

APPETIZERS

SEAFOOD COCKTAILS (GF)

Oregon Bay Shrimp \$16 | Jumbo Shrimp \$19 | Dungeness Crab \$25

ARTICHOKE CRAB DIP Served with tri colored tortilla chips	22	CRAB & AVOCADO TOWER (GF) Cucumbers, tomatoes, avocado & red onion. Drizzled with lime juice & olive oil Topped with fresh dungeness crab, tobiko & micro greens	26
STEAMER CLAMS One pound Manila clams simmered with Spanish Linguica & fennel. Served with rustic bread	24	CRAB CAKES Housemade crab cakes served with crispy leeks & chipotle aioli	26
FRESH YAQUINA BAY OYSTERS Panko breaded & deep fried. Served with chipotle aioli	19	COCONUT PRAWNS Lightly breaded & deep fried. Served with sweet chili sauce	18
GAMBAS AL AJILLO Sauteed shrimp in garlic, white wine, red pepper flakes & fresh herbs. Served with rustic bread	24	CALAMARI Lightly breaded calamari & jalapenos. Deep fried & served with chipotle aioli	19
DEEP FRIED RAVIOLI (V) Breaded ravioli stuffed with a blend of four cheeses. Served with an arrabbiata dipping sauce	18	BEEF TENDERLOIN TIPS Sauteed in garlic & olive oil. Finished with Sherry & parsley. Served with rustic bread	18

SOUPS & SALADS

NEW ENGLAND STYLE CLAM CHOWDER Cup 8 Bowl 12	FRENCH ONION SOUP Served with roasted garlic croutons & gruyere cheese	12
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SALAD ADD ONS

Grilled Chicken **8** | Bay Shrimp **8** | Jumbo Shrimp **13**
Dungeness Crab **15** | Salmon **16**
Combo (Half Bay Shrimp & Half Crab) **13**

SOUP & SALAD Bowl of Clam Chowder or French Onion Soup with a side salad	18	SPANISH HEAD COBB SALAD Romaine lettuce, thick cut bacon, grilled chicken, fresh avocado, tomatoes, hard boiled egg, croutons, blue cheese crumbles & choice of dressing	26
CLASSIC LOUIE SALAD Romaine lettuce with hard boiled egg, carrots, cucumbers, black olives & tomatoes. Served with Louie Dressing	18	BEET SALAD (GF) Fresh beets with spring mix topped with fresh berries, feta cheese & candied walnuts. Tossed in housemade balsamic dressing	18
CAESAR Romaine lettuce, parmesan cheese, croutons & caesar dressing	16	SIDE SALAD Fresh spring mix with tomatoes, onions, cucumbers, carrots, croutons & choice of dressing	8

SANDWICHES

SERVED WITH A CHOICE OF FRIES, HOT CHIPS, COLE SLAW OR SIDE SALAD

PRIME RIB DIP SANDWICH	20	HALIBUT SANDWICH	21
Sliced prime rib topped with caramalized onions & swiss cheese, served on a French baguette. Served with Au Jus & horseradish cream sauce		Grilled halibut, lettuce, tomato, onion & tarter sauce served on a brioche bun	
FATHOMS CHEESEBURGER*	22	SPICY CHICKEN SANDWICH	19
Half pound of Wagyu beef topped with lettuce, tomato, onion & choice of cheese on a brioche bun. Add mushroom for \$2. Add bacon and or avocado for \$4 Sub Chipotle bean patty		Battered & fried chicken breast, topped with lettuce, tomato, onions, pickles & pepperjack cheese. Topped with harissa aioli on a brioche bun	
SPANISH HEAD CLUB SANDWICH	19	QUINOA SANDWICH (V)	18
Ham, turkey, bacon, cheddar cheese, lettuce, onion, tomato & mayonnaise served on toasted sourdough bread		Quinoa cake, lettuce, topped with Tzatziki sauce on a brioche bun	

CHEF SPECIALTIES

BEER BATTERED FISH & CHIPS

Beer battered & deep fried to a golden brown, served with french fries & coleslaw

Lingcod **18** | Fried Prawns **20**

DUNGENESS CRAB CAKES	30	YAQUINA BAY OYSTERS	22
Housemade crab cakes served with chipotle aioli		Panko breaded & deep fried. Served with chipotle aioli	
COCONUT PRAWNS	24	THE INN PLATTER	32
Lightly breaded & deep fried Served with sweet chili sauce		Coconut prawns, crab cake, two beer battered lingcod filets, a sweet chili sauce, served with fries	
FLAT IRON STEAK*	26	SALMON TACOS	
Grilled flat iron steak with housemade peppercorn sauce, fingerling potatoes & spring mix citrus salad		Blackened Salmon with cilantro lime slaw & mango salsa, served in corn tortillas	
		Two Tacos	18
		Three Tacos	25

PASTAS

SERVED WITH HOUSEMADE GARLIC BREAD | ADD \$3 TO SUBSTITUTE FOR GLUTEN FREE PASTA

Chicken **8** | Bay Shrimp **8** | Jumbo Shrimp **15**
Salmon **16** | Dungeness Crab **15** | Lobster Tail **MP**

SPANISH HEAD PASTA	28	FATHOMS PASTA	30
Seared salmon, roasted red bell peppers, asparagus & mushrooms served with a housemade creamy dijon sauce and linguine pasta		Sauteed prawns in a housemade arrabbiata sauce with bell peppers, onions and linguine pasta	
LINGUINE PASTA	18	LOBSTER MACARONI & CHEESE	28
Linguine pasta tossed in a housemade alfredo sauce		Lobster tossed with a spirelli pasta & three cheese sauce, served with seasonal vegetables	

(GF) = Gluten Free (V) = Vegetarian
*Consuming raw or undercooked meats, seafood, or eggs may increase risk of food borne illness
If you have any food allergies, please notify your server
Automatic 20% gratuity for room service orders
Room service minimum charge of \$20 at Lunch
Automatic 20% gratuity for parties of 6 or more