

# 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 2023

### STARTERS

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

**TUNA POKE TOSTADA 20**  
Ahi Tuna / Black Bean & Roasted Corn Fiesta / Ponzu / Avocado / Wasabi Mayo / Micro Cilantro

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

**BAVARIAN STYLE SOFT PRETZEL 13**  
Honeycomb Dipping Sauce

**ESPRESSO SEARED BEEF CARPACCIO 22**  
Shaved Parmesan / Crispy Capers / Arugula / Truffle Oil

**FIRECRACKER CALAMARI 20**  
Sesame Seed / Volcano Sauce / Mango Chipolte Slaw / Soy Reduction

**CRISPY CRAB EGG ROLLS 15**  
Sweet & Spicy King Crab / Surimi Krab & Cream Cheese / Volcano Sauce

**TROPICAL AHI TUNA 20**  
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 25**  
Imported Meats & Artisanal Cheeses / Accoutrements (serves 2)

### FISHERMAN'S CORNER

**OVEN ROASTED ANTARCTIC SALMON 32**  
Egg Fettuccini / Roasted Tomato / Spinach / Lemon Caper Piccata / Tomato Compote

**CAJUN SEARED BLACK GROUPER 40**  
Black Beans / Roasted Corn / Edamame Risotto / Chili Lime Sauce / Mango Ginger Relish

**BOURBON STREET MAC & CHEESE 26**  
Maine Lobster / Shrimp / Bay Scallops / Andouille Sausage / Cajun Cream Sauce

**LOBSTER RICOTTA GNOCCHI 35**  
Baby Shrimp / Roasted Portobello / Green Peas Riesling Cream Sauce

**PAN ROASTED SEA SCALLOPS 39**  
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 40**  
Cracked Pepper Demi Glace

**KOREAN STYLE BBQ RIBS 30**  
Mango Chipotle Slaw / Whipped Potato

**FRENCH STYLE ROTISSERIE HALF DUCK 34**  
Honey Lavender Orange Demi-Glace

**FREE RANGE ROASTED CHICKEN BREAST [GF] 28**  
Honey Mustard Jus

**CENTER CUT FILET MIGNON (7OZ) 46**  
Burgundy Demi Glace

**STERLING SILVER SOUS-VIDE PORK CHOP (12oz) 36**  
Marsala Mushroom Sauce

### ADDITIONS TO THE PLATE

French Fries & "Gather" Truffle Sriracha Ketchup [VG] [V] 8

Vegetable Risotto [GF] [V] 10

Add Blue Cheese to Steak 5

Parmesan & Herb Crostini 4

Seasonal Vegetables [GF] [VG] [V] 9

Yukon Gold Mashed Potatoes 8

All Salad Dressing \$2 | Truffle Ranch / 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. 11

# GARDEN FRESH

Executive Chefs Fabrice Deletrain & Benjamin Voisin

**FATHOMS HOUSE SALAD [GF] [VG] [V] 11**  
Bell Peppers / Cucumber / Cherry Tomatoes / Heart of Palm / Lemon Herb Vinaigrette

**BLACKENED BLACK ANGUS STEAK SALAD (7.5 oz) 25**  
Romaine Lettuce / Roasted Garlic Dressing / Crumbled Gorgonzola / Bacon Bits / Cherry Tomatoes / Croutons / Crispy Onions

**ICEBERG LETTUCE WEDGE [GF] 16**  
Crumbled Gorgonzola / Smoked Bacon / Cherry Tomatoes / Candied Walnuts / Truffle Ranch Dressing

## ADD ONS

Antarctic Salmon 14  
Grilled Mahi 14

Petite Filet Skewer (7.5oz) 20  
Grilled Chicken 9

Tiger Shrimp 18  
Black Grouper 26

**ITALIAN BURRATA SALAD 16**  
Prosciutto / Mint Arugula Pesto / Extra Virgin Olive Oil / Black Salt / Rustic Crostini / Balsamic Glaze

**WARM GOAT CHEESE TOAST SALAD 18**  
Organic Mixed Greens / Dried Cranberries / Candied Walnuts / Apple Smoked Bacon Pieces / Honey Balsamic Vinaigrette / Balsamic Reduction

# HAND HELDS

All Sandwiches are served with French Fries. Substitute Italian Pasta Salad, Petite Salad or Truffle Fries for \$2

**CARIBBEAN LOBSTER ROLLS 23**  
Avocado / Mango & Chipotle Mayo / Chayote Slaw / Garlic New England Bun

**BLACKENED MAHI-MAHI SANDWICH 19**  
Brioche Bun / Lettuce / Tomato / Chipotle Tartar Sauce

**VIETNAMESE BEEF "BANH-MI" SANDWICH 20**  
Ginger & Lemongrass Beef / Pickled Julienne Daikon & Carrots / Sliced Jalapeño / Cucumber / Cilantro / Sriracha Mayonnaise / Multigrain Ciabatta

**ASIAN CHICKEN WRAP 17**  
Grilled Chicken / Crispy Wonton / Cabbage / Edamame / Organic Mixed Greens / Cashew Nuts / Peanut Sauce

**FATHOMS OVEN ROASTED TURKEY CLUB 18**  
Tomato Compote / Applewood Smoked Bacon / Romaine Lettuce / Avocado / Smoked Gouda / Mayonnaise

**OMG WAGYU BEEF BURGER 20**  
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

**QUATTRO FORMAGGIO 15**  
Goat Cheese Crumbles / Parmesan / Ricotta / Mozzarella

**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 \$2.50 each

**GLUTEN FREE CAULIFLOWER CRUST [GF] 15**  
Base of Tomato Sauce and Cheese  
Add toppings \$2.50 each

## CHOOSE EXTRA TOPPINGS (\$2.50 ea)

Roasted Mushrooms	Anchovy
Red Onions	Roma Tomatoes
Green Peppers	Black Olives
Caramelized Onions	Artichokes
Pineapple	Roasted Red Peppers
Seafood (\$12)	

**MEATBALL PIZZA 17**  
Green Pepper / Caramelized Onions / Mozzarella

**SUPREME 18**  
Sausage / Pepperoni / Mushrooms / Green Peppers / Black Olives / Red Onions / Mozzarella

**PARMA NAPOLI 18**  
Pesto / Salami / Sliced Tomato / Mozzarella / Prosciutto / Arugula / Truffle Oil

**LAGUARDIA AIRPORT 16**  
Ricotta Base / Goat Cheese Crumble / Bacon / Mozzarella Shaved Brussels Sprouts / Scallion / Honey Drizzle

**ITALIAN CAPRESE 16**  
Pesto / Roma Tomatoes / Basil / Salami / Banana Peppers / Balsamic Reduction / Mozzarella

**ITALIANO 17**  
Pepperoni / Salami / Sausage / Roma Tomatoes / Mozzarella / Ricotta Cheese

**FRUTO DI MARE 22**  
Shrimp / Bay Scallops / Maine Lobster / Artichokes / Green Peppers / Mozzarella

Baby Spinach	Ricotta	Salami
Banana Peppers	Goat Cheese	Smoked Ham
Arugula	Jalapeños	Italian Sausage
Basil	Gorgonzola	Green Olives
Pesto	Pepperoni	Meatball (\$6)