

LUNCH MENU

11:30AM – 3:00PM MONDAY - SATURDAY

12:30PM – 3:00PM SUNDAY

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

SHRIMP SAUTEED 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 18

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

DEEP FRIED RAVIOLI 17

BREADED RAVIOLI STUFFED WITH A BLEND OF FOUR CHEESES

SERVED WITH ARRABBIATA DIPPING SAUCE

SALADS

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

LOUIE SALAD 15

CHOPPED ROMAINE LETTUCE WITH 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

SOUPS

NEW ENGLAND STYLE CLAM CHOWDER CUP 8 | BOWL 10

FRENCH ONION SOUP 12

SERVED WITH ROASTED GARLIC CROUTONS & GRUYERE CHEESE

SOUP & SALAD 16

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

PASTAS

SERVED WITH HOUSE-MADE GARLIC BREAD

GLUTEN FREE PASTA AVAILABLE 3

LOBSTER MAC & CHEESE 28

CAVATAPPI PASTA WITH THREE TYPES OF CHEESE & CHUNKS OF LOBSTER

LINGUINE PASTA 18

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

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

PRAWNS & PASTA 29

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

OCEANS

BEER BATTER FISH & CHIPS

SERVED WITH HOUSE SLAW & YOUR CHOICE OF FRENCH FRIES OR HOT CHIPS

TWO LING COD FILLETS 18 | TWO SALMON FILLETS 18 | FIVE PRAWNS 18

FRESH YAQUINA BAY OYSTERS 22

CORN MEAL FLASH FRIED SERVED WITH CHIPOTLE AIOLI & YOUR CHOICE OF FRENCH FRIES OR HOT CHIPS

HOUSE MADE DUNGENESS CRAB CAKES 28

THREE CRAB CAKES, SERVED WITH CHIPOTLE AIOLI

SPANISH HEAD SALMON TACOS TWO TACOS 18 | THREE TACOS 25

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

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

STEAK FRITES 24

GRILLED NY STRIP STEAK SERVED WITH CHIMICHURRI SAUCE & A SIDE OF FRENCH FRIES

SPANISH HEAD CLUB SANDWICH 18

HAM, TURKEY, BACON & CHEDDAR CHEESE SERVED ON TOASTED SOURDOUGH BREAD WITH LETTUCE, TOMATO & MAYONNAISE

FATHOMS BURGER* 20

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

THE 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

(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.