

DINNER MENU

3PM-CLOSE

FATHOMS

SEAFOOD COCKTAILS- (GF)

DUNGENESS CRAB 22 | OREGON BAY SHRIMP 14

CRAB CAKES 26

TWO HOUSE MADE CRAB CAKES SERVED WITH CHIPOTLE AIOLI

COCONUT PRAWNS 18

LIGHTLY BREADED & DEEP FRIED, SERVED WITH SWEET CHILI SAUCE

CALAMARI 19

LIGHTLY BREADED CALAMARI & JALAPENOS 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

SAUTEED 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 17

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

CAESAR SALAD 16

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

BEET SALAD 18

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

SIDE SALAD 6

SPRING MIX WITH TOMATO, ONION, CARROTS & 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

SANDWICH BOARD

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 BEEF WITH LETTUCE, TOMATO, ONION & CHOICE OF CHEESE SERVED ON A BRIOCHE BUN
ADD \$2.00 EACH FOR BACON | MUSHROOM | AVOCADO | **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 A BRIOCHE BUN

PASTAS

SERVED WITH HOUSE-MADE GARLIC BREAD

ADD \$3.00 TO SUBSTITUTE GLUTEN FREE PASTA

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

LINGUINE PASTA 18

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

LOBSTER MAC & CHEESE 28

CAVATAPPI PASTA WITH THREE TYPES OF CHEESE & CHUNKS OF LOBSTER

BAKED RIGATONI 28

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

FROM THE DOCKS

SPANISH HEAD RISOTTO 20 ADD PRAWNS 15 | ADD CHICKEN 8 | ADD LOBSTER MP

CLASSIC ARBORIO RICE SERVED WITH CONFIT TOMATOES, MUSHROOMS, ASPARAGUS & SPINACH

FISH & CHIPS 25

FRESH LING COD DEEP 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

ENTREES

WITH SEASONAL VEGETABLES & CHOICE OF GARLIC MASHED POTATOES, RICE PILAF OR FRENCH FRIES (UNLESS SPECIFIED)

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 FILLET 36

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

SAUTÉED PRAWNS (GF) 30

SAUTEED IN WHITE WINE, GARLIC & FRESH HERBS

HOUSE MADE DUNGENESS CRAB CAKES 38

THREE CRAB CAKES, SERVED WITH CHIPOTLE AIOLI

COCONUT PRAWNS 29

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

SAUTEED SEAFOOD MEDLEY 38

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

LOBSTER TAILS MP

TWO STEAMED LOBSTER TAILS WITH CLARIFIED BUTTER & LEMON

14 OZ. BEEF RIBEYE* 54

TOPPED WITH COMPOUND HERB BUTTER

6 OZ. FILET MIGNON * 44

TOPPED WITH A DEMI GLAZE & MUSHROOMS

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 | 12 oz. 42 | 16 oz. 56

HOUSE MADE AU JUS & HORSE RADISH CREAM SAUCE

(GF)= GLUTEN FREE. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER.

*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ROOM SERVICE ORDERS: 20% GRATUITY. ROOM SERVICE MINIMUM CHARGE :

BREAKFAST-\$10.00, LUNCH/DINNER-\$20.00

20% AUTOMATIC GRATUITY FOR PARTIES OF 6 OR MORE.