

Fathoms

Restaurant & Bar

Casual Dining

STARTERS

CHICKEN LIVER MOUSSE PATE 15
Multigrain Ciabatta / Red Onion Marmalade /
Cornichons / Dijon Mustard

BRULÉE GOAT CHEESE SPREAD 14
Toasted Walnuts / Prosciutto Crisps / Crostini

TSUNAMI ROLL 20
Ahi Tuna / Spicy Krabmeat / Cucumber / Cream
Cheese / Sweet Chili Mayonnaise / Soy Reduction

BAVARIAN STYLE SOFT PRETZEL 12
Honeycomb Dipping Sauce

SEARED BEEF TIPS 19
Cracked Pepper Demi Glace

CRISPY CALAMARI 20
Fathoms Spicy Marinara Sauce

CHICKEN POTSTICKERS 16
Ginger Lime Ponzu

TROPICAL AHI TUNA 20
Avocado / Cashew Nuts / Cucumber /
Mango Salsa / Tropical Fruit Emulsion

BLACK & BLUE BREAD 14
Gorgonzola Cream Cheese / Mixed Green /
Cherry Tomatoes / Aged Balsamic Reduction

FISHERMAN'S CORNER

OVEN ROASTED ANTARCTIC SALMON 30
Egg Fettuccini / Roasted Tomato / Spinach /
Lemon Capers Piccata / Tomato Compote

CAJUN SEARED GROUPEL 39
Roasted Corn & Black Bean Risotto /
Mango Ginger Relish

CAPE HARBOUR SHRIMP MAC & CHEESE 22
Baby Shrimp / Andouille Sausage / Cajun Cream Sauce

FATHOMS FISH & CHIPS 26
Beer Battered Haddock / Bistro Fries /
Tartar Sauce / Malt Vinegar

PAN ROASTED SEA SCALLOPS 39
Spinach / Roasted Tomato / Egg Fettuccini /
Aged Parmesan Cream

BUTCHER BLOCK

NEW YORK STEAK FRITES (10oz) 38
Bistro Fries / Seasonal Vegetables /
Cracked Pepper Demi Glace

HONEY SMOKED BBQ RIBS 28
House Made Coleslaw / Whipped Potatoes

GRILLED PORK CHOP (10oz) 35
Seasonal Vegetables / Whipped Potatoes /
Marsala Mushroom Sauce

ROTISSERIE CHICKEN BREAST 28
Seasonal Vegetables / Whipped Potatoes /
Marsala Mushroom Sauce

GRILLED FILET MIGNON (6oz) 42
Seasonal Vegetables / Whipped Potatoes /
Red Wine Demi Glace

ADDITIONS TO THE PLATE

Bistro Fries & "Gather" Truffle Sriracha Ketchup 8
Vegetables Risotto 8
Yukon Gold Mashed Potatoes 6

Parmesan & Herb Crostini 4
Seasonal Vegetables 7

All Salad Dressings \$2 | Truffle Ketchup \$2.5 | All Butcher Block Sauces \$3

[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 3-603.1

GARDEN FRESH

Executive Chef Benjamin Voisin

FATHOMS HOUSE SALAD [GF] [VG] [V] 11

Bell Peppers / Cucumber / Cherry Tomatoes
Heart of Palm / Lemon Herb Vinaigrette

BLACKENED STEAK SALAD 25

Crumbled Gorgonzola / Bacon Bits
Cherry Tomatoes / Croutons / Crispy Onions

CAESAR SALAD 11

Romaine Lettuce / Croutons /
Shaved Aged Parmesan / House Caesar Dressing

BURRATA CAPRESE SALAD 15

Sliced Tomatoes / Pesto/ Mixed Greens /
Olive Oil / Balsamic Reduction

FRIED GOAT CHEESE & BEET SALAD 17

Panko Crusted Goat Cheese/ Organic Mixed Green
Red Beet/ Candied Walnuts / Cherry Tomatoes
Honey Balsamic Vinaigrette/ Balsamic Reduction

ADD ONS

Antarctic Salmon 16
Grilled Mahi 14

Petite Filet Skewer (7.5oz) 18
Coconut Shrimp 12

Chicken Breast 9
Black Grouper 26

HAND HELDS

All Sandwiches are served with Bistro Fries. Substitute Petite Salad 2. Petite Caesar 2. Truffle Bistro Fries 2

1/4 LBS MAINE LOBSTER ROLL 25

Celery Mayonnaise / Toasted New England Bun

BLACKENED MAHI-MAHI SANDWICH 19

Brioche Bun / Lettuce / Tomato
Tartar Sauce

FATHOMS BURGER 19

Brioche Bun / Cheddar Cheese /
Red Onion Marmalade / Lettuce / Tomato /
Applewood Smoked Bacon

CALIFORNIA CHICKEN WRAP 16

Grilled Chicken / Bacon / Avocado /
Cherry Tomato / Mixed Greens / Ranch

TURKEY CLUB 17

Bacon / Romaine / Avocado/ Smoked Gouda /
Tomato Compote / Mayonnaise / Wheatberry Bread

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

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 / Mozzarella

GARDEN VEGGIE 16

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

CREATE YOUR OWN 12

Base of Tomato Sauce and Cheese
Add toppings 2.75 each

GLUTEN FREE CAULIFLOWER CRUST [GF] 15

Base of Tomato Sauce and Cheese
Add toppings 2.75 each

CHOOSE EXTRA TOPPINGS (2.75 ea)

Roasted Mushrooms
Red Onions
Green Peppers
Caramelized Onions
Pineapple
Anchovies
Roma Tomatoes
Black Olives
Artichokes
Roasted Red Peppers

Baby Spinach
Banana Peppers
Arugula
Basil
Pesto

Ricotta
Goat Cheese
Jalapeños
Gorgonzola
Pepperoni

Salami
Smoked Ham
Italian Sausage
Green Olives
Baby Shrimp (\$8)