

FATHOMS LUNCH MENU

STARTERS AND SALADS

NEW ENGLAND STYLE CLAM CHOWDER

CUP 5 BOWL 7

SOUP OF THE DAY

CUP 4 BOWL 6

FRENCH ONION SOUP

ROASTED GARLIC CROUTONS & GRUYERE CHEESE 9

MUSSELS FRA DIAVOLO 16

ONE POUND COVE MUSSELS SIMMERED IN A SPICY FRA DIAVOLO SAUCE
SERVED WITH RUSTIC FRENCH BAGUETTE

FRIED CALAMARI 12

SERVED WITH SAFFRON AIOLI AND COCKTAIL SAUCE

BAKED ARTICHOKE DUNGENESS CRAB DIP 17

SERVED WITH TRI-COLORED TORTILLA CHIPS

SEAFOOD COCKTAILS

BAY SHRIMP 9 PRAWN 16 DUNGENESS CRAB 17

STEAMED MANILA CLAMS 16

ONE POUND OF MANILA CLAMS SIMMERED IN WHITE WINE, GARLIC, ONIONS, LEMON & HERBS
SERVED WITH A FRENCH RUSTIC BAGUETTE

CHICKEN SKEWERS 12

SERVED WITH A SAFFRON AIOLI

SEAFOOD LOUIE

SHREDDED ROMAINE LETTUCE TOSSED IN FATHOMS' OWN LOUIE DRESSING
BLACK OLIVES, TOMATOES, CUCUMBER AND HARD COOKED EGG
BAY SHRIMP 16 DUNGENESS CRAB 19 SHRIMP & DUNGENESS CRAB 21

SPANISH CHICKEN SALAD 17

MIXED GREENS, GRILLED CHICKEN, ALMONDS, GREEN OLIVES, PIQUILLO PEPPERS,
MANCHEGO CHEESE, GARLIC CROUTONS, AND CREAMY PIQUILLO PEPPER DRESSING

CLASSIC COBB SALAD 17

MIXED GREENS, BLUE CHEESE CRUMBLES, THICK CUT BACON, GRILLED DICED CHICKEN
AVOCADO, TOMATO, HARD COOKED EGG, GARLIC CROUTONS AND YOUR CHOICE OF DRESSING

CAESAR SALAD 11

GRILLED CHICKEN BREAST	17	BAY SHRIMP	18
DUNGENESS CRAB	20	SMOKED SALMON	20

*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.*

ENTREES

Entrees served with choice of house made hot chips or French fries.

Add a Cup of Soup Du Jour or Caesar/mixed green salad 2.95

Add a Cup of Clam Chowder or French Onion Soup 3.95

BEER BATTERED LING COD 14 BEER BATTERED SHRIMP 15
SERVED WITH CITRUS COCKTAIL OR TARTAR SAUCE

CORNMEAL DUSTED FLASH FRIED OR PAN-FRIED OYSTERS 16
YAQUINA BAY OYSTERS WITH SMOKED PAPRIKA AIOLI

GRILLED SALMON BURGER 16
HOUSE MADE SALMON PATTY WITH LEMON CILANTRO MAYONNAISE,
RED ONION, FRESH TOMATO, AND RED LEAF LETTUCE SERVED ON A BRIOCHE BUN

THE "INN" BURGER* 16
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

CHEESEBURGER 15
1/2 POUND ALL-NATURAL BEEF PATTY TOPPED WITH LETTUCE, TOMATO AND ONION
YOUR CHOICE OF CHEESE SERVED ON A BRIOCHE BUN
VEGETARIAN SUBSTITUTE - CHIPOTLE BLACK BEAN PATTY

ALBACORE TUNA MELT 15
HOUSE MADE TUNA SALAD SERVED ON AN EVERYTHING BAGEL
WITH MELTED PEPPER JACK CHEESE

CHICKEN CAESAR WRAP 14
DICED GRILLED CHICKEN BREAST TOSSED WITH ROMAINE LETTUCE,
PARMESAN CHEESE & CAESAR DRESSING WRAPPED IN A SPINACH TORTILLA

CLASSIC REUBEN 15
FRESHLY SLICED CORNED BEEF, SWISS CHEESE, SAUERKRAUT,
AND THOUSAND ISLAND DRESSING ON GRILLED MARBLE RYE.
SUB TURKEY FOR CORNED BEEF AVAILABLE

SMOKED TURKEY BLT 14
FRESHLY SLICED TURKEY, THICK CUT BACON, RED LEAF LETTUCE, TOMATO,
AVOCADO, AND BLUE CHEESE MAYONNAISE ON TOASTED WHOLE WHEAT BREAD

PRIME RIB DIP SANDWICH 15
SERVED WITH CARAMELIZED ONIONS AND SWISS CHEESE ON A
FRENCH BAGUETTE SERVED WITH AU JUS AND HORSE RADISH

PASTAS & TACOS

FISH TACOS 17
LOCALLY SOURCED LING COD (*GRILLED OR FRIED*) SERVED ON SOFT CORN TORTILLAS WITH CILANTRO
CABBAGE SLAW & PICO DE GALLO. SERVED WITH SPANISH RICE AND BLACK BEANS

GRILLED CHICKEN OR BAY SHRIMP FETTUCINE ALFREDO 18
FETTUCINE PASTA TOSSED WITH HOUSE MADE ALFREDO SAUCE SERVED WITH GARLIC TOAST

PORTOBELLO MUSHROOM RAVIOLI 17
BIG CHUNKS OF ROASTED PORTOBELLO MUSHROOMS, CARAMELIZED ONIONS, PARMESAN AND MOZZARELLA CHEESE
STUFFED IN PASTA AND TOSSED IN CREAMY MUSHROOM ALFREDO SAUCE

SEAFOOD MEDLEY 22
JUMBO PRAWNS, TENDER MANILA CLAMS AND SEA SCALLOPS SERVED OVER LINGUINE IN CREAMY PESTO SAUCE

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