

# FATHOMS DINNER MENU

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## STARTERS/SOUPS

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### NEW ENGLAND STYLE CLAM CHOWDER

CUP 6 BOWL 8

### FRIED CALAMARI 12

SERVED WITH SAFFRON AIOLI AND COCKTAIL SAUCE

### SEAFOOD COCKTAILS

JUMBO PRAWN 16 DUNGENESS CRAB 17

OREGON BAY SHRIMP 9

### SOUP OF THE DAY

CUP 4 BOWL 6

### FRENCH ONION SOUP 9

ROASTED GARLIC CROUTONS AND GRUYERE CHEESE

### BAKED ARTICHOKE & DUNGENESS CRAB DIP 17

TRI-COLORED TORTILLA CHIPS

### STEAMED CLAMS 16

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

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## SALADS

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### 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

*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.*

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## PASTA

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*SPECIALTIES INCLUDES FRESH BAKED BREAD  
GLUTEN FREE PASTA IS AVAILABLE*

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

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## FATHOMS' SPECIALTIES

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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 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*

**12 OZ USDA CHOICE ANGUS PAN-SEARED BONELESS RIB EYE\* 34**  
TOPPED WITH OREGON BLUE CHEESE BUTTER

**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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