

LUNCH MENU

11:30AM-3:00PM MONDAY- SATURDAY

12:30PM-3:00PM SUNDAY

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 & FLASH 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 & 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

(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.

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 |

SANDWICHES

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 & CHOICE OF FRENCH FRIES OR COLE SLAW

FATHOMS BURGER* 20

HALF POUND LOCALLY SOURCED BEEF TOPPED WITH LETTUCE, TOMATO, ONION & CHOICE OF CHEESE

SERVED ON A BRIOCHE BUN - CHOICE OF FRENCH FRIES OR COLE SLAW

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 - CHOICE OF FRENCH FRIES OR COLE SLAW - SERVED ON A BRIOCHE BUN

OCEANS

BEER BATTER FISH & CHIPS

SERVED WITH HOUSE SLAW & FRENCH FRIES

TWO LING COD FILLETS 18 | FIVE PRAWNS 18

HOUSE MADE DUNGENESS CRAB CAKES 28

TWO (2) CRAB CAKES, SERVED WITH CHIPOTLE AIOLI - CHOICE OF FRENCH FRIES OR COLE SLAW

SPANISH HEAD SALMON TACOS TWO TACOS 18 | THREE TACOS 25

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

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