

FATHOMS DINNER MENU

STARTERS/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
GRILLED CHICKEN BREAST 17 BAY SHRIMP 18
DUNGENESS CRAB 21 SMOKED SALMON 21

SPANISH CHICKEN SALAD 17

MIXED GREENS, GRILLED CHICKEN, ALMONDS, GREEN
OLIVES, PIQUILLO PEPPERS, MANCHEGO CHEESE, GARLIC
CROUTONS, AND CREAMY PIQUILLO PEPPER DRESSING

PASTA

*SPECIALTIES INCLUDES 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 TOSSED WITH HOUSE MADE ALFREDO SAUCE. SERVED WITH GARLIC TOAST

SAFFRON RISOTTO 21

ARTICHOKE HEARTS, CONFIT TOMATOES, MUSHROOMS AND BABY SPINACH - *GF*
GRILLED CHICKEN 25 PRAWNS 32

*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.*

FATHOMS' SPECIALTIES

ENTREES INCLUDE FRESH BAKED BREAD, SEASONAL VEGETABLE,
CHOICE OF WILD RICE, GARLIC CRUSHED YUKON POTATOES, BAKED POTATO OR FRENCH FRIES
ADD A CUP OF SOUP DU JOUR OR CAESAR/MIXED GREEN SALAD - 2.95
ADD A CUP OF CLAM CHOWDER OR 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

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 & SHREDDED PARMESAN

ALASKAN KING CRAB Market Price

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

THE INN'S PLATTER 35

DEEP FRIED HALIBUT, COCONUT SHRIMP & YAQUINA BAY OYSTERS
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 A BRIOCHE BUN
ONLY SERVED WITH CHOICE OF FRENCH FRIES OR HOT CHIPS

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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