

Fathoms Restaurant Valentine's Menu

February 14th, 4pm – 10pm

Starters

Crab Cocktail 18

Dungeness crab, tarragon, blood orange avocado oil, and micro salad

Oysters Spanish Head 14

A half dozen local petite oysters, chive, European butter, French sea salt, and Piment d'Espelette

Chicken and Artichoke Florentine Soup 7

Artichokes, chicken, spinach, and crispy artichoke chips

Lobster Salad 16

Arugula, lobster, tobiko caviar vinaigrette, preserved lemon, and radish

Surf

Fathoms Cioppino 34

Saffron tomato broth, fresh halibut, jumbo shrimp, clams, calamari, and jumbo scallops served with a rustic French baguette

Dungeness Crab and Artichoke Ravioli 26

Crab, grilled artichokes, mozzarella, parmesan, and ricotta wrapped in fresh pasta and tossed with asparagus, wild mushrooms, grape tomatoes, and a Pinot Gris herb sauce

Turf

choice of two accompaniments

14oz Choice New York 21

Classic Béarnaise

12oz Prime Rib 26

Horseradish cream and au jus

8oz Choice Filet Mignon 31

Pinot Noir Demi Glace

13oz Stuffed Bone in Pork Chop 18

All natural pork chop stuffed with Rogue's Smoked Blue Cheese, pears, and caramelized onion

Accompaniments

Loaded Baked Potato, Smashed Garlic Red Potatoes, Orzo-Cous Pilaf,
Smoked Duck and Anasazi Bean Ragu, Steamed Asparagus, Wedge Salad,
or Sautéed Spinach with Garlic and Mushrooms

Add a 7oz lobster tail, 9oz king crab leg, or four jumbo scallops to any entrée for 19.95

Valentine's Desserts

Chocolate Cake 8

*Vanilla bean custard layered chocolate cake
Raspberry Pinot Noir Reduction*

Crème Brulee 7

Chambord and Godiva Chocolate Liquor

Strawberry Tiramisu 9

*Fresh Strawberries layered with Grande Marnier soaked ladyfingers,
zabaglione, and whipped cream*

Chocolate Amaretto Cheesecake 7