

FATHOMS LUNCH MENU

STARTERS & SALADS

Soup of the Day or
Clam Chowder bowl 7 cup 5

French Onion Soup 9
Roasted garlic croutons and gruyere cheese

Artichoke & Dungeness crab dip 17
Served with Tri Color Tortilla chips

Side Salad 6
Caesar or mixed greens

Fried Calamari 10
Cumin and coriander spiced with saffron
aioli & cocktail sauce

Chicken Skewers 10
served with sweet chili sauce

Seafood Cocktails Bay shrimp 9 Dungeness crab 17 Jumbo prawn 14

Steamed Manila Clams 16
One pound of Manila clams simmered in garlic, herbs, sherry, confit tomatoes and white wine
served with rustic French baguette

Seafood Louis Shrimp 17 Dungeness crab and shrimp 19 Dungeness crab 22
Shredded romaine tossed in Fathoms' own Louis dressing, black olives, tomatoes, cucumber, and hard
cooked egg

Classic Cobb Salad 17
Mixed greens, blue cheese crumbles, thick cut bacon, grilled and diced chicken, avocado, tomato, hard
cooked egg, garlic croutons and your choice of dressing

Fathoms' Caesar Salad 12
Dungeness crab 20 grilled chicken 16 bay shrimp 17

PASTA

*All pasta entrees are made with fresh pasta and served with Parmesan cheese toast.
Gluten free pasta is available, please ask your server.*

Grilled Chicken Fettucine Alfredo 17

Linguine Seafood Medley 22
Jumbo prawns, Manila clams, and scallops in a creamy pesto sauce

FISH TACOS

Locally sourced ling cod served on soft corn tortillas, with cilantro cabbage slaw, and pico de gallo
Served with french fries or homemade chips

2 Tacos 14
1 Taco 10

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 add 17% Gratuity

FATHOMS LUNCH MENU

ENTREES

*Entrees served with choice of house made hot chips, french fries
Substitute a cup of our famous clam chowder, soup of the day or a house salad for \$2.00*

BYOB (BUILD YOUR OWN BURGER) 12

Charbroiled ½ pound of all-natural choice beef topped with red leaf lettuce, fresh tomato, & red onion.

Choice of Cheeses add 1.00 Cheddar, Dill Havarti, Swiss, Manchego, Provolone

Choice of toppings add 1.00 each Mushrooms, Grilled Onions, BBQ Sauce, Jalapenos
add 2.50 each Bacon, Avocado, Fried Egg, Ham

Grilled Salmon Burger 13

House recipe salmon patty with lemon cilantro mayonnaise, sliced red onion, fresh tomato, and red leaf lettuce on an organic Kaiser roll

Beer Battered Ling Cod 14

served with citrus cocktail or tartar sauce

Coconut Shrimp 16

Coconut encrusted Shrimp flash fried to a golden crisp served with sweet chili sauce

Cornmeal Dusted Pan-Fried or Flash Fried Oysters 15

Yaquina Bay oysters with smoked tomato shallot marmalade

Spanish Head Crab Cakes (2) 17

Served with fresh horseradish cocktail sauce

Beer Battered Shrimp 15

Served with citrus cocktail sauce

Smoked Turkey BLT 13

Smoked turkey, thick cut bacon, red leaf lettuce, tomato, avocado, and blue cheese mayonnaise on toasted sourdough bread

Prime Rib Dip Sandwich 15

Caramelized onions and Swiss cheese on a French baguette served with au jus and horseradish

Grilled Chicken Panini 14

Grilled chicken breast topped with roasted red peppers, fresh arugula, onion, melted Havarti cheese with a side of house made pesto on fresh sour dough bread and grilled on our panini press

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