



FATHOMS
Restaurant & Bar

Lunch Menu Served Daily
12:00 – 3:00

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

DUNGENESS 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

Served with Sweet Chili Sauce

FRESH YAQUINA BAY OYSTERS – 19

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

SOUPS

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

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, 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

BEET 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

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

BEER BATTER FISH & CHIPS

Served with House Slaw & Your Choice of French Fries or Hot Chips

2 Ling Cod Filets – 18 5 Prawns – 18

FRESH YAQUINA BAY OYSTERS – 22

5 Oysters Flash Fried in Corn Meal with Chipotle Aioli

Served with House Slaw, French Fries or Hot Chips

HOUSE MADE DUNGENESS CRAB CAKES – 27

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

SALMON TACOS (GF)

Blackened Salmon Tacos with a Cilantro Lime Slaw & Mango Salsa in Corn Tortillas

2 Tacos – 18 3 Tacos – 25

PASTA

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

SANDWICH BOARD

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

PORTABELLO BURGER – 17

Topped with Roasted Red Peppers, Confit Tomatoes, Lettuce, Fresh Mozzarella & Harissa Aioli

Served on a Ciabata Bun

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