MADE ALFREDO SAUCE
ADD CHICKEN OR BAY SHRIMP 6

PASTA PRIMAVERA 21

PENNE PASTA TOSSED IN A LIGHT CREAM SAUCE
WITH SEASONAL VEGETABLES

ADD TO ANY ENTRÉE

ADD SAUTEED SHRIMP TO ANY ENTRÉE 22

ADD A LOBSTER TAIL TO ANY ENTRÉE 30

ADD A SALAD OR SOUP 2.95 OR CHOWDER 3.95

SOUPS

NEW ENGLAND STYLE CLAM CHOWDER
CUP 5 BOWL 7

SOUP WE MADE TODAY

CUP 4 BOWL 6

GARDEN

SEAFOOD LOUIE WEDGE

WEDGE OF ICEBERG LETTUCE WITH BACON,
HARD BOILED EGG, CHERRY TOMATOES, & LOCALLY
CAUGHT BAY SHRIMP 18 OR CRAB 27

CAESAR SALAD 14

CHOPPED HEARTS OF ROMAINE, PARMESAN
CHEESE, CROUTONS
ADD CHICKEN 6 BAY SHRIMP 6 CRAB 13

SPANISH HEAD CHEF SALAD 17

MIXED GREENS AND ICEBERG LETTUCE
SERVED WITH TURKEY BREAST, HONEY CURED HAM,
CHEDDAR AND SWISS CHEESE, HARD BOILED EGG,
TOMATOES, CUCUMBERS, & CROUTONS

OCEANS

PAN SEARED HALIBUT 32

WITH CHEFS CHERRY TOMATO SAUCE AND
ROASTED SEASONAL VEGETABLES
& CAULIFLOWER RICE –GF

COHO SALMON FILET 30

WILD CAUGHT SALMON
SERVED WITH A CHILPOTLE GLAZE
& CAULIFLOWER RICE –GF

SAUTÉED PRAWNS 29

SAUTÉED IN WHITE WINE, GARLIC, FRESH
HERBS, SERVED WITH SEASONAL VEGETABLES
AND MASHED POTATOES – GF

HALIBUT AND CHIPS 25

FRESH HALIBUT FLASH FRIED
IN A PANKO BREADING
SERVED WITH FRENCH FRIES & HOUSE SLAW

CIOPPINO 36

SALMON, HALIBUT, SHRIMP, SCALLOP, CLAMS
AND CRAB CLUSTER IN A
SPICY TOMATO BROTH – GF

FARMS

12oz. COUNTRY NATURAL BEEF RIBEYE 34

TOPPED WITH COMPOUND HERB BUTTER
SERVED WITH SEASONAL VEGETABLES &
MASHED POTATOES – GF

8oz. DENVER STEAK 26

SERVED OVER GRILLED ROMAINE
WITH A DIJON VINAIGRETTE DRIZZLE – GF

SOUTHERN STYLE ROASTED CHICKEN 23

SERVED WITH SEASONAL VEGETABLES AND
FINGERLING POTATOES – GF

6 OZ USDA CHOICE FILET MIGNON 37

SERVED WITH SEASONAL VEGETABLES &
FINGERLING POTATOES – GF

GF - gluten free. Please notify your server if you are ordering gluten-free options due to allergies. Our kitchen uses a variety of ingredients.

*If you have any food allergies, please notify your server. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

Steaks will not be served Well Done - Room Service Orders – Gratuity 17% - Minimum Charge Breakfast \$10.00 All Day Menu \$20.00

Room Service Dial 6000 From Any In-House Phone