



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 – 16

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
Add: Chicken – 6 Bay Shrimp – 6 Dungeness Crab – 15

Cobb Salad – 18

Thick Cut Bacon, Grilled Chicken, Avocado,
Tomato, Hard Boiled Egg, Croutons
Blue Cheese Crumbles, & Choice of Dressing
Add: Bay Shrimp – 6 Dungeness Crab – 15

Beet Salad (GF) – 17

Fresh Beets with Spring Mix Topped with
Fresh Berries, Feta Cheese & Candied
Walnuts Tossed in a House Made Vinaigrette
Add: Chicken – 6 Bay Shrimp – 6 Dungeness Crab – 15

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

WINE

Wycliff Brut Champagne.....	7
Valdo Prosecco 187ml Bottle.....	10
Foris Moscato.....	10
Kim Crawford Sauvignon Blanc...	11
Sweet Cheeks Reisling.....	10
Anne Amie Pinot Gris.....	10
Joe Chardonnay.....	9
Joe Pinor Noir.....	10
Benton Lane Pinot Noir.....	14
Reverly Merlot.....	10
Barnard Griffin Cabernet.....	10
Klinker Brick Zinfandel.....	14

BEER

Draft Beer.....	7
Bottles	5
Heinekin.....	5
Corona.....	5
Pelican Tsunami Stout.....	5
Founders Porter.....	5
Pelican Beakbreaker Dbl IPA..	5
16 oz Cans	
FG Cavatica Stout.....	7
Guinness Stout.....	7

Cider & Seltzer

Bend Dry Apple Cider, 16 oz.....	7
Sisters Mango Seltzer, 12 oz.....	5
Sister Pineapple Seltzer, 12 oz.....	5
2 Towns Pineapple Cider, 12 oz.....	5

12 oz Cans

FG City of Dreams Hazy Pale Ale..	5
Rogue Honey Kolsch.....	5
Pelican Pilsner.....	5
NA Athletic Wild Run IPA.....	5
NA Athletic Golden Ale.....	5

Menu items are subject to change according to seasonality and availability.
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 .

Prices & Selection are Subject to Change without Notice



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

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

Chicken Piccata – 24

Skinless Chicken Breast Topped with Capers, White Wine, Lemon Juice & Butter
Served With Choice of Starch & House Vegetables

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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