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Some say you can actually see the curve of the earth as you enjoy daily breakfast, lunch, dinner or our seasonal Sunday champagne brunch at the Inn's 10th floor oceanfront restaurant and bar, Fathoms. Daily Early Bird Dinner Specials starting at \$10.50, and enjoy our menu in Fathoms Bar with appetizers starting at just \$4.00. Reservations recommended for dinner.

*Voted "Best of the Best" in the "Best Restaurant to Take Guests" category by BOSS-FM and KCUP listeners for nine years.



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DELICIOUS
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FRESH PACIFIC ROCKFISH



Prices good through Sept. 03, fresh items subject to availability



Grilled Cajun Corn



1/3 cup butter, melted
1 1/2 Tbs Cajun seasoning
4 drops red pepper sauce
8 ears of corn

Directions

Mix butter with Cajun seasoning and pepper sauce. Reserve 1 Tbsp mixture. Carefully pull back husks of each ear of corn, but do not remove corn from the base of the cob; remove silk. Fold husks back into place and soak corn in water for 10 to 15 minutes. Fold back husks and generously brush butter mixture over corn. Pull husks back over corn. Place corn over medium heat; close cover and grill for 20 to 26 minutes, turning every 5 minutes. Husks will become charred. Remove husks and brush with reserved butter mixture. For more grilled flavor, place corn back on grill after removing charred husks and grill for a few minutes on each side under kernels start to brown. Remove from grill and brush with reserved butter mixture.

