

Small Plates

Clam Chowder or Soup of the Day

all soups are freshly made in house

Cup 4.50 Bowl 6.50

Seafood Cocktails

Jumbo Prawn 12.50 Dungeness Crab 16.75
Oregon Bay Shrimp 8.50

Shrimp Stuffed Mushrooms 10.50

Pacific bay shrimp, cream cheese,
roasted garlic and lemon

Fried Calamari 9.50

cumin and coriander spiced
with saffron aioli

Baked Artichoke and Dungeness Crab Dip 16.75

tri-colored tortilla chips

Chicken Skewers 9.50

with saffron aioli and romesco sauce

Beef Tenderloin Tips 13.75

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

French Onion Soup 8.50

roasted garlic croutons and gruyere cheese

House Smoked Wild Salmon 11.50

lemon-caper cream cheese, fennel cracker
and red onion

Spanish Head Crab Cakes 14.75

sweet mustard sauce

Steamed Clams 15.75

Manila clams simmered in garlic, herbs, sherry,
confit tomatoes and white wine served
with rustic French baguette

Bruschetta 9.50

fresh tomato and roasted garlic with
baby mozzarella and manchego cheeses

Roasted Vegetables and Rosemary Polenta 11.50

confit tomatoes, mushrooms and stem
artichokes in a fennel scented tomato broth - GF

Salads

Caesar Salad 13.75

Chicken 16.75 Bay Shrimp 17.75 Prawn 20 Dungeness Crab 22

Spanish Chicken Salad 17.75

mixed greens, grilled chicken, Piquillo peppers, olives, sliced almonds,
manchego cheese, croutons and creamy Piquillo dressing

Seafood Louis

Oregon Bay Shrimp 17.75 Dungeness Crab 23 Combo 19.75
shredded Romaine tossed in Fathoms' own Louis dressing, black olives,
tomatoes, cucumber, and hard cooked egg

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.

Split plates incur a \$5.00 charge.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Entrées

Entrées Include Soup or Organic House Salad, Fresh Baked Bread, Seasonal Vegetable and Choice of Baked Potato, Wild Rice, French Fries or Garlic Crushed Yukon Potatoes Add a Side of Sautéed Prawns or Pan-Fried Oysters to Any Entrée 11 Crab Cakes 13

Sautéed Prawns 23

sautéed in tomatoes, onions, garlic, brandy, chardonnay and fresh herbs

Grilled Wild Pacific Salmon* 26.25

tarragon butter sauce or a stone ground mustard-horseradish vinaigrette - GF

Seared Sea Scallops* 28.25

pancetta, stewed leeks and tomatoes with chardonnay and cream - GF

Halibut 31.50

crab and shrimp encrusted, Piquillo peppers, cream cheese and parmesan

Pacific Rockfish 21

lemon, capers and bay shrimp - GF

Pan Roasted Cod 22

topped with feta cheese, castelvetro olive, sun-dried tomato and pistachio - GF

Dungeness Crab Cakes 26.25

served with mustard sauce

Alaskan King Crab Market Price

a pound of king crab served with lemon and drawn butter - GF

The Inn's Platter 37.75

beer battered local cod, Dungeness crab cake and coconut shrimp

Lobster Tails Market Price

two 5oz lobster tails served with lemon and drawn butter - GF

Cornmeal Flash Fried or Pan-Fried Oysters 21

Yaquina Bay oysters served with smoked paprika mayonnaise

Ling Cod Fish and Chips 21

jumbo pieces of local fresh ling cod deep fried in amber ale batter

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All Natural Slow Roasted Angus Prime Rib*

horseradish cream and au jus

Friday and Saturday only – While it lasts! 8 oz / 23 12 oz / 29.50

7 oz USDA Prime Top Sirloin* 28.25

Oregon pinot noir, cracked pepper reduction - GF

6 oz USDA Choice Filet Mignon* 35.75

mushroom demi glace - GF

12 oz USDA Choice Angus Pan Seared Boneless Rib Eye* 32.50

Oregon blue cheese butter

10 oz Grilled Bone-In Pork Chop* 25.25

grilled frenched rib chop with a smoked tomato-shallot marmalade - GF

Stuffed Chicken Breast 22

stuffed with boursin and manchego cheeses, roasted garlic and arugula, rolled in seasoned breadcrumbs and served with tomato fennel sauce

Specialties

Specialties Include Choice of Soup or Organic House Salad and Fresh Baked Bread

Gluten free pasta is available, please ask your server

Seafood Cannelloni 23

Dungeness crab, jumbo prawns, wild Pacific salmon, scallops and Oregon pink shrimp rolled in fresh pasta with mozzarella and ricotta baked in a dill cream sauce

Linguine and Clams 22

garlic white wine sauce, confit tomatoes and Manila clams

Linguine Seafood Medley 26.25

jumbo prawns, tender Manila clams and sea scallops in creamy pesto sauce

Saffron Risotto 20

artichoke hearts, confit tomatoes, mushrooms and baby spinach - GF

grilled chicken 25.25 prawns 27.25

Cioppino 26.25

California style tomato stew with halibut, prawns, mussels and Manila clams.

Pesto Primavera Pasta 24.25

confit tomatoes, mushrooms, stem artichokes, spinach and red onion sautéed in olive oil and pesto finished with white wine

Coastal Seafood Mac-n-Cheese 24.25

Dungeness crab and Oregon pink shrimp in a creamy three-cheese sauce baked three-cheese 17.75

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