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## BEACH BITES

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### SEAFOOD COCKTAILS (GF)

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

### DUNGENESS CRAB CAKES – 24

Two House Made Crab Cakes Served with Chipotle Aioli

### ARTICHOKE CRAB DIP (GF) – 19

Served with Tri-Color Tortilla Chips

### COCONUT PRAWNS – 17

Served with Sweet Chili Sauce

### CALAMARI – 18

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

### STEAMER CLAMS – 21

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

### BEEF TENDERLOIN TIPS – 17

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

### DEEP FRIED RAVIOLI – 16

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

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## SOUPS

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### NEW ENGLAND STYLE CLAM CHOWDER

Cup – 8    Bowl – 10

### FRENCH ONION SOUP – 11

Served with Roasted Garlic  
Croutons & Gruyere Cheese

### SOUP & SALAD – 15

Bowl of French Onion Soup or New England Clam Chowder with Side Salad

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## SALADS

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### 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, Carrots, Onions, Croutons & Choice of Dressing

### COBB SALAD – 16

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

### BEEF SALAD (GF) – 16

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

### Side Salad (GF) – 6

with Choice of Dressing

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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.

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## SPECIALTIES

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### **BEER BATTER FISH & CHIPS**

Served with House Slaw & Your Choice of French Fries or Hot Chips  
2 Ling Cod Filets – 18      5 Prawns – 18

### **HOUSE MADE DUNGENESS CRAB CAKES – 27**

2 Crab Cakes with Chipotle Aioli Sauce. Served with Your Choice of French Fries or Hot Chips.

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## PASTA

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

### **LOBSTER MAC & CHEESE – 26**

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

### **LINGUINE PASTA – 19**

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

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## SANDWICH BOARD

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Served with Choice of Side Salad, House Slaw, French Fries or Hot Chips  
(Substitute Clam Chowder – 2.95)

### **FATHOMS BURGER – 19**

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

### **SPICY CHICKEN SANDWICH – 18**

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

### **PRIME RIB DIP SANDWICH – 19**

Topped with Caramelized Onions & Swiss Cheese on a French Baguette  
Served with Au Jus & Horseradish Cream Sauce

### **SPANISH HEAD CLUB SANDWICH – 17**

Ham, Turkey, Bacon & Cheddar Cheese Served  
on Toasted Sour Dough Bread with Lettuce, Tomato & Mayonnaise

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