

Fathoms

Restaurant & Bar



Exciting news, introducing you the new venture, *NEXT DOOR*, pasta with a twist. Located right next door to Gather at tarpon Point Marina

New Menu 2021

STARTERS

CHICKEN LIVER MOUSSE PATE 12

Baguette / Red Onion Marmalade / Cornichons / Dijon Mustard

TUNA POKE TOSTADA 18

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

TSUNAMI ROLL 19

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

BAVARIAN STYLE SOFT PRETZEL 12

Honeycomb Dipping Sauce

ESPRESSO SEARED BEEF CARPACCIO 19

Shaved Parmesan / Crispy Capers / Arugula / Truffle Oil

FIRECRACKER CALAMARI 20

Sesame Seed / Volcano Sauce / Mango Chipolte Slaw / Soy Reduction

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 21

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

FATHOMS COLD CUTS BOARD 23

Imported Meats & Artisanal Cheeses / Accoutrements (serves 2)

FISHERMAN'S CORNER

OVEN ROASTED ANTARCTIC SALMON 30

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

CAJUN SEARED BLACK GROUPE 36

Black Beans / Roasted Corn / Edamame Risotto / Chili Lime Sauce / Mango Ginger Relish

BOURBON STREET MAC & CHEESE 24

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

LOBSTER RICOTTA GNOCCHI 32

Baby Shrimp / Roasted Portobello / Green Peas Riesling Cream 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

KOREAN STYLE BBQ RIBS 26

Mango Chipolte Slaw / Whipped Potato

FRENCH STYLE ROTISSERIE HALF DUCK 34

Honey Lavender Orange Demi-Glace

FREE RANGE ROASTED CHICKEN BREAST*

[GF] 26

Honey Mustard Jus

STERLING SILVER BEEF

FILET MIGNON (7oz) 39

Burgundy Demi Glace

STERLING SILVER SOUS-VIDE

PORK CHOP (12oz)* 32

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) 22

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
Black Grouper 22

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 19

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 19

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 14

Roasted Tomato / Basil / Mozzarella Blend

QUATTRO FORMAGGIO 15

Goat Cheese Crumbles / Parmesan / Ricotta / Mozzarella Blend

MEDITERRANEAN 16

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

SPICY HAWAIIAN 16

Smoked Ham / Caramelized Onions / Pineapple / Banana Pepper / Sriracha Drizzle

GARDEN VEGGIE 16

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

CREATE YOUR OWN 12

Base of Tomato Sauce and Cheese
Add toppings \$2.50 each

GLUTEN FREE CAULIFLOWER CRUST [GF] 15

Base of Tomato Sauce and Cheese
Add toppings \$2.50 each

CHOOSE EXTRA TOPPINGS (\$2.50 ea)

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|--------------------|---------------------|
| Roasted Mushrooms | Anchovy |
| Red Onions | Roma Tomatoes |
| Green Peppers | Black Olives |
| Caramelized Onions | Artichokes |
| Pineapple | Roasted Red Peppers |
| Seafood (\$8) | |

MEATBALL PIZZA 17

Green Pepper / Caramelized Onions / Mozzarella Blend

SUPREME 18

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

PARMA NAPOLI 18

Pesto / Salami / Sliced Tomato / Mozzarella / Prosciutto / Arugula / Truffle Oil

LAGUARDIA AIRPORT 16

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

ITALIAN CAPRESE 16

Pesto / Roma Tomatoes / Basil / Salami / Banana Peppers / Balsamic Reduction

ITALIANO 17

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

FRUTO DI MARE 19

Shrimp / Bay Scallops / Maine Lobster / Artichokes / Green Peppers

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|----------------|-------------|-----------------|
| Baby Spinach | Ricotta | Salami |
| Banana Peppers | Goat Cheese | Smoked Ham |
| Arugula | Jalapeños | Italian Sausage |
| Basil | Gorgonzola | Green Olives |
| Pesto | Pepperoni | Meatball (\$5) |