

FATHOMS DINNER MENU

STARTS/SOUPS

NEW ENGLAND STYLE CLAM CHOWDER
CUP 6 BOWL 8

FRIED CALAMARI 12
SERVED WITH SAFFRON AIOLI AND COCKTAIL SAUCE

COCONUT SHRIMP 14
COCONUT ENCRUSTED SHRIMP FLASH FRIED TO A GOLDEN CRISP. SERVED WITH SWEET CHILI SAUCE

SEAFOOD COCKTAILS
JUMBO PRAWN 16 DUNGENESS CRAB 17
OREGON BAY SHRIMP 9

BAY SHRIMP STUFFED MUSHROOMS 14
BAY SHRIMP, CREAM CHEESE,
ROASTED GARLIC AND LEMON

BAKED ARTICHOKE &
DUNGENESS CRAB DIP 17
TRI-COLORED TORTILLA CHIPS

WILD HALIBUT BITES 18
FRESH HALIBUT DEEP-FRIED IN A BEER BATTER
SERVED WITH SAFFRON AIOLI AND
HOUSE-MADE TARTAR SAUCE

SOUP OF THE DAY
CUP 4 BOWL 6

FRENCH ONION SOUP 9
ROASTED GARLIC CROUTONS AND GRUYERE CHEESE

STEAMED CLAMS 16
ONE POUND MANILA CLAMS SIMMERED IN GARLIC,
HERBS, SHERRY, CONFIT TOMATOES AND WHITE WINE
SERVED WITH RUSTIC FRENCH BAGUETTE

MUSSELS FRA DIAVOLO 16
MUSSELS SIMMERED IN A SPICY FRA DIAVOLO SAUCE
SERVED WITH RUSTIC FRENCH BAGUETTE

BRUSCHETTA 9
FRESH TOMATO AND ROASTED GARLIC WITH
BABY MOZZARELLA AND MANCHEGO CHEESES

CHICKEN SKEWERS 14
SERVED WITH SAFFRON AIOLI

BEEF TENDERLOIN TIPS 14
BEEF TENDERLOIN SAUTÉED IN GARLIC &
SPANISH OLIVE OIL, FINISHED WITH SHERRY AND PARSLEY,
SERVED WITH WARM RUSTIC BREAD

SALADS

CAESAR SALAD 13
FRESH ROMAINE LETTUCE TOSSED WITH PARMESAN
CHEESE, CROUTONS & CAESAR DRESSING
CHICKEN 17 BAY SHRIMP 18
DUNGENESS CRAB 21 SMOKED SALMON 21

SPANISH CHICKEN SALAD 18
MIXED GREENS, SLICED GRILLED CHICKEN,
PIQUILLO PEPPERS, OLIVES, SLICED ALMONDS, MANCHEGO
CHEESE, CRISPY CHOW MEIN NOODLES
AND CREAMY PIQUILLO DRESSING

PASTA

*SPECIALTIES INCLUDE SOUP OR CAESAR/MIXED GREEN SALAD & FRESH BAKED BREAD
GLUTEN FREE PASTA IS AVAILABLE*

SEAFOOD MEDLEY 26
JUMBO PRAWNS, TENDER MANILA CLAMS AND SEA SCALLOPS SERVED OVER LINGUINE IN CREAMY PESTO SAUCE

COASTAL SEAFOOD MAC-N-CHEESE 24
DUNGENESS CRAB AND OREGON PINK SHRIMP IN A CREAMY THREE-CHEESE SAUCE

BAKED THREE-CHEESE MAC-N-CHEESE 17
SPIRELLI PASTA BAKED IN A THREE-CHEESE SAUCE

GRILLED CHICKEN OR BAY SHRIMP FETTUCINE ALFREDO 20
FETTUCINE PASTA SERVED HOUSE MADE ALFREDO SAUCE SERVED WITH GARLIC TOAST

*Please notify your server if you are ordering gluten-free options due to allergies. GF - gluten free.
Our kitchen uses a variety of ingredients. If you have any food allergies, please notify your server.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Room Service Orders – Gratuity 17% - Minimum Charge \$10.00 – Room Service Dial 6000 From Any In-House Phone*

FATHOMS' SPECIALTIES

ENTREES INCLUDE CAESAR/MIXED GREEN SALAD OR SOUP, FRESH BAKED BREAD, SEASONAL VEGETABLE,
WILD RICE, GARLIC CRUSHED YUKON POTATOES, BAKED POTATO OR FRENCH FRIES
SUBSTITUTE CLAM CHOWDER \$2 - SUBSTITUTE FRENCH ONION SOUP \$3.95 - ADD A SIDE OF SAUTÉED PRAWNS 14

HALIBUT AND CHIPS 25

JUMBO PIECES OF FRESH HALIBUT DEEP FRIED IN AMBER BEER BATTER

SAFFRON RISOTTO 21

ARTICHOKE HEARTS, CONFIT TOMATOES, MUSHROOMS AND BABY SPINACH - *GF*

GRILLED CHICKEN 25 PRAWNS 32

SAUTÉED PRAWNS 29

SAUTÉED IN WHITE WINE, GARLIC, LEMON AND FRESH HERBS

GRILLED WILD PACIFIC SALMON* 26

TARRAGON BUTTER SAUCE OR CRACKED PEPPER LEMON OIL – *GF*

SEARED SEA SCALLOPS* 29

SERVED WITH PANCETTA, LEEKS AND TOMATO CONFIT - *GF*

SPANISH HEAD STYLE HALIBUT 32

CRAB AND SHRIMP ENCRUSTED, PIQUILLO PEPPER CREAM CHEESE & PARMESAN

ALASKAN KING CRAB Market Price

ONE POUND OF KING CRAB SERVED WITH LEMON AND DRAWN BUTTER - *GF*

THE INN'S PLATTER 35

HALIBUT, COCONUT SHRIMP & YAQUINA DEEP-FRIED OYSTERS

DEEP FRIED TO A GOLDEN CRISP SERVED WITH TARTAR AND COCKTAIL SAUCE

LOBSTER TAILS MARKET PRICE

TWO 5OZ LOBSTER TAILS SERVED WITH LEMON AND DRAWN BUTTER - *GF*

CORNMEAL FLASH-FRIED OYSTERS 23

YAQUINA BAY OYSTERS SERVED WITH SMOKED PAPRIKA AIOLI

12 OZ USDA CHOICE ANGUS PAN-SEARED BONELESS RIB EYE* 34

TOPPED WITH OREGON BLUE CHEESE BUTTER

6 OZ USDA CHOICE FILET MIGNON* 37

SERVED WITH MUSHROOM DEMI GLACE – *GF*

STUFFED CHICKEN BREAST 23

PANKO AND HERB ENCRUSTED, BOURSIN AND ROASTED GARLIC STUFFING WITH BRANDY TOMATO SAUCE

THE "INN" BURGER* 18

HALF POUND ALL-NATURAL CHOICE BEEF PATTY TOPPED WITH BACON, HARISSA AIOLI,

ROASTED PIQUILLO PEPPERS, MANCHEGO CHEESE,

CRISP RED LEAF LETTUCE, FRESH TOMATO, RED ONION, AND A KOSHER PICKLE SPEAR SERVED ON BRIOCHE BUN

ALL-NATURAL SLOW ROASTED ANGUS PRIME RIB*

SERVED WITH HORSERADISH CREAM AND AU JUS

FRIDAY AND SATURDAY ONLY - 8 oz - \$24 12 oz - \$30

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