

## Small Plates

### Clam Chowder    Soup of the Day

Cup 5    Bowl 7                  Cup 4.50    Bowl 6.50

#### Seafood Cocktails

Jumbo Prawn 13.50    Dungeness Crab 17  
Oregon Bay Shrimp 8.50

#### Shrimp Stuffed Mushrooms 10.50

Pacific bay shrimp, cream cheese,  
roasted garlic and lemon

#### Fried Calamari 10

cumin and coriander spiced  
with saffron aioli and cocktail sauce

#### Baked Artichoke and Dungeness Crab Dip 16.75

tri-colored tortilla chips

#### Chicken Skewers 10

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 12

lemon-caper cream cheese, fennel cracker  
and red onion

#### Spanish Head Crab Cakes 14.75

served with 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 10

fresh tomato and roasted garlic with  
baby mozzarella and manchego cheeses

#### Fried Risotto 9

arborio rice, marinated vegetable and parmesan cheese,  
rolled in Panko bread crumbs. Served with  
a roasted tomato-piquillo pepper coulis

## Salads

#### Caesar Salad 13.75

Chicken 16.75    Bay Shrimp 17.75    Prawn 21    Dungeness Crab 23

#### 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 14*

## **Sautéed Prawns 24**

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

## **Grilled Wild Pacific Salmon\* 26.25**

tarragon butter sauce or cracked pepper lemon oil - GF

## **Seared Sea Scallops\* 28.25**

piquillo pepper roasted tomato coulis, and lemon confit - GF

## **Halibut 32**

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

## **Blackened Pacific Rockfish 24**

Dungeness crab, tomatoes, white wine and cucumber-avocado cream - GF

## **Pan Roasted Ling Cod 22**

coconut curry sauce with toasted macadamia - GF

## **Spanish Head Crab Cakes 27**

served with sweet 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 23**

Yaquina Bay oysters served with cracked pepper lemon aioli

## **Ling Cod Fish and Chips 21**

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

## **\*Petrale Sole Roulade 21**

Filled with prawn and smoked salmon in a shellfish cream sauce and topped with citrus-herb bread crumb \*lighter fare

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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\* 29

Oregon pinot noir, cracked pepper reduction - GF

6 oz USDA Choice Filet Mignon\* 36

mushroom demi glace - GF

12 oz USDA Choice Angus Pan Seared Boneless Rib Eye\* 33

Oregon blue cheese butter

10 oz Grilled Bone-In Pork Chop\* 25.50

grilled frenched rib chop with cider sauce and apple mustard - GF

## Stuffed Chicken Breast 23

arugula, roasted garlic and Spanish sheep milk cheese served over roasted eggplant and tomato salad

# 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

Coastal Pepper Pot 27

tomato and roasted pepper 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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