

## DINNER MENU

3PM – CLOSE

### STARTERS

SEAFOOD COCKTAILS - (GF) JUMBO PRAWNS 18 | DUNGENESS CRAB 22 | OREGON BAY SHRIMP 14

CRAB CAKES 26

TWO HOUSE MADE CRAB CAKES SERVED WITH CHIPOTLE AIOLI

ARTICHOKE CRAB DIP - (GF) 20

SERVED WITH TRI-COLORED TORTILLA CHIPS

COCONUT PRAWNS 18

LIGHTLY BREADED & FLASH FRIED, SERVED WITH SWEET CHILI SAUCE

GAMBAS AL AJILLO 22

SPANISH GARLIC SHRIMP SAUTÉED IN GARLIC, WHITE WINE, RED PEPPER FLAKES & FRESH HERBS, SERVED WITH RUSTIC BREAD

CALAMARI 19

LIGHTLY BREADED CALAMARI & JALAPENOS FLASH FRIED, SERVED WITH A CHIPOTLE AIOLI

FRESH YAQUINA BAY OYSTERS 19

CORN MEAL FLASH FRIED SERVED WITH CHIPOTLE AIOLI

STEAMER CLAMS 22

ONE POUND MANILA CLAMS SIMMERED WITH SPANISH LINGUICA & FENNEL, SERVED WITH RUSTIC BREAD

BEEF TENDERLOIN TIPS 17

SAUTÉED IN GARLIC & OLIVE OIL FINISHED WITH SHERRY & PARSLEY, SERVED WITH RUSTIC BREAD

DEEP FRIED RAVIOLI 18

BREADED RAVIOLI STUFFED WITH A BLEND OF FOUR CHEESES, SERVED WITH ARRABBIATA DIPPING SAUCE

### SOUPS

NEW ENGLAND STYLE CLAM CHOWDER CUP 8 | BOWL 10

FRENCH ONION SOUP 12

SERVED WITH ROASTED GARLIC CROUTONS & GRUYERE CHEESE

SOUP & SALAD 15

BOWL OF FRENCH ONION SOUP OR NEW ENGLAND CHOWDER WITH A SIDE SALAD

### SALADS

ADD GRILLED CHICKEN 8 | ADD BAY SHRIMP 8 | ADD DUNGENESS CRAB 15

LOUIE SALAD 15

CHOPPED ROMAINE LETTUCE WITH BACON, HARDBOILED EGG, CARROTS, CUCUMBER, BLACK OLIVES & TOMATOES  
SERVED WITH LOUIE DRESSING

CAESAR SALAD 15

CHOPPED HEARTS OF ROMAINE, PARMESAN CHEESE & CROUTONS, CAESAR DRESSING

BEET SALAD 17

FRESH BEETS WITH SPRING MIX TOPPED WITH FRESH BERRIES, FETA CHEESE & CANDIED WALNUTS  
TOSSED IN HOUSE MADE BALSAMIC DRESSING

SPANISH HEAD COBB SALAD 23

CHOPPED ROMAINE LETTUCE, THICK CUT BACON, GRILLED CHICKEN, AVOCADO, TOMATO, HARD BOILED EGG, CROUTONS,  
BLUE CHEESE CRUMBLES & CHOICE OF DRESSING

SIDE SALAD 6

SPRING MIX WITH TOMATO, ONION & CUCUMBER TOPPED WITH CROUTONS & YOUR CHOICE OF DRESSING

### PASTAS

SERVED WITH HOUSE MADE GARLIC BREAD. GLUTEN FREE PASTA AVAILABLE 3

ADD GRILLED CHICKEN 8 | ADD BAY SHRIMP 8 | ADD PRAWNS 15 | ADD LOBSTER MP

LINGUINE PASTA 18

LINGUINE TOSSED IN YOUR CHOICE OF ALFREDO SAUCE OR ARRABBIATA SAUCE (SPICY MARINARA)

ARBORIO RISOTTO 20

SERVED WITH CONFIT TOMATOES, MUSHROOMS, ASPARAGUS & SPINACH

LOBSTER MAC & CHEESE 28

CAVATAPPI PASTA WITH THREE TYPES OF CHEESE & CHUNKS OF LOBSTER

SEAFOOD LINGUINE PASTA 32

PRAWNS, MUSSELS & CLAMS SAUTÉED WITH SUN DRIED TOMATOES, MUSHROOMS, ONION & PEPPERS, TOSSED WITH RIGATONI PASTA IN A  
RICH CREAM SAUCE, SERVED WITH GARLIC BREAD

BAKED RIGATONI 28

ITALIAN SAUSAGE & RIGATONI PASTA BAKED IN OUR HOUSE MADE SPICY ARRABBIATA SAUCE, TOPPED WITH FRESH MOZZARELLA

## SANDWICH BOARD

SERVED WITH CHOICE OF SIDE SALAD, HOUSE SLAW, FRENCH FRIES, OR HOT CHIPS

### PRIME RIB DIP SANDWICH\* 20

SLICED PRIME RIB TOPPED WITH CARAMELIZED ONIONS & SWISS CHEESE ON A FRENCH BAGUETTE  
SERVED WITH AU JUS & HORSERADISH CREAM SAUCE

### FATHOMS BURGER\* 20

HALF POUND GRASS FED PATTY TOPPED WITH LETTUCE, TOMATO, ONION & CHOICE OF CHEESE, SERVED ON A BRIOCHE BUN  
SUBSTITUTE BLACK BEAN PATTY ADD 2 EA. FOR BACON | MUSHROOM | AVOCADO

### INN BURGER 22

HALF POUND GRASS FED BEEF PATTY TOPPED WITH BACON, ROASTED RED PEPPER, MANCHEGO CHEESE, LETTUCE, TOMATO & ONION,  
TOPPED WITH HARISSA AIOLI, SERVED ON A BRIOCHE BUN  
SUBSTITUTE BLACK BEAN PATTY

### SPICY CHICKEN SANDWICH 18

DEEP FRIED CHICKEN BREAST, TOPPED WITH LETTUCE, TOMATO, ONIONS, PICKLES & PEPPER JACK CHEESE, TOPPED WITH HARISSA AIOLI,  
SERVED ON CIABATTA BREAD

### PORTOBELLO MUSHROOM SANDWICH 18

TOPPED WITH ROASTED RED PEPPERS, CONFIT TOMATOES, LETTUCE, FRESH MOZZARELLA & HARISSA AIOLI, SERVED ON CIABATTA BREAD

## FROM THE DOCKS

### FISH & CHIPS 25

FRESH LING COD FLASH FRIED IN BEER BATTER, SERVED WITH FRENCH FRIES & HOUSE SLAW

### SPANISH HEAD SALMON TACOS (THREE TACOS) 25

BLACKENED SALMON WITH CILANTRO LIME SLAW & MANGO SALSA, SERVED IN CORN TORTILLAS

## OCEANS

SERVED WITH SEASONAL VEGETABLES & CHOICE OF GARLIC MASHED POTATOES, RICE PILAF OR FRENCH FRIES

BAKED POTATOES AVAILABLE FRIDAY & SATURDAY

### PAN SEARED HALIBUT - (GF) 40

PAN SEARED HALIBUT TOPPED WITH DUNGENESS CRAB SERVED WITH A TARRAGON BUTTER SAUCE

### STUFFED COHO SALMON FILET 36

WILD CAUGHT SALMON STUFFED WITH CRAB & SHRIMP, SERVED WITH A TARRAGON BUTTER SAUCE

### GRILLED KING SALMON 38

FRESH CHINOOK SALMON GRILLED, TOPPED WITH LEMON CAPER & BAY SHRIMP SAUCE

### SAUTÉED PRAWNS - (GF) 30

SAUTÉED IN WHITE WINE, GARLIC & FRESH HERBS

### HOUSE MADE DUNGENESS CRAB CAKES 38

THREE CRAB CAKES, SERVED WITH CHIPOTLE AIOLI

### SPANISH HEAD RISOTTO 20

CLASSIC ARBORIO RICE ADD PRAWNS 12 | ADD SCALLOPS 15 | ADD CHICKEN 8 | ADD LOBSTER MP

### COCONUT PRAWNS 29

COCONUT PRAWNS FLASH FRIED TO A GOLDEN BROWN, SERVED WITH SWEET CHILI SAUCE

### YAQUINA BAY OYSTERS 28

FLASH FRIED OR PAN FRIED, SERVED WITH A SIDE OF CHIPOTLE AIOLI

### PAN SEARED SCALLOPS 38

WITH PANCETTA, LEEKS & TOMATO CONFIT

### SAUTÉED SEAFOOD MEDLEY 38

PRAWNS, SCALLOPS, SALMON & LING COD SAUTÉED WITH MUSHROOMS & ROASTED PEPPERS, COOKED IN A GARLIC BUTTER WINE REDUCTION

### LOBSTER TAILS MP

TWO STEAMED LOBSTER TAILS WITH CLARIFIED BUTTER & LEMON

## FARMS

SERVED WITH SEASONAL VEGETABLES & CHOICE OF GARLIC MASHED POTATOES, RICE PILAF OR FRENCH FRIES

BAKED POTATOES AVAILABLE FRIDAY & SATURDAY

### 14 OZ. BEEF RIBEYE\* 52

TOPPED WITH COMPOUND HERB BUTTER

### 6 OZ. FILET MIGNON\* 44

TOPPED WITH A DEMI GLAZE & MUSHROOMS

### BACON WRAPPED TOP SIRLOIN 38

6 OZ. TOP SIRLOIN WRAPPED IN APPLEWOOD SMOKED BACON, SERVED WITH A PINOT NOIR REDUCTION

### CHICKEN PICCATA 24

PAN SEARED CHICKEN BREAST TOPPED WITH CAPERS WHITE WINE, LEMON JUICE, FRESH HERBS & BUTTER

### PRIME RIB (FRIDAY & SATURDAY ONLY) 8 OZ. 34 | 10 OZ. 42 | 16 OZ. 56

HOUSE MADE AU JUS & HORSERADISH CREAM SAUCE

(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: 20% gratuity. Room service minimum charge: Breakfast - \$10, Lunch & Dinner - \$20

20% automatic gratuity for parties of 6 or more.