

FATHOMS SMALL BITES

BAR MENU



MARCONA ALMONDS 5 - *GF*
SPANISH ALMONDS WITH SEA SALT

CITRUS MARINATED OLIVES 6 - *GF*
MIXED OLIVES WITH HINTS OF ORANGE AND LEMON

NEW ENGLAND STYLE CLAM CHOWDER
CUP 6 BOWL 8
SERVED IN A SOURDOUGH BREAD BOWL 12

SOUP OF THE DAY
CUP 4 BOWL 6

CHICKEN WINGS 15
(8) CHICKEN WINGS SMOTHERED IN HOT SAUCE
SERVED WITH BLUE CHEESE DRESSING AND CELERY STICKS

BAVARIAN PRETZEL 14
SERVED WITH BEER CHEESE AND A STONE GROUND MUSTARD

ARTICHOKE & CRAB DIP 19 - *GF*
SERVED WITH TRI-COLORED TORTILLA CHIPS

CHARCUTERIE BOARD 21
SALTED CURED MEATS SERVED WITH LOCALLY SOURCED CHEESES

SEAFOOD COCKTAILS - *GF*
JUMBO PRAWN 18 DUNGENESS CRAB 22
OREGON BAY SHRIMP 11



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 Room Service Charge Breakfast \$10.00 – All Day Menu \$20.00