

Fathoms

Restaurant & Bar

Welcome! Thank you for your support. We don't know what the future will hold, but we always do our best to adapt and be here for you as you are for us.

Executive Chefs Fabrice Deletrain & Benjamin Voisin

STARTERS

CHICKEN LIVER MOUSSE PATE 11

Baguette / Red Onion Marmalade / Cornichons / Dijon Mustard

KOREAN BBQ STYLE RIBS 19

Mango Chipotle Cole Slaw

TUNA POKE TOSTADA 17

Ahi Tuna / Black Bean & Roasted Corn Fiesta / Ponzu / Avocado / Wasabi Mayo / Micro Cilantro

TSUNAMI ROLL 18

Ahi Tuna / Spicy Krabmeat / Cucumber / Cream Cheese / Sweet Chili Mayonnaise / Soy Reduction

BAVARIAN STYLE SOFT PRETZEL 11

Honeycomb Dipping Sauce

ESPRESSO SEARED BEEF CARPACCIO 19

Shaved Parmesan / Crispy Capers / Arugula / Truffle Oil

FIRECRACKER CALAMARI 19

Sesame Seed Volcano Sauce / Mango Chipotle Slaw / Soy Reduction

SEARED BEEF TIPS [GF] 15

Peppercorn Dipping Sauce

CRISPY CRAB EGG ROLLS 13

Sweet & Spicy King Crab / Surimi Krab & Cream Cheese / Volcano Sauce

TROPICAL AHI TUNA 18

Avocado / Cashew Nuts / Cucumber / Mango Salsa / Tropical Fruit Emulsion

CARIBBEAN JERK SHRIMP 19

Jerk Seasoned Lime & Cilantro Butter / White Wine / Pineapple/ Grilled Crostini

FATHOMS COLD CUTS BOARD 22

Imported Meats & Artisanal Cheeses / Accoutrements (serves 2)

FISHERMAN'S CORNER

OVEN ROASTED ANTARCTIC SALMON 29

Egg Fettuccini / Roasted Tomato / Spinach / Lemon Caper Piccata / Tomato Compote

CHIMICHURRI GRILLED AHI TUNA STEAK 30

Black Beans / Roasted Corn / Edamame Risotto / Wonton / Chili Lime Sauce

BOURBON STREET MAC & CHEESE 23

Maine Lobster / Shrimp / Bay Scallops / Andouille Sausage / Cajun Cream Sauce

GULF SHRIMP RISOTTO 22

Asparagus Tips / Smoked Gouda / Spicy Sopressata Chips

BEER BATTERED CRISPY FISH & CHIPS 21

Codfish / Potato Fries / Malt Vinegar / Chipotle Tartar Sauce

PAN ROASTED SEA SCALLOPS 35

Roasted Tomatoes / Organic Baby Spinach / Egg Fettuccini / Aged Parmesan Cream

BUTCHER BLOCK

Selected meats are served with Seasonal Vegetables & Yukon Gold Mashed Potatoes



BLUE CHEESE CRUSTED BEEF

NEW YORK STRIP 36

Truffle French Fries / Assorted Vegetables / Cracked Pepper Demi Glace

FREE RANGE WOOD STONE ROASTED

CHICKEN BREAST* [GF] 25

Honey Mustard Jus

STERLING SILVER BEEF

FILET MIGNON (7oz) 39

Burgundy Demi Glace

STERLING SILVER SOUS-VIDE

PORK CHOP (12oz)* 30

Marsala Mushroom Sauce

ADDITIONS TO THE PLATE

French Fries & "Gather" Truffle

Sriracha Ketchup [VG] [V] 7

Vegetable Risotto [GF] [V] 9

Add Blue Cheese to Steak 4

Parmesan & Herb Crostini 4

Seasonal Vegetables [GF] [VG] [V] 8

Yukon Gold Mashed Potatoes 6

[V] Vegetarian [VG] Vegan [GF] Gluten Free

{Notice to customers. May contain allergen, milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans. Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. 2001 food code sec 3-603. 11}

GARDEN FRESH

Executive Chefs Fabrice Deletrain & Benjamin Voisin

FATHOMS HOUSE SALAD [GF] [VG] [V] 11
Bell Peppers / Cucumber / Cherry Tomatoes / Heart of Palm / Chick Peas / Lemon Herb Vinaigrette

BLACKENED BLACK ANGUS STEAK SALAD (7.5 oz) 20
Romaine Lettuce / Roasted Garlic Dressing / Crumbled Gorgonzola / Bacon Bits / Cherry Tomatoes / Croutons / Crispy Onions

ICEBERG LETTUCE WEDGE [GF] 15
Crumbled Gorgonzola / Smoked Bacon / Cherry Tomatoes / Candied Walnuts / Truffle Ranch Dressing

ADD ONS

Antarctic Salmon 14
Grilled Mahi 14

Petite Filet Skewer (7.5oz) 17
Grilled Chicken 8

Tiger Shrimp (ten pieces) 14
Ahi Tuna Steak (8oz) 17

ITALIAN BURRATA SALAD 16
Prosciutto / Mint Arugula Pesto / Extra Virgin Olive Oil / Black Salt / Rustic Crostini / Balsamic Glaze

WARM GOAT CHEESE TOAST SALAD 17
Organic Mixed Greens / Dried Cranberries / Candied Walnuts / Apple Smoked Bacon Pieces / Honey Balsamic Vinaigrette / Balsamic Reduction

HAND HELDS

All Sandwiches are served with a choice of French Fries, Italian Style Pasta Salad, or Petite Tossed Salad. Add Truffle Fries for \$2

CARIBBEAN LOBSTER ROLLS 21
Avocado / Mango & Chipotle Mayo / Chayote Slaw / Garlic New England Bun

BLACKENED MAHI-MAHI SANDWICH 17
Brioche Bun / Lettuce / Tomato / Chipotle Tartar Sauce

VIETNAMESE BEEF "BANH-MI" SANDWICH 17
Ginger & Lemongrass Beef / Pickled Julienne Daikon & Carrots / Sliced Jalapeño / Cucumber / Cilantro / Sriracha Mayonnaise / Baguette

ASIAN CHICKEN WRAP 16
Grilled Chicken / Crispy Wonton / Cabbage / Edamame / Organic Mixed Greens / Cashew Nuts / Peanut Sauce

FATHOMS OVEN ROASTED TURKEY CLUB 16
Tomato Compote / Applewood Smoked Bacon / Romaine Lettuce / Avocado / Smoked Gouda / Mayonnaise

OMG WAGYU BEEF BURGER 18
Brioche Bun / Fontina Cheese / Red Onion Marmalade / Truffle Scented Arugula / Pickle / Applewood Smoked Bacon

HAND CRAFT PIZZAS

We are proud of our signature pizzas fresh cooked to perfection. Limit two substitutions per signature pizza.

MARGARITA 12
Roasted Tomato / Basil / Mozzarella Blend

QUATTRO FORMAGGIO 14
Goat Cheese Crumbles / Parmesan / Ricotta / Mozzarella Blend

MEDITERRANEAN 15
Pesto / Black Olives / Artichokes / Roasted Peppers / Roma Tomatoes / Mozzarella / Ricotta Cheese

SPICY HAWAIIAN 15
Smoked Ham / Caramelized Onions / Pineapple / Banana Pepper / Sriracha Drizzle

GARDEN VEGGIE 15
Fresh Mozzarella / Roma Tomatoes / Spinach / Mushrooms / Red Onions / Green Peppers / Black Olives

CREATE YOUR OWN 10
Base of Tomato Sauce and Cheese
Add toppings \$2.15 each

GLUTEN FREE CAULIFLOWER CRUST [GF] 15
Base of Tomato Sauce and Cheese
Add toppings \$2.15 each

CHOOSE EXTRA TOPPINGS (\$2.15 ea)

Roasted Mushrooms	Anchovy
Red Onions	Roma Tomatoes
Green Peppers	Black Olives
Caramelized Onions	Artichokes
Pineapple	Roasted Red Peppers
Seafood (\$6)	

MEATBALL PIZZA 16
Green Pepper / Caramelized Onions / Mozzarella Blend

SUPREME 17
Sausage / Pepperoni / Mushrooms / Green Peppers / Black Olives / Red Onions

PARMA NAPOLI 17
Pesto / Salami / Sliced Tomato / Mozzarella / Prosciutto / Arugula / Truffle Oil

LAGUARDIA AIRPORT 15
Ricotta Base / Goat Cheese Crumble / Bacon / Shaved Brussels Sprouts / Scallion / Honey Drizzle

ITALIAN CAPRESE 15
Pesto / Roma Tomatoes / Basil / Salami / Banana Peppers / Balsamic Reduction

ITALIANO 16
Pepperoni / Salami / Sausage / Roma Tomatoes / Mozzarella / Ricotta Cheese

FRUTO DI MARE 18
Shrimp / Bay Scallops / Maine Lobster / Artichokes / Green Peppers

Baby Spinach	Ricotta	Salami
Banana Peppers	Goat Cheese	Smoked Ham
Arugula	Jalapeños	Italian Sausage
Basil	Gorgonzola	Green Olives
Pesto	Pepperoni	Meatball (\$4)