



FATHOMS

Restaurant & Bar

BEACH BITES

Seafood Cocktails (GF)

Jumbo Prawns – 18 Dungeness Crab – 22
Oregon Bay Shrimp – 14

Calamari – 18

A Bright Mix of Calamari & Sliced Jalapenos
Served with Chipotle Aioli

Crab Cakes – 24

Two House Made Crab Cakes
Served with Chipotle Aioli

Artichoke Crab Dip (GF) – 19

Served with Tri-Color Tortilla Chips

Deep Fried Ravioli – 17

Breaded Ravioli Stuffed with a Blend of 4 Cheeses
Served with Arrabbiata Dipping Sauce
(Spicy Marinara)

Steamer Clams – 21

One Pound Manila Clams Simmered
with Spanish Linguica & Fennel
Served with Rustic Bread

Beef Tenderloin Tips – 17

Sauteed In Garlic and Olive Oil
Finished with Sherry and Parsley
Served with Rustic Bread

Coconut Prawns – 17

Eight Prawns Served with Sweet Chili Sauce

Fresh Yaquina Bay Oysters – 19

Four Oysters, Corn Meal Flash Fried
Served with Chipotle Aioli

Gambas Al Ajillo – 20

(Spanish Garlic Shrimp)
Sauteed In Garlic, White Wine,
Red Pepper Flakes & Fresh Herbs.
Served with Rustic Bread

SALADS

Caesar Salad – 14

Chopped Hearts of Romaine,
Parmesan Cheese & Croutons
Add: Chicken – 6 Bay Shrimp – 6
Dungeness Crab – 15

Fathoms Garden Salad – 12

Spring Mix with Tomatoes,
Cucumbers, Onions, Carrots & Croutons

Cobb Salad – 18

Thick Cut Bacon, Grilled Chicken, Avocado,
Tomato, Hard Boiled Egg, Croutons
Blue Cheese Crumbles, & Choice of Dressing

Beet Salad (GF) – 17

Fresh Beets with Spring Mix Topped with
Fresh Berries, Feta Cheese & Candied
Walnuts Tossed in a House Made Vinaigrette

Dinner Side Salad (GF) – 6

with Choice of Dressing

SOUPS

French Onion Soup – 11

Served with Roasted Garlic
Croutons and Gruyere Cheese

New England Style Clam Chowder

Cup – 8 Bowl – 10

SANDWICH BOARD

Served with Choice of House Slaw, French Fries or Hot Chips

Fathoms Burger – 19

Half Pound Grass-Fed Beef
Topped with Lettuce, Tomato, Onion, &
Choice of Cheese. Served on a Brioche Bun
Add Bacon, Mushroom or Avocado – 2
(Black Bean Patty Available)

Portabello Burger – 17

Served with Roasted Red Peppers, Confit
Tomatoes, Lettuce, Fresh Mozzarella Cheese,
Harissa Aioli on a Ciabatta Bread

Spicy Chicken Sandwich – 18

Deep Fried Chicken Breast Topped with
Lettuce, Tomato, Onions, Pickles, Pepperjack Cheese
& Harissa Aioli Served on a Brioche Bun

Prime Rib Dip Sandwich – 19

Caramelized Onions & Swiss Cheese
On A French Baguette Served
with Au Jus & Horseradish Cream Sauce

PASTA

Pasta Entrees are Served with House Made Garlic Bread. Gluten Free Pasta Available – 2

Linguine Pasta – 19

Linguine Tossed in Your Choice of
House Made Alfredo Sauce or
Spicy Arrabbiata Sauce
Add: Chicken – 6 Bay Shrimp – 6 Prawns – 12

Lobster Mac & Cheese – 30

Cavatappi Pasta & Lobster Chunks
Mixed In A Rich, Three Cheese Sauce

Baked Rigatoni – 26

Italian Sausage & Rigatoni Pasta
Baked in Our House Made
Spicy Arrabbiata Sauce
Topped with Fresh Mozzarella Cheese

Seafood Linguine with Arrabbiata Sauce – 32

Prawns, Scallops, Fish, Clams & Mussels Tossed in Our House Made Arrabbiata Sauce (Spicy Marinara)

Arborio Risotto – 20

Served with Confit Tomatoes, Mushrooms, Asparagus & Spinach
Add: Chicken – 6 Sauteed Prawns – 12 One Lobster Tail – MP

SIP & SAVOR

COCKTAILS

Mai Tai..... 12
Gold Rush..... 12
Pomegranate Cosmo..... 12
Oregon Raindrop.....13
Sour Appletini..... 12
Oaxacan Old Fashioned.... 14
Cadillac Margarita..... 15
Long Island Iced Tea..... 15
Oregon Mule..... 12
Lemon Drop..... 12

WINE

Wycliff Brut Champagne..... 7
Valdo Prosecco..... 8
Jolee Semi-Sparkling Rose..... 10
Foris Moscato..... 10
Kim Crawford Sauvignon Blanc... 11
Chateau St. Michelle Reisling..... 9
Acrobat Pinot Gris..... 9
Joe Chardonnay..... 9
Joe Pinor Noir..... 10
Reverly Merlot..... 10
Barnard Griffin Cabernet..... 10
Klinker Brick Zinfandel..... 12

BEER

Draft Beer 7
Bottles..... 5
Heinekin, Coors Light, Corona,
Pelican Tsunami Stout,
Ace Pineapple Cider
Pelican Beakbreaker Dbl IPA,
12 oz. Cans..... 5
FG City of Dreams Hazy Pale Ale,
Rogue Honey Kolsch, Sisters Mango Seltzer
NA Athletic Run Wild IPA
16 oz. Cans..... 7
Bend Cider, FG Cavatica Stout,
Guinness Stout

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food Borne Illness.

Room Service Orders: Gratuity 20%. | Room Service Minimum Charge: Breakfast \$10, Lunch/Dinner Menu \$20 | 20% Automatic Gratuity For Parties Of 6 Or More .



OCEANS

Served With Seasonal Vegetables & Your Choice of Cauliflower Rice or Mashed Potatoes (Baked Potatoes are Available on Fridays & Saturdays)

Halibut (GF) – 40

Wild Caught Halibut Pan Seared with Lemon Dill Butter Sauce

Crab Cakes – 36

Three House Made Crab Cakes with Chipotle Aioli

Stuffed Coho Salmon Filet – 34

Wild Caught Salmon Stuffed with Crab and Shrimp

Coconut Prawns – 29

Twelve Prawns Served with Sweet Chili Sauce

Fresh Yaquina Bay Oysters – 28

Six Oysters Flash Fried & Served with Chipotle Aioli

Fried Seafood Platter – 34

Two Fish & Chips, Four Coconut Prawns, One Crab Cake

Sauteed Prawns (GF) – 29

Sauteed in White Wine, Garlic & Fresh Herbs

Pacific Lobster Tails – MP

Two Steamed Lobster Tails with Clarified Butter & Lemon

Sauteed Seafood Medley (GF) – 37

Prawns, Scallops, Salmon & Ling Cod Sautéed with Mushrooms & Roasted Peppers
Cooked In A Garlic Butter Wine Reduction

FRESH OFF THE DOCK

Fish & Chips – 25

Three Pieces of Fresh Ling Cod Flash Fried In Beer Batter
Served with French Fries & Coleslaw

Salmon Tacos (GF) – 28

Three Blackened Salmon Tacos
with A Cilantro Lime Slaw & Mango Salsa

Rockfish – 36

Encrusted with Citrus Herbs, Served with Salmon Potato Cake & Vodka Sauce

FARMS

Served with Seasonal Vegetables & Your Choice of Cauliflower Rice or Mashed Potatoes
(Baked Potatoes are Available on Fridays & Saturdays)
To preserve the integrity of our steaks we will not offer Well Done.

14 oz. Beef Ribeye* (GF) – 52

Topped with Compound Butter

6 oz. Grass-Fed Filet Mignon* (GF) – 44

Topped with Demi-Glace & Mushrooms

20 oz. T-Bone Steak* (GF) – 42

Sauteed in Rosemary & Thyme Butter

32 oz. Tomahawk Steak * – 120

(Dinner for Two)

Topped with Compound Butter Served with Your Choice of Two Side Dishes

Airline Chicken (GF) – 28

Pan Seared Chicken Breast Served with a Brandy Mustard Sauce

Prime Rib Fathoms Prime Rib Dinner

Friday & Saturday Only

House Made Au Jus & Horseradish Cream Sauce (GF)

8 oz. – 32 12 oz. – 40 16 oz. – 54

Served with Seasonal Vegetables and a Choice of Baked Potato, Cauliflower Rice, or Mashed Potatoes

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