

Fathoms Lunch Menu

Lunch Hours: 11:30am-2:00pm (Mon-Fri) 11:30am-2:30pm (Sat) Not Available Sundays

Starters and Salads

Clam Chowder Bowl 5.95 Cup 3.95

Side Salad 4.95

Cumin Coriander Fried Calamari 8.95
with Spanish Aioli

Chicken Skewers 7.95
with Spanish Aioli and Romesco

Seafood Louis 14.95

Shredded Romaine Tossed in Fathoms' Own Louis Dressing, Black Olives, Tomatoes, Cucumber, Hard Cooked Eggs, Dungeness Crab, and Oregon Pink Shrimp

Spanish Salad 14.95

Mixed Greens, Grilled Chicken, Almonds, Green Olives, Piquillo Peppers, Manchego Cheese, Croutons, and Creamy Piquillo Pepper Dressing

Classic Cobb Salad 14.95

Danish Blue Cheese, Thick Cut Bacon, Grilled Chicken, Avocado, Tomato, Hard Cooked Eggs, Garlic Croutons, and Your Choice of Dressing

Fathoms' Caesar Salad 9.95

For Dungeness Crab Add 8.00 For Chicken Add 3.00

Entrees

Entrees served with choice of house made hot chips, French fries, house salad, Or a cup of our famous clam chowder.

Beer Battered Ling Cod

Served with Citrus Cocktail or Tartar Sauce 10.95

Cornmeal Dusted Flash Fried Oysters 11.95

Yaquina Bay Oysters with Tomato Jalapeno Jam

Shrimp and Chips 12.95

Served with Citrus Cocktail Sauce

Spanish Head Crab Cakes 13.95

With Sweet and Spicy Mustard Sauce

Bowl of Steamed Manila Clams 13.95

One Pound of Manila Clams Simmered in White Wine, Garlic, Onions, Lemon, and Herbs Served with Warm Rustic Baguette

*A 17% gratuity will be added to parties of six or more. Split plates incur a 2.00 charge.
Our kitchen uses a variety of ingredients, if you have any food allergies please notify your server.*

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Entrees

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Or a cup of our famous clam chowder.

The "Inn" Burger 10.95

A Charbroiled Half Pound All Natural Choice Burger 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 15.95

Served with Chipotle Remoulade

Grilled Salmon Burger 10.95

House Recipe Salmon Patty with Lemon Cilantro Mayonnaise, Sliced Red Onion, Fresh Tomatoes, and Red Leaf Lettuce on a Organic Kaiser Roll

Turkey Reuben 9.95

Sliced Turkey, Sauerkraut, and Thousand Island Dressing on Grilled Organic Rye Bread.

Cheese Burger 8.95

A Half Pound All Natural Choice Beef Patty, Thick Cut Cheddar Cheese, Crisp Red Leaf Lettuce, Fresh Tomato, Red Onion, and Kosher Deli Pickle Spear

Turkey BLT 10.95

Toasted Organic Whole Wheat Bread, Smoked Turkey, Thick Cut Bacon, Red Leaf Lettuce, Tomato, Avocado, and Blue Cheese Mayonnaise

Pasta Entrees

All pasta entrees are made with fresh pasta and served with parmesan cheese toast.

Linguine Seafood Medley 19.95

Linguine Jumbo Prawns, Manila Clams, Scallops, and Dungeness Crab in a Pesto Cream Sauce

Grilled Chicken and Artichoke Linguine 12.95

Linguine Tossed in Sundried Tomatoes, Artichokes, and Sundried Tomato Pesto and White Wine Sauce Topped with Grilled Chicken

Portobello Mushroom Ravioli 13.95

Big Chunks of Roasted Portobello Mushrooms, Caramelized Onions, Parmesan and Mozzarella Cheeses Stuffed in Striped Pasta and Tossed in Creamy Mushroom Alfredo Sauce

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