Fathoms Lunch Menu

Starters and Salads

Soup of the Day or Clam Chowder
bowl 6.25 cup 4.25

Side Salad 4.95
Caesar or mixed greens

Fried Calamari 9.00
cumin and coriander spiced with saffron aioli

Chicken Skewers 9.00
with saffron aioli and romesco sauces

Seafood Cocktails
Bay shrimp 8 Dungeness crab 16

Bowl of Steamed Manila Clams 15.00
one pound of Manila clams simmered in white wine, garlic, onions, lemon, and herbs
served with warm rustic baguette

Seafood Louis
Shrimp 16.00 Dungeness crab and shrimp 18.00 Dungeness crab 21.00
shredded romaine tossed in Fathoms' own Louis dressing, black olives, tomatoes, cucumber and hard cooked egg

Spanish Chicken Salad 16.00
mixed greens, grilled chicken, almonds, green olives, piquillo peppers, manchego cheese, garlic croutons, and creamy piquillo pepper dressing

Classic Cobb Salad 16.00
mixed greens, blue cheese crumbles, thick cut bacon, grilled and diced chicken, avocado, tomato, hard cooked egg, garlic croutons and your choice of dressing

Fathoms' Caesar Salad 11.00
Dungeness crab 19.00 grilled chicken 15.00 bay shrimp 16.00

Entrees

Entrees served with choice of house made hot chips or French fries.
Substitute a house salad, a cup of the soup of the day, or our famous clam chowder for 2.00.

Beer Battered Ling Cod 13.00
served with citrus cocktail or tartar sauce

Cornmeal Dusted Pan-Fried or Flash Fried Oysters 14.00
Yaquina Bay oysters with smoked tomato shallot marmalade

Beer Battered Shrimp 14.00
served with citrus cocktail sauce

Spanish Head Crab Cakes 16.00
with sweet mustard sauce

Split plates incur a 2.00 charge.
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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Entrees

Entrees served with choice of house made hot chips or French fries.
Substitute a house salad, a cup of the soup of the day, or our famous clam chowder for 2.00.

The "Inn" Burger* 13.00
a charbroiled half pound all natural choice beef patty topped with bacon, harissa aioli, roasted piquillo peppers, manchego cheese, crisp red leaf lettuce, fresh tomato, red onion, and a kosher pickle spear

Char-Grilled Cajun Rubbed Choice Mini Tender Steak* 17.00
served with chipotle remoulade

Grilled Salmon Burger 12.00
house recipe salmon patty with lemon cilantro mayonnaise, sliced red onion, fresh tomato, and red leaf lettuce on an organic Kaiser roll

Smoked Turkey Reuben 12.00
smoked turkey, Swiss cheese, sauerkraut, and thousand island dressing on grilled marble rye.

Cheeseburger* ½ lb. 11.00 1/3 lb. 10.00
all natural choice beef patty, thick cut cheddar cheese, crisp red leaf lettuce, fresh tomato, red onion, and a kosher deli pickle spear

Smoked Turkey BLT 12.00
smoked turkey, thick cut bacon, red leaf lettuce, tomato, avocado, and blue cheese mayonnaise on toasted whole wheat bread

Prime Rib Dip Sandwich 13.00
Caramelized onions and Swiss cheese on a French baguette served with au jus and horseradish

Pasta Entrees

All pasta entrees are made with fresh pasta and served with Parmesan cheese toast.
Gluten free pasta is available, please ask your server.

Grilled Chicken and Artichoke Linguine 14.00
linguine tossed in sun-dried tomatoes, artichoke, sun-dried tomato pesto and white wine sauce topped with grilled chicken

Portobello Mushroom Ravioli 15.00
big chunks of roasted portobello mushrooms, caramelized onions, Parmesan and mozzarella cheese stuffed in striped pasta and tossed in creamy mushroom Alfredo sauce

Linguine Seafood Medley 21.00
jumbo prawns, Manila clams, and scallops in a creamy pesto sauce

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