

F·A·T·H·O·M·S



Bar & Grille

F · A · T · H · O · M · S

Bar and Grille

Soups, Salads & Appetizers –

FATHOM'S CLAM CHOWDER – 4/Cup – 6/Bowl

LOBSTER BISQUE – 5/Cup – 8/Bowl

FRENCH ONION SOUP •NEW• – 6/Bowl

HOUSE SALAD – 5

SEAWEED SALAD – 8

STUFFED QUAHOG (Spicy!) – 3

CHICKEN TENDERS OR CHICKEN WINGS – 8
(Buffalo, BBQ, Teriyaki or Mango Habanero.) Served with bleu cheese and celery

FATHOM'S CLAMS CASINO

Fresh littlenecks topped with bacon and seasoned crumbs – 9

OYSTER ROCKEFELLER

Local oysters, topped with spinach, bread crumbs and bacon – 13

CRAB AND ARTICHOKE DIP

Crabmeat, artichokes, Parmesan, cream cheese, sour cream, and garlic, served with crostini – 8

POTATO SKINS (Potatoes baked with cheddar, Monterey Jack and bacon) – 9

CRAB CAKES

Lump crabmeat, onions, peppers, and bread crumbs sautéed to golden brown served with mixed greens and remoulade – 12

FRIED CALAMARI

Lightly breaded calamari, deep fried to golden, topped with peppers and served with red sauce – 10

SICILIAN CALAMARI

Fried calamari tossed with garlic, crushed red pepper, basil, marinara and topped with shaved Parmesan cheese – 11

POPPING SHRIMP

Crispy shrimp tossed in a sweet chili sauce, served on a bed of fresh greens – 10

BACON SHRIMP

Shrimp stuffed with fresh mozzarella and basil, wrapped with bacon and served with horseradish Dijon – 14

BACON WRAPPED SCALLOPS •NEW•

Sea scallops wrapped with smoked apple-wood bacon, finished with a maple brown sugar glaze – 16

PAN SEARED LITTLENECKS

Fresh count necks, caramelized onions, roasted garlic, chourico and diced tomato – 10

FRESH SESAME CRUSTED AHI TUNA

Fresh Yellowfin tuna pan seared to rare, served with mixed greens and a wasabi dipping sauce – 14

– Fathoms Raw Bar –

(Served with house cocktail sauce or mango jalapeño mignonette)

Littlenecks on the half shell (6) fresh local littlenecks – 8.00

Oysters on the half shell (6) local oysters – 12.00

Some menu items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or manager.

F · A · T · H · O · M · S

Bar and Grille

Entrees —

SURF & TURF (SHRIMP OR SCALLOPS)

Your choice of three baked stuffed shrimp or a quarter pound of scallops (baked or fried), served with a half pound of slow roasted prime rib or steak tips – 29

SWORDFISH OR SALMON

Choice of grilled or blackened, topped with a red pepper jam sauce, served with asparagus and choice of side – 21

AHI TUNA

Sesame crusted or blackened, topped with a red pepper jam sauce, served with asparagus and choice of side – 21

GRILLED MARINATED STEAK TIPS

House marinated steak tips, grilled to your liking, served with two sides – 19

LOBSTER MAC & CHEESE

Fresh lobster meat tossed with a blend of garlic, cream, sharp cheddar cheese and penne, baked and finished with a buttery panko topping and Parmesan cheese – 18

MEATLOAF •NEW•

Meatloaf topped with beef gravy and caramelized onions, served with your choice of two sides – 15

PRIME RIB

Slow roasted rib-eye cooked to your liking and topped with au jus, served with two sides – 12 oz-21 or 16 oz-24

MOZAMBIQUE

Shrimp or Chicken simmered in a spicy Portuguese sauce of beer, lemon and garlic, served over rice pilaf – 14

SHRIMP SCAMPI •NEW•

Shrimp sautéed in a garlic wine sauce with grape tomatoes, tossed over linguini pasta and finished with shaved Parmesan cheese – 16

FISH & CHIPS

Fresh New Bedford scrod lightly breaded (or English battered), served with french fries, coleslaw, and tartar sauce – 14

CRAB STUFFED SOLE •NEW•

Yellowfin sole baked with a crabmeat stuffing and finished with a lobster sauce, served with two sides – 17

FLEET SCALLOPS

Fresh scallops, deep fried to golden or have it baked and topped with seasoned crumbs, served with french fries – 20

FRIED CLAMS

Fresh shucked whole belly clams lightly breaded and deep fried – 21

FRIED COMBO

Fresh scrod and sea scallops lightly breaded, deep fried to a golden and served with french fries, tartar sauce and coleslaw – 15

SEAFOOD PLATTER

Fresh scrod, sea scallops, calamari, and native frying clams lightly breaded, deep fried to a golden and served with french fries, tartar sauce and coleslaw – 26

LAZY MAN LOBSTER •NEW•

Fresh lobster meat baked in a garlic butter sauce, topped with seasoned bread crumbs, served with your choice of two sides – 26

F·A·T·H·O·M·S

Bar and Grille

SCALLOP AND SCROD CASSEROLE

Fresh sea scallops and native scrod topped with garlic compound butter and seasoned crumbs, served with two sides – 15

BAKED NEW BEDFORD SCROD

Fresh scrod baked and topped with seasoned bread crumbs, served with two sides – 15
Add crabmeat and lobster sauce (add 3)

SIRLOIN •NEW•

Grilled to your liking and topped with Gorgonzola cheese, or sirloin au poivre, pan seared with cracked black peppercorns and finished with a brandy cream sauce with your choice of two sides – 19

CRABMEAT STUFFED SHRIMP

Jumbo shrimp stuffed with a blend of crabmeat, onions, peppers, and celery with drawn butter and two sides – 17

PISTACHIO CRUSTED CHICKEN •NEW•

Boneless chicken breast baked with a pistachio crust and topped with a balsamic reduction, served with rice pilaf and asparagus – 15

GRILLED CHICKEN BROCCOLI & PENNE

Marinated chicken tossed with broccoli and penne, de-glazed with white wine, garlic and chicken stock – 14

Sides –

RICE PILAF

FRENCH FRIES

OVEN ROASTED POTATOES

MASHED POTATOES (After 4)

BAKED POTATOES (After 4)

VEGETABLE OF THE DAY

ASPARAGUS / SIDE SALAD – 3

ADD SIDE OF CLAMS (4 OZ.) – 6

ADD SIDE OF SCALLOPS (4 OZ.) – 6

ADD SIDE OF FISH (6 OZ.) – 6

Dinner Burgers

MUSHROOM SWISS BURGER

Certified Angus grilled to your liking, topped with sautéed mushrooms and imported Swiss cheese served with french fries – 10

BACON BLEU BURGER

Certified Angus grilled to your liking, topped with crisp bacon and crumbled blue cheese served with french fries – 10

Pizza –

12" PUB STYLE PIZZA (Plain cheese) – 7

ADD ANY TOPPING

Onions, Mushrooms, Tomato, Broccoli, Black Olives, Feta, Pineapple – .75

Chopped Sea Clams, Crabmeat, Linguica, Ham, Bacon, Pepperoni, Sausage – 1 • Lobster Meat, Sea Scallops – 4

MEAT LOVERS (Linguica, ham, bacon, pepperoni and sausage) – 11

GREEK (Tomato, black olives, spinach, mozzarella and feta) – 10

HAWAIIAN (Ham, bacon and pineapple) – 10

BUFFALO CHICKEN (Chicken, buffalo sauce and cheese finished with a side of bleu cheese) – 10

MARGARITA •NEW• (Red sauce, fresh mozzarella, tomato, basil and olive oil) – 10

F·A·T·H·O·M·S

Bar and Grille

Lunch Menu —

— Lunch served until 3:45 PM —

HOUSE SALAD — 5

CAESAR SALAD OR WRAP

Romaine lettuce tossed with house made creamy Caesar dressing, imported Parmesan cheese, finished with croutons — 7

Add grilled chicken — 3 • Add blackened salmon — 6 • Add grilled shrimp — 3/ea

RASPBERRY CHICKEN SALAD

Marinated grilled chicken, over mixed greens, tomatoes, cucumbers, red onions, shredded carrots, dried cranberries, feta cheese with a raspberry vinaigrette — 10

LOBSTER SALAD ROLL

A fresh blend of lobster meat, diced celery and mayonnaise, on a toasted brioche roll with french fries and coleslaw — 14, (2) rolls — 25

ALMOND CRUSTED SCROD

Fresh scrod dusted with house crumbs, topped with roasted almonds, served with potato and vegetables — 15

PAN ROASTED HADDOCK

Fresh haddock pan roasted, served over rice pilaf in a saffron, roasted tomato clam broth — 14

MEATLOAF •NEW•

Meatloaf topped with a beef gravy and caramelized onions, served with your choice of two sides — 10

COD FISH SANDWICH

Fresh fried cod served with lettuce, tomato, tartar sauce and french fries — 8

TUNA MELT •NEW•

Tuna salad topped with sliced tomato and Swiss cheese over an English muffin, served with french fries — 10

REUBEN •NEW•

Corn beef, sauerkraut, Thousand Island dressing, and Swiss cheese baked on marble rye bread, served with french fries — 10

FRIED COMBO

Fresh scrod and sea scallops lightly breaded, deep fried to golden and served with french fries, tartar sauce and coleslaw — 15

LUNCH BREADED FISH AND CHIPS

Lightly breaded scrod deep fried to golden and served with french fries and coleslaw; or have it beer battered English style — 9

LUNCH CLAM PLATE Half portion of our fried clam plate with french fries — 11

LUNCH SCALLOP PLATE Half portion of our Fleet scallops with french fries — 11

MUSHROOM SWISS BURGER

Certified Angus beef grilled to your liking, topped with sautéed mushrooms and imported Swiss cheese served with french fries — 10

BACON BLEU BURGER

Certified Angus beef grilled to your liking, topped with crisp bacon and crumbled blue cheese, served with french fries — 10

