

FATHOMS DINNER MENU

STARTERS

Clam Chowder bowl 7 cup 5

French Onion Soup 9
roasted garlic croutons and gruyere cheese

Fried Calamari 10
cumin and coriander spiced served with horseradish cocktail sauce

Bowl of Steamed Manila Clams 16
simmered in white wine, garlic, onions, lemon, and herbs served with warm rustic baguette

THE GREENS

Caesar Salad 14
chopped romaine served with Caesar dressing, garlic croutons, and freshly grated Parmesan
add grilled chicken breast 18 Oregon Pink Shrimp 21 Salmon 22 Dungeness crab 24

PASTA

Includes Organic House Salad & Fresh Baked Bread
Substitute Chowder .50, Substitute French Onion Soup \$3.95
Gluten Free Pasta is Available, please ask your server

SEAFOOD MEDLEY 26

jumbo prawns, manila clams, and scallops in a creamy pesto sauce

Coastal Seafood Mac-n-Cheese 25

Dungeness crab, Oregon Pink Shrimp & creamy three-cheese sauce

Bay Shrimp or Grilled Chicken Fettucine Alfredo 19

BURGERS

served with choice of house made hot chips or french fries

The Inn Burger 15

A charbroiled half pound all-natural choice beef patty topped
with your choice of cheese (Cheddar, Swiss, Havarti)
crisp red leaf lettuce, fresh tomato, red onion, and a kosher pickle spear

*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. Split plates incur a \$5.00 charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

FROM THE SEA



*Entrées Include Organic House Salad, Substitute Chowder .50, Substitute French Onion Soup \$3.95
and Choice of Baked Potato, French Fries or Garlic Crushed Yukon Potatoes
Fresh Baked Bread, Seasonal Vegetable.
Add a Side of Sautéed Prawns Any Entrée 14*

Sautéed Prawns 25

sautéed in white wine, garlic, lemon & butter

Grilled Wild Pacific Salmon* 27

served with tarragon butter - GF

Lobster Tails Market Price

two 5oz lobster tails served with lemon and drawn butter - GF

Ling Cod Fish and Chips 21

jumbo pieces of local fresh ling cod deep fried in amber ale batter

Pan Seared Scallops 29

served with pancetta, leek and tomato confit

FROM THE FARM



*Entrées Include Organic House Salad, Substitute Chowder .50, Substitute French Onion Soup \$3.95
and Choice of Baked Potato, French Fries or Garlic Crushed Yukon Potatoes
Fresh Baked Bread, Seasonal Vegetable.
Add a Side of Sautéed Prawns Any Entrée 14*

12 OZ. USDA CHOICE ANGUS PAN SEARED BONELESS RIB EYE* 34
Oregon Blue Cheese Butter

6 OZ. USDA CHOICE FILET MIGNON* 36
Red Wine & Mushroom demi glaze

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