

Fathoms Restaurant & Bar

Starters

Clam Chowder or Soup of the Day

Cup 4 Bowl 6

French Onion Soup 6

Roasted garlic croutons and Gruyere cheese

Seafood Cocktails

Jumbo prawn 12 Dungeness crab 16

Fried Calamari 9

Cumin and coriander spiced with Saffron aioli

Mussels 16

Leeks, chorizo, and Cava with rustic French baguette

Chicken Skewer 8

With Saffron aioli and Romesco sauce

Spanish Head Crab Cakes 14

Sweet mustard sauce

Baked Artichoke and Dungeness Crab Dip 13

Tri-colored tortilla chips

Steamed Clams 15

Manila clams simmered in garlic, herbs, sherry, confit tomatoes and

White wine served with rustic French baguette

Salads

Caesar Salad 12

Chicken 15 Prawn 17 Dungeness Crab 20

Spanish Chicken Salad 15

Mixed greens, grilled Chicken, Piquillo peppers, olives, sliced almonds,

Manchego cheese, croutons and creamy Piquillo dressing

Wedge Salad 12

Crisp iceberg lettuce, bacon, hard boiled egg, confit tomato, croutons,

Blue cheese, and herbed buttermilk dressing

Our kitchen uses a variety of ingredients, if you have any food allergies please notify your server.

A 17% gratuity will be added to parties of 6 or more. Split plates incur a \$5.00 charge.

Entrées

*Entrées Include Choice of 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 Shrimp, Crab Cakes, or Pan-Fried Oysters to Any Entrée 11*

Moroccan Spiced Snapper 17

Harissa, cinnamon, preserved lemon, and white wine

Coconut and Macadamia Nut Pan Roasted Cod 18

Coconut curry sauce

Cedar Wrapped Salmon 19

Porcini, Champignon, Morel mushroom pesto

Seared Ahi Tuna 24

Tuna jus eschabeche

Pacific Rockfish 16

Romesco and garlic, tomato, and Brandy sauce

Lingcod Fish and Chips 17

Jumbo pieces of local fresh Ling cod deep fried in amber ale batter

Lobster Tails Market Price

Two 5oz lobster tails served with lemon and drawn butter

Sautéed Shrimp 19

Sautéed in tomatoes, onions, garlic, brandy, Chardonnay, and herbs

Dungeness Crab Cakes 24

Served with mustard sauce

Alaskan King Crab Market Price

A pound of King crab served with lemon and drawn butter

Seared Scallops 25

Chorizo, sweet onions, Sherry and peppers

Cornmeal Dusted Flash Fried Oysters 16

Yaquina Bay oysters dusted in cornmeal breading and flash fried

Served with jalapeño tomato jam

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Certified Angus Prime Rib

Horseradish cream and au jus

Friday and Saturday only – While it lasts! 8 oz/20 12 oz/24

6 oz USDA Choice Filet Mignon 29

Mushroom demi glace

7 oz USDA Prime Top Sirloin 22

Zinfandel reduction

12 oz USDA Choice Pan Seared Boneless Rib Eye 26

Spanish Cabrales blue cheese butter

Grilled Bone-In Pork Chop 21

Grilled 10oz frenched rib chop with Spanish romesco sauce and Hazelnut picada

Stuffed Chicken Breast 18

Stuffed with arugula and aged Manchego cheese with fennel and leek ragu

Specialties

Specialties include choice of soup or organic house salad and Fresh Baked Bread

Linguine Seafood Medley 23

Jumbo prawns, tender Manila clams, scallops, and Dungeness crab in creamy pesto sauce

Seafood Lasagna 17

Dungeness crab, jumbo prawns, house smoked salmon, scallops, and

Oregon pink shrimp layered in fresh pasta and Dill cream sauce

Linguine and Clams 19

Garlic white wine sauce, confit tomatoes, and Manila clams

Arroz Bomba 25

Spanish risotto made with Basque lobster stock and Ling cod, prawns, mussels, calamari, and clams

Pesto Primavera 19

Seasonal Vegetables Sautéed in Olive Oil and Pesto Finished With White Wine

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