



FATHOMS



SOUPS

NEW ENGLAND STYLE CLAM CHOWDER

CUP 6 BOWL 8

FRENCH ONION SOUP 9

ROASTED GARLIC CROUTON AND GRUYERE CHEESE

SALADS

DINNER SALAD 6 - GF

LOUIE SALAD 14 - GF

CHOPPED ROMAINE LETTUCE WITH SHREDDED CARROTS & CUCUMBERS,
HARD-BOILED EGG & TOMATOES SERVED WITH LOUIE DRESSING

ADD: CHICKEN 6 ~ BAY SHRIMP 6 ~ CRAB 15

CAESAR SALAD 14

CHOPPED HEARTS OF ROMAINE, PARMESAN CHEESE & CROUTONS, CAESAR DRESSING

ADD: CHICKEN 6 ~ BAY SHRIMP 6 ~ CRAB 15

SPANISH HEAD CHEF SALAD 17

ROMAINE LETTUCE, TURKEY BREAST, HONEY CURED HAM,
CHEDDAR AND SWISS CHEESE, HARD-BOILED EGG, TOMATOES, CUCUMBERS, & CROUTONS

FATHOMS GARDEN SALAD 12

SPRING MIX LETTUCE WITH CUCUMBERS, SHREDDED CARROTS, TOMATOES, & ONIONS

PASTA

SERVED WITH HOUSEMADE GARLIC BREAD

** GLUTEN FREE PASTA AVAILABLE 2*

LOBSTER MAC & CHEESE 30

SPIRELLI NOODLES WITH THREE TYPES OF CHEESE & CHUNKS OF LOBSTER

PASTA PRIMAVERA 22

PENNE PASTA TOSSED IN A LIGHT CREAM SAUCE WITH SEASONAL VEGETABLES

FETTUCINE ALFREDO 18

FETTUCINE PASTA WITH FRESH MADE ALFREDO SAUCE

SERVED WITH GARLIC CHEESE TOAST

ADD: CHICKEN 6 ~ BAY SHRIMP 6 ~ CRAB 15

ARBORIO RISOTTO 20

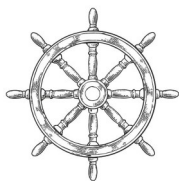
WITH CONFIT TOMATOES, MUSHROOMS, ASPARAGUS, & SPINACH

ADD: CHICKEN 6 ~ SAUTEED PRAWNS 12

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.*

To preserve the integrity of our steaks we will not offer Well Done.. No Separate checks for parties of 6 or more and 20% Gratuity will be added.



OCEANS

*ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND CHOICE
OF CAULIFLOWER RICE, MASHED POTATO OR FRENCH FRIES (UNLESS OTHERWISE NOTED)*

HALIBUT OSCAR 40

LOCAL CAUGHT HALIBUT TOPPED WITH CRAB & BEARNAISE SAUCE - GF

STUFFED COHO SALMON FILET 34

WILD CAUGHT SALMON STUFFED WITH CRAB & SHRIMP SERVED WITH A LEMON DILL SAUCE

SAUTÉED PRAWNS 29

SAUTÉED IN WHITE WINE, GARLIC, FRESH HERBS - GF

FISH & CHIPS 25

THREE (3) LING COD FILETS FLASH FRIED IN A BEER BATTER
SERVED WITH FRENCH FRIES & HOUSE SLAW

HOUSE MADE CRAB CAKES 32

THREE (3) HOUSE MADE CRAB CAKES WITH CHIPOTLE AIOLI SAUCE

FRESH YAQUINA BAY OYSTERS (6) 28

CHOICE OF CORN MEAL FLASH FRIED, OR LIGHTLY COATED PAN FRIED WITH CHIPOTLE AIOLI

COCONUT PRAWNS 28

TWELVE (12) PRAWNS SERVED WITH SWEET CHILI SAUCE

CIOPPINO 37

BRIGHT MIX OF LOCALLY SOURCED SEAFOOD SERVED IN A SPICY TOMATO BROTH
SERVED WITH RUSTIC BREAD. NOT SERVED WITH OTHER SIDE DISHES.

PACIFIC LOBSTER TAILS

TWO (2) STEAMED LOBSTER TAILS WITH CLARIFIED BUTTER & LEMON

~ MARKET PRICE

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FARMS

ALL ENTREES SERVED WITH SEASONAL VEGETABLES AND CHOICE OF CAULIFLOWER RICE, MASHED POTATO OR FRENCH FRIES (UNLESS OTHERWISE NOTED)

~ ADD A PACIFIC LOBSTER TAIL TO ANY ENTRÉE 30 ~

32 OZ. TOMAHAWK STEAK (DINNER FOR TWO) 95
TOPPED WITH COMPOUND HERB BUTTER

14OZ CHOICE ANGUS CHAR GRILLED RIB EYE* 42
TOPPED WITH COMPOUND HERB BUTTER — GF

6OZ. USDA CHOICE FILET MIGNON* 40
TOPPED WITH COMPOUND HERB BUTTER — GF

HAZELNUT BREADED CHICKEN 25
FRESH CHICKEN BREAST FLASH FRIED AND BAKED TO PERFECTION
TOPPED WITH SAGE SUPREME SAUCE - GF

PRIME RIB DIP SANDWICH* 17
CARMELIZED ONIONS AND SWISS CHEESE ON A FRENCH BAGUETTE
SERVED WITH AU JUS AND HORSERADISH CREAM SAUCE

FATHOMS BURGER* 19
HALF POUND LOCALLY SOURCED BEEF TOPPED WITH LETTUCE, TOMATO, ONION/CHOICE OF CHEESE
SERVED ON A BRIOCHE BUN SERVED WITH FRENCH FRIES
ADD: BACON, MUSHROOM, OR AVOCADO 1.50 EACH
MAY SUBSTITUTE WITH GRILLED CHICKEN BREAST OR BLACK BEAN VEGGIE BURGER



FATHOMS PRIME RIB DINNER *

HOUSE MADE AU JUS & HORSERADISH CREAM SAUCE - GF
8 OZ. 28 12 OZ. 34 16 OZ. 42
SERVED WITH SEASONAL VEGETABLES AND CHOICE OF
BAKED POTATO, CAULIFLOWER RICE, OR MASHED POTATO

*** FRIDAY & SATURDAY ONLY**

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