

## Small Plates

### Clam Chowder or Soup of the Day

all soups are freshly made in house

Cup 4.25 Bowl 6.25

#### Seafood Cocktails

Jumbo Prawn 12 Dungeness Crab 16  
Oregon Bay Shrimp 8

#### Shrimp Stuffed Mushrooms 10

Pacific bay shrimp, cream cheese,  
roasted garlic and lemon

#### Fried Calamari 9

cumin and coriander spiced  
with saffron aioli

#### Baked Artichoke and Dungeness Crab Dip 16

tri-colored tortilla chips

#### Chicken Skewers 9

with saffron aioli and romesco sauce

#### Beef Tenderloin Tips 13

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

#### French Onion Soup 8

roasted garlic croutons and gruyere cheese

#### House Smoked Wild Salmon 11

lemon-caper cream cheese, fennel cracker  
and red onion

#### Spanish Head Crab Cakes 14

sweet mustard sauce

#### Steamed Clams 15

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

#### Bruschetta 9

fresh tomato and roasted garlic with  
baby mozzarella and manchego cheeses

#### Roasted Vegetables and Rosemary Polenta 11

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

## Salads

#### Caesar Salad 13

Chicken 16 Bay Shrimp 17 Prawn 19 Dungeness Crab 21

#### Spanish Chicken Salad 17

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

#### Seafood Louis

Oregon Bay Shrimp 17 Dungeness Crab 22 Combo 19  
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 22**

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

## **Grilled Wild Pacific Salmon\* 25**

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

## **Seared Sea Scallops\* 27**

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

## **Halibut 30**

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

## **Pacific Rockfish 20**

lemon, capers and bay shrimp - GF

## **Pan Roasted Cod 21**

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

## **Dungeness Crab Cakes 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 36**

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 20**

Yaquina Bay oysters served with smoked paprika mayonnaise

## **Ling Cod Fish and Chips 20**

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/22 12 oz/28

**7 oz USDA Prime Top Sirloin\*** 27  
Oregon pinot noir, cracked pepper reduction - GF

**6 oz USDA Choice Filet Mignon\*** 34  
mushroom demi glace - GF

**12 oz USDA Choice Angus Pan Seared Boneless Rib Eye\*** 31  
Oregon blue cheese butter

**10 oz Grilled Bone-In Pork Chop\*** 24  
grilled frenched rib chop with a smoked tomato-shallot marmalade - GF

## Stuffed Chicken Breast 21

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 22

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 21

garlic white wine sauce, confit tomatoes and Manila clams

## Linguine Seafood Medley 25

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

## Saffron Risotto 19

artichoke hearts, confit tomatoes, mushrooms and baby spinach - GF  
grilled chicken 24 prawns 26

## Cioppino 25

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

## Pesto Primavera Pasta 23

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

## Coastal Seafood Mac-n-Cheese 23

Dungeness crab and Oregon pink shrimp in a creamy three-cheese sauce baked three-cheese 17

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