

FATHOMS ~ ROOM SERVICE



SMALL BITES AND BOARDS

CALAMARI 17

LIGHTLY BREADED FRIED CALAMARI AND JALAPENO
SERVED WITH SPICY AIOLI SAUCE

STEAMER CLAMS 15

MANILLA CLAMS SIMMERED WITH SPANISH LINGUICIA
FENNEL & OLIVES

ARTICHOKE CRAB DIP 19

SERVED WITH TRI-COLORED TORTILLA CHIPS

CHARCUTERIE BOARD 21

PROSCIUTTO, SOPRESSATA, SERVED WITH LOCALLY
SOURCED CHEESES

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 & HORSERADISH

HALIBUT TACOS 25

MARINATED HALIBUT SERVED ON A CORN TORTILLA
WITH OUR OWN TACO SLAW AND SALSA -GF
CHOICE OF FRIED OR GRILLED

FISH SANDWICH 22

CHOICE OF HALIBUT OR SALMON

SOUPS

NEW ENGLAND STYLE CLAM CHOWDER

CUP 5 BOWL 7

SOUP WE MADE TODAY

CUP 4 BOWL 6

GARDEN

SEAFOOD LOUIE WEDGE 18/27

WEDGE OF ICEBERG LETTUCE SERVED WITH BACON,
HARD BOILED EGG, CHERRY TOMATOES -GF

BAY SHRIMP 18 OR CRAB 27

CEASAR SALAD 14

CHOPPED HEARTS OF ROMINE, PARMESAN
CROUTONS

ADD CHICKEN 6 BAY SHRIMP 6 CRAB 13

SPANISH HEAD CHEF SALAD 17

MIXED GREENS AND ICEBERG LETTUCE
SERVED WITH TURKEY HONEY CURED HAM, CHEDDER
AND SWISS CHEESE,
HARD BOILED EGG, TOMATOES, CUCUMBERS, AND
CROUTONS

FATHOMS BURGER 18

HALF POUND LOCALLY SOURCED BEEF TOPPED WITH LETTUCE, TOMATO, ONION/CHOICE OF CHEESE
SERVED ON A PORTLAND FRENCH BUN

ADD \$1.50 EA. BACON/MUSHROOM/AVOCADO

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OCEANS

PAN SEARED HALIBUT 32

WITH CHERRY TOMATO SAUCE AND CAULIFLOWER
RICE –GF

SAUTÉED PRAWNS 29

SAUTÉED IN WHITE WINE, GARLIC,
LEMON & FRESH HERBS – GF
SERVED WITH MASHED POTATOES

CIOPPINO 36

LOCALLY CAUGHT SEAFOOD IN A
HOUSE MADE SPICY TOMATO BROTH – GF

COHO SALMON FILET 30

WILD CAUGHT SALMON
SERVED WITH CHIPOTLE GLAZE
& CAULIFLOWER RICE –GF

HALIBUT AND CHIPS 25

FRESH HALIBUT FRIED
IN A PANKO BREADING SERVED WITH FRIES AND
COLESLAW

PASTAS

PESTO CHICKEN GNOCCHI 21

GRILLED CHICKEN BREAST, PESTO & CREAM

LOBSTER MAC & CHEESE 26

FETTUCINE ALFREDO 17

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

PASTA PRIMAVERA 21

PENNE PASTA TOSSED IN A LIGHT CREAM SAUCE
WITH SEASONAL VEGETABLES

GLUTEN FREE PASTA AVAILABLE \$2

FARMS

12oz. COUNTRY NATURAL BEEF RIBEYE 34

TOPPED WITH COMPOUND HERB BUTTER
MASHED POTATOES – GF

8oz. DENVER STEAK 26

SERVED WITH GRILLED ROMAINE WITH
A DIJON VINIGRETTE

SOUTHERN STYLE ROASTED CHICKEN 23

SERVED WITH FINGERLING POTATOES – GF

6 OZ USDA CHOICE FILET MIGNON 37

SERVED WITH FINGERLING POTATOES – GF

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, shellfish, or eggs may increase your risk of foodborne illness.*

Room Service Orders – Gratuity 17% - Minimum Charge \$10.00 breakfast \$20 all day menu

Room Service Dial 6000 From Any In-House Phone