

FATHOMS

LUNCH/DINNER MENU

DAILY 12PM - 8PM

SMALL BITES AND BOARDS

SEAFOOD COCKTAILS - GF

JUMBO PRAWNS 18 DUNGENESS CRAB 22
OREGON BAY SHRIMP 12

CALAMARI 17

SERVED WITH CHILPOTLE AIOLI
A BRIGHT MIX OF CALAMARI & SLICED JALAPENO'S

STEAMER CLAMS 18

ONE POUND MANILA CLAMS SIMMERED
WITH SPANISH LINGUICA & FENNEL

ARTICHOKE CRAB DIP 19 - GF

SERVED WITH TRI-COLORED TORTILLA CHIPS

CHARCUTERIE BOARD 21

CHEF'S CHOICE CURED MEATS, SERVED WITH
LOCALLY SOURCED CHEESES

PASTAS

*SERVED WITH HOUSEMADE GARLIC BREAD
GLUTEN FREE PASTA AVAILABLE \$2*

PESTO CHICKEN GNOCCHI 21

SERVED IN A PESTO CREAM SAUCE WITH
SEASONAL VEGETABLES

LOBSTER MAC & CHEESE 26

SPIRELLI NOODLES WITH THREE TYPES OF
CHEESE & CHUNKS OF LOBSTER

FETTUCINE ALFREDO 18

PASTA WITH HOUSE MADE ALFREDO SAUCE
ADD CHICKEN OR BAY SHRIMP 6

PASTA PRIMAVERA 21

PENNE PASTA TOSSED IN A LIGHT CREAM SAUCE
WITH SEASONAL VEGETABLES

SOUPS

NEW ENGLAND STYLE CLAM CHOWDER

CUP 6 BOWL 8

SOUP OF THE DAY

CUP 4 BOWL 6

GARDEN

SEAFOOD LOUIE WEDGE 14 - GF

WEDGE OF ICEBERG LETTUCE WITH BACON,
HARD BOILED EGG & TOMATOES
ADD BAY SHRIMP 6/CRAB 13

CAESAR SALAD 14

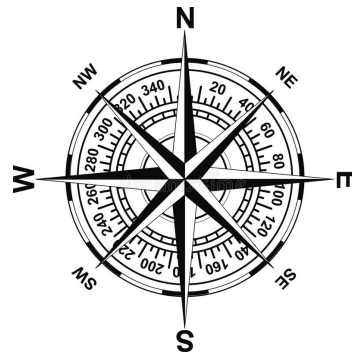
CHOPPED HEARTS OF ROMAINE ,
PARMESAN CHEESE & CROUTONS
ADD CHICKEN 6 BAY SHRIMP 6 CRAB 13

SPANISH HEAD CHEF SALAD 17

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

INN'S STEAK SALAD* 26

8oz. DENVER STEAK SERVED OVER
GRILLED ROMAINE WITH A
DIJON VINAIGRETTE DRIZZLE
SERVED WITH SLICED GRILLED BAGUETTE



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 - Room Service Orders - Gratuity 17%

Minimum Charge Breakfast \$10.00 All Day Menu \$20.00

Room Service Dial 6000 From Any In-House Phone

SANDWICHES & OTHERS

SERVED WITH FRENCH FRIES, CHIPS OR COLE SLAW

PRIME RIB DIP SANDWICH* 17

CARAMELIZED ONIONS AND SWISS
CHEESE ON A FRENCH BAGUETTE

SERVED WITH AU JUS AND HORSERADISH CREAM SAUCE

HALIBUT TACOS 25

FRESH HALIBUT SERVED ON CORN TORTILLAS
WITH CABBAGE, PICO DE GALLO, AND CHILPOTLE AIOLI

GRILLED - GF OR FRIED

FISH SANDWICH 22

CHOICE OF HALIBUT OR SALMON

SERVED ON A BRIOCHE BUN WITH
CILANTRO AIOLI AND A CHILPOTLE GLAZE

SPANISHHEAD CLUB SANDWICH 17

HAM, TURKEY, BACON, AND CHEDDAR CHEESE SERVED ON
TOASTED SOURDOUGH BREAD WITH LETTUCE,
TOMATO AND MAYONAISE.

FATHOMS BURGER* 18

HALF POUND LOCALLY SOURCED BEEF TOPPED WITH
LETTUCE, TOMATO, ONION/CHOICE OF CHEESE

SERVED ON A BRIOCHE BUN

ADD \$1.50 EA. BACON/MUSHROOM/AVOCADO

SUBSTITUTE IMPOSSIBLE BURGER™

SUBSTITUTE GRILLED CHICKEN BREAST

CLASSIC BLT 15

BACON, LETTUCE AND TOMATO

SERVED ON CHOICE OF BREAD WITH A PICKLE SPEAR

ADD SLICED TURKEY 2

ADD TO ANY ENTRÉE

ADD SAUTEED SHRIMP TO ANY ENTRÉE 22

ADD A LOBSTER TAIL TO ANY ENTRÉE 30

ADD A SALAD OR SOUP 2.95 OR CHOWDER 3.95

SOME SUBSTITUTIONS AVAILABLE FOR AN

ADDITIONAL \$1.50



DINNER SPECIAL

FRIDAY & SATURDAY ONLY

AVAILABLE AFTER 3PM

PRIME RIB DINNER CHOICE OF MASHED OR BAKED POTATO SERVED WITH
HOUSE MADE AU JUS & HORSERADISH CREAM SAUCE* - GF

8OZ. 26

12OZ. 32

16OZ. 40

OCEANS

PAN SEARED HALIBUT 32

WITH CHEFS CHERRY TOMATO SAUCE,
SEASONAL VEGETABLES
AND CAULIFLOWER RICE—GF

COHO SALMON FILET 30

WILD CAUGHT SALMON
SERVED WITH A CHILPOTLE GLAZE, SEASONAL
VEGETABLES & CAULIFLOWER RICE —GF

SAUTÉED PRAWNS 29

SAUTÉED IN WHITE WINE, GARLIC, FRESH HERBS,
SERVED WITH SEASONAL VEGETABLES AND MASHED
POTATOES — GF

HALIBUT & CHIPS 25

FRESH HALIBUT FLASH FRIED IN A PANKO BREADING
SERVED WITH FRENCH FRIES & HOUSE SLAW

CIOPPINO 36

BRIGHT MIX OF LOCALLY SOURCED SEAFOOD
SERVED IN A SPICY TOMATO BROTH — GF

SERVED WITH RUSTIC BREAD

FARMS

12oz. COUNTRY NATURAL BEEF RIBEYE* 34

TOPPED WITH COMPOUND HERB BUTTER
SERVED WITH SEASONAL VEGETABLES &
MASHED POTATOES — GF

6oz. USDA CHOICE FILET MIGNON* 37

TOPPED WITH COMPOUND HERB BUTTER
SERVED WITH SEASONAL VEGETABLES &
FINGERLING POTATOES — GF

SOUTHERN STYLE ROASTED CHICKEN 23

SERVED WITH SEASONAL VEGETABLES AND
FINGERLING POTATOES — GF

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