

Lounge Food

Mixed Mediterranean Olives 6

Picholine, Arbequina, and Castelvetrano served with bread

Spanish Head Bar Mix 4

Largueta almonds, chick peas, puffed corn, fava beans, pistachios and sea salt

Cup of Clam Chowder 4

Fathoms famous clam chowder

Caesar Salad small 5 large 10

classic Caesar salad with crisp romaine, croutons, Caesar dressing, and Parmesan cheese

Oregon Pink Shrimp Cocktail 6

Oregon pink shrimp and house recipe cocktail sauce on a bed romaine lettuce

Dungeness Crab Cocktail 16 Jumbo Prawn Cocktail 12

Baked Artichoke and Crab Dip small 9 large 16

baked with Parmesan cheese and served with red, yellow, and blue corn tortilla chips
vegetarian option small 7 large 12

Portabello Mushroom Fries 8

harissa aioli and ranch dipping sauces

Fried Calamari small 6 large 9

served with a Saffron aioli and lemon

Grilled Chicken Skewers 6

two smoked paprika and garlic marinated chicken tenders
with saffron aioli and Romesco sauces

Bacon Wrapped Dates 5

four dates stuffed with blue cheese, wrapped in honey cured bacon, and grilled

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.*

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Beef Tenderloin Tips 13

choice beef tenderloin sautéed in garlic, Spanish olive oil, and finished with sherry and parsley and served with warm rustic bread

“Mini” Bar Shells-n-Cheese 8

cheddar, boursin, parmesan, cream cheese and bleu cheese crumbles with applewood smoked bacon

vegetarian option 7

Steamed Clams one pound 15 two pounds 25

garlic, oven roasted tomatoes, sherry, olive oil, and parsley served with warm rustic bread

Fish and Chips 15

two big pieces of hand cut Pacific Ling Cod in a light and crispy beer batter served with Idaho cut french fries

The “Inn” Burger* 13

a charbroiled half pound burger topped with bacon, Harissa aioli, roasted Piquillo peppers, and Manchego cheese
add French fries 2

1/3 Pound Cheese Burger* 8

for the smaller appetite

add bacon 1.50 add “Inn” toppings 2.50 add French fries 2

Prime Rib Sandwich 13

thin sliced Angus Beef, caramelized onions, and Swiss cheese on a French baguette
add French fries 2

Spanish Mixed Plate 17

an assortment of Spanish cheeses and cured meats, olives, mixed nuts, quince paste and warm rustic bread

Stuffed Piquillo Peppers 9

three Piquillo peppers stuffed with smoked cod, mascarpone cheese, fresh herbs, shallots, hazelnuts, sundried tomatoes, bread crumbs and dressed in Spanish olive oil, capers, preserved lemon, Arbequina olives and garlic

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