

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 – 6 /Crock

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 (Spicy!)

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 crostinis – 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 remoulade – 12

FRIED CALAMARI

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

SICILIAN CALAMARI

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

POPPING SHRIMP

Crispy shrimp tossed in a sweet chili sauce – 10

BACON SHRIMP

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

BACON WRAPPED SCALLOPS

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

PAN SEARED LITTLENECKS

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

FRESH SESAME CRUSTED AHI TUNA*

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

CLAM FRITTERS

Half dozen clam fritters served with a creole tartar dipping sauce – 8

COCONUT SHRIMP

Shrimp coconut panko breaded and deep fried, served with orange marmalade dipping sauce – 12

SOUTHWEST CHICKEN EGG ROLLS

Blend of chicken, rice, beans, spinach, deep fried and served with an ancho chili cream dipping sauce – 12

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

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

COD FISH SANDWICH

Fresh fried cod served with lettuce, tomato, tartar sauce and french fries — 9

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

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

CRAB CAKE BLT

House crab cake pan seared over french bread with lettuce, tomato, bacon and remoulade sauce, served with french fries — 14

LOBSTER SLIDERS

Fresh lobster meat sautéed in a lemon garlic butter with cherry tomatoes and green leaf lettuce over slider buns, served with french fries — 16

STRAWBERRY FETA CHICKEN SALAD

Grilled marinated chicken breast over a bed of mixed greens with strawberries, almonds, cucumbers, feta cheese and red onions, served with your choice of dressing — 12

PULLED PORK TACOS

Smoked pulled pork, super slaw mix, jalapeno ranch sauce and cilantro in soft tortilla shells, served with french fries — 13