

## SOUP

### ♥ Fathom's Award Winning Clam Chowder

4/6  
— Cup or Bowl —

#### Lobster Bisque

5/8  
— Cup or Bowl —

#### French Onion Crock

6

## SALAD

#### House Salad

5  
— Add grilled chicken 3 —

#### Seaweed Salad

8

#### Chicken Caesar Salad

Marinated chicken breast grilled, served over romaine lettuce tossed in a creamy house Caesar dressing and imported Parmesan cheese. 12

#### Sesame Salmon Salad

Salmon fillet sesame crusted, served over a house salad with a citrus sesame dressing. 16

## APPETIZERS

#### **SPICY** Stuffed Quahog

3.5

#### Chicken Tenders or Chicken Wings

Buffalo, BBQ, Teriyaki or Mango Habanero. Served with bleu cheese and celery. 8  
— Extra Sauce ADD: 0.50 —

#### **SPICY** Fathoms Clam Casino

Fresh littlenecks topped with bacon and seasoned crumbs. 10

#### Bacon Wrapped Scallops

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

#### Potato Skins

Potato skins baked with cheddar cheese blend and bacon. 9

#### Crab and Artichoke Dip

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

#### Avocado Scallop Salsa

Fresh blend of scallops, avocados, tomatoes, red peppers, cilantro, onions, and cucumbers, served with tortilla chips. 12

#### Lobster Quesadilla

Lobster meat, mozzarella blend cheese, tomatoes, bacon, and avocado, served with sour cream. 16

#### Bacon Shrimp

Shrimp stuffed with fresh mozzarella and basil, wrapped with bacon and served with horseradish Dijon. 15

#### Fried Calamari

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

#### \* Fresh Sesame Crusted Ahi Tuna

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

#### Pan Seared Littlenecks

Fresh count littlenecks, caramelized onions, roasted garlic, chorizo, and diced tomatoes. 12

#### Crab Cakes

Lump crabmeat, onions, peppers, and bread crumbs baked to golden brown served with remoulade. 12

#### Cajun Shrimp Bites

Blackened shrimp over guacamole, roasted red peppers, arugula and toasted crostinis. 14

#### Toasted Cheese Ravioli

Breaded cheese filled ravioli deep fried and served with marinara sauce. 10

## RAW BAR

### \* Littlenecks on the half shell

6 or 12 fresh local littlenecks. Served with house cocktail sauce or mango jalapeno mignonette. 8/16

### \* Oysters on the half shell

6 or 12 local oysters. Served with house cocktail sauce or mango jalapeno mignonette. 12/24

### \* Cocktail Shrimp

3.5ea

## PIZZA

12 "Pub Style Pizza

### → BUILD YOUR OWN PIZZA

Chopped Sea Clams, Crabmeat, Linguica, Ham, Bacon, Pepperoni, Sausage 1/ea

Add Any Topping: Onions, Mushrooms, Tomato, Broccoli, Black Olives, Feta, Pineapple, Peppers .75/ea

Lobster Meat, Sea Scallops 10/ea

#### Plain Cheese

8

#### Meat Lovers

Linguica, ham, bacon, pepperoni, and sausage. 12

#### <sup>SPICY</sup> Buffalo Chicken

Chicken, buffalo sauce and cheese served with a side of bleu cheese. 11

#### Shrimp Scampi

Shrimp, garlic sauce, tomatoes, cheese, and scallions. 14

#### Chicken Bacon Ranch Pizza

Tender chicken tossed with ranch dressing, on a thin pizza crust with three cheese blends, and diced bacon. 11

#### Vegetarian Pizza

Broccoli, baby spinach, diced tomatoes, black olives, cucumbers. 12

## BURGERS

### \* Mushroom Swiss Burger

Certified Angus beef grilled to your liking, topped with sautéed mushrooms & imported Swiss cheese, served with french fries. 12

### \* Bacon Bleu Burger

Certified Angus beef grilled to your liking, topped with crisp bacon, crumbled blue cheese, served with french fries. 12

### \* Chipotle Burger

Certified Angus beef grilled to your liking, topped with american cheese, sliced bacon, fried onion rings, and chipotle sauce, served with french fries. 12

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -Due to the limited size of our kitchen meal preparation can take longer on busy days-

# MAIN COURSE

## **LOCAL Fish & Chips**

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

## **LOCAL Fried Clams**

Fresh shucked whole belly clams lightly breaded and deep fried, served with french fries, tartar sauce and coleslaw. 22

## **Fried Shrimp Plate**

Shrimp lightly breaded and fried, served with cole slaw, french fries, and cocktail sauce 15

## **LOCAL Fried Combo**

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

## **LOCAL Seafood Platter**

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

## **LOCAL Fleet Scallops**

From our own fleet of boats! Fresh scallops, deep fried to golden or have it baked and topped with seasoned crumbs, served with your choice of two sides. 19

## **LOCAL Baked New Bedford Scrod**

Fresh scrod baked and topped with seasoned bread crumbs, served with sides. 15  
— Add crabmeat and lobster sauce 3 —

## **Pan Seared Scallops**

From our own fleet of boats! Sea scallops pan seared, served with sweet potato hash and asparagus, finished with pesto butter. 24

## **\* Swordfish or Salmon**

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

## **Scallop and Scrod Casserole**

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

## **Mozambique**

Chicken or shrimp simmered in a spicy Portuguese sauce of beer, lemon and garlic, served over rice. 14/15

## **\* Ahi Tuna**

Sesame crusted or have it blackened, served with a signature sauce, asparagus and choice of side. 21

## **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. 20

## **Buffalo Chicken Mac & Cheese**

Fried chicken tenders tossed in a buffalo cheese sauce with penne pasta, baked with a buttery panko crust. 14

## **\* Surf and 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, with your choice of two sides. 29

## **\* Prime Rib**

Slow cooked prime rib cooked to your liking, served with your choice of two sides. 8oz/18 - 12oz/22 - 16oz/26

## **\* Grilled Marinated Steak Tips**

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

## **Chicken Broccoli Penne**

Marinated chicken grilled, tossed with fresh chopped garlic, broccoli, deglazed with white wine and tossed with penne pasta, finished with shaved Parmesan cheese. 14

## **Bloody Mary Shrimp**

Five jumbo shrimp grilled and topped with a bloody mary sauce, served with jasmine rice and asparagus. 20

## **Crab Stuffed Shrimp**

Jumbo shrimp stuffed with a blend of crabmeat, onions, peppers, celery, served with drawn butter and two sides. 20

## **Linguine with Clam Sauce**

Baby clams tossed in a garlic clam sauce with linguine pasta, finished with grated Parmesan cheese. 14

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## SIDES

Vegetable Of The Day

French Fries

Oven Roasted Potatoes

Rice Pilaf

Asparagus 3

Sweet Potato Fries 2

Side Salad 3

Baked Potato  
 — only after 4pm —

Garlic Mashed Potatoes  
 — only after 4pm —

LOCAL Add Side Scallops 6  
 — 4oz —

LOCAL Add Side of Fish 6  
 — 6oz —

LOCAL Add Side of Clams 6  
 — 4oz —

## KIDS MENU

— Under 12 years old —

KIDS Grilled Cheese & Fries  
 5

KIDS Fish & Chips  
 8

KIDS Mac & Cheese  
 5

KIDS Cheese Pizza  
 8

KIDS Chicken Tenders & Fries  
 Plain or buffalo style 6

## DESSERTS

Chocolate Molten Lava Cake  
 7

Summerberry Stack  
 7

Key Lime Pie  
 7

Pomegranate Parfait Cheesecake  
 7

Pina Colada Cake  
 7

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