

Fathoms

Restaurant & Bar
Cape Harbour

MENU

Casual Dining

STARTERS

CHICKEN LIVER MOUSSE PATE Multigrain Ciabatta, Red Onion Marmalade, Cornichons, Dijon Mustard	15	TROPICAL AHI TUNA Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion	20
BRULÉE GOAT CHEESE SPREAD Strawberry Marmalade, Walnuts, Prosciutto Crisps, Crostini	15	GORGONZOLA STUFFED FLATBREAD Gorgonzola Cream Cheese, Mixed Greens, Cherry Tomatoes, Aged Balsamic Reduction	14
TSUNAMI ROLL Ahi Tuna, Krabmeat, Cucumber, Cream Cheese, Sweet Chili Mayonnaise, Soy Reduction	20	CRISPY BRUSSELS SPROUTS Volcano Sauce, Sweet Soy, Sesame, Cashews	16
WAGYU BEEF MEATBALLS Spicy Marinara, Parmesan Cheese	19	CRISPY CALAMARI Fathoms Spicy Marinara Sauce	20
CHICAGO EGG ROLLS Italian Shaved Beef, Giardiniera, Provolone, Garlic Aioli	16	BAVARIAN STYLE SOFT PRETZEL Honeycomb Dipping Sauce	12
SEARED BEEF TIPS Cracked Pepper Demi	19		

FISHERMAN'S CORNER

BUTCHER BLOCK

OVEN ROASTED ANTARCTIC SALMON Egg Fettuccini, Roasted Tomato, Spinach, Lemon Caper Piccata, Tomato Compote	32	SKIRT STEAK & FRITES (8oz) French Fries, Seasonal Vegetables, Red Wine Demi-Glace, Gorgonzola Butter	38
FATHOMS FISH & CHIPS Beer Battered Haddock, Bistro Fries, Tartar Sauce, Malt Vinegar	26	ROTISSERIE CHICKEN BREAST Seasonal Vegetables, Whipped Potatoes, Marsala Mushroom Sauce	28
PAN SEARED COBIA FILET Mushrooms & Green Peas Risotto, Scampi Butter Sauce	34	HONEY SMOKED BBQ RIBS House Made Coleslaw, Whipped Potatoes	28
PAN ROASTED SEA SCALLOPS Spinach, Roasted Tomato, Egg Fettuccini, Aged Parmesan cream	39	GRILLED PORK CHOP (10oz) Seasonal Vegetables, Whipped Potatoes, Marsala Mushroom Sauce	35
SHRIMP & CRAB MAC & CHEESE Jumbo Shrimp, Crab Meat, Andouille Sausage, Cheddar Monterey Jack Cheese Blend, Cajun Cream Sauce	25	BRAISED BEEF SHORT RIB (9oz) Seasonal Vegetables, Whipped Potatoes, Red Wine Braisage	38

ADDITIONS TO THE PLATE

French Fries Truffle Sriracha Ketchup	8	
Vegetable Risotto	8	
Whipped Potato	6	
Parmesan & Herbs Crostinis	4	
Seasonal Vegetables	7	
		All Salad Dressings 2 Truffle Ketchup 2.5 All Butcher Block Sauces 3
		[V] Vegetarian [VG] Vegan [GF] Gluten Free

A 3% processing fee will be applied to all credit card payments.

(Notice to customers. may contain allergen, milk, eggs, fish, crustacean shellfish, tree nuts, peanuts and soybean. 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

Add Ons: Antarctic Salmon 16. Grilled Mahi 14.
Petite Filet Skewer (7.5oz) 18. Jumbo Shrimps (6) 15.
Coconut Shrimp 12. Chicken Breast 9.

HAND HELDS

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

FATHOMS HOUSE SALAD [GF VG V] 11 Bell Pepper, Cucumber, Cherry Tomatoes, Heart of Palm, Lemon Herb Vinaigrette	1/4 LB MAINE LOBSTER ROLL 25 Celery Mayonnaise, Toasted New England Bun Load it up! 1/2 lb Lobster additional 15
BURRATA CAPRESE SALAD 15 Sliced Tomatoes, Pesto, Mixed Greens, Olive Oil, Balsamic Reduction	CALIFORNIA CHICKEN WRAP 16 Grilled Chicken, Bacon, Avocado, Cherry Tomatoes, Mixed Greens, Ranch
BLACKENED STEAK SALAD 25 Crumbled Gorgonzola, Bacon Bits, Cherry Tomatoes, Croutons, Crispy Onions	BLACKENED MAHI-MAHI SANDWICH 19 Brioche Bun, Lettuce, Tomato, Tartar Sauce
FRIED GOAT CHEESE & BEET SALAD 17 Panko Crusted Goat Cheese, Organic Mixed Greens, Red Beet, Candied Walnuts, Cherry Tomatoes, Honey Balsamic Vinaigrette, Balsamic Reduction	TURKEY CLUB 17 Bacon, Romaine, Avocado, Smoked Gouda, Tomato Compote, Mayonnaise, Wheatberry Bread
CAESAR SALAD 11 Romaine Lettuce, Croutons, Shaved Aged Parmesan, House Caesar Dressing	FATHOMS BURGER 19 Brioche Bun, Cheddar Cheese, Red Onion Marmalade, Lettuce, Tomato, 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	BUFFALO CHICKEN 17 Gorgonzola Cheese, Cheddar Blend, Scallions
QUATTRO FORMAGGIO 15 Goat Cheese Crumbles, Parmesan, Ricotta Mozzarella Blend	SUPREME 18 Sausage, Pepperoni, Mushrooms, Green Peppers, Black Olives, Red Onions, Mozzarella
MEDITERRANEAN 16 Pesto, Black Olives, Artichokes, Roasted Peppers, Roma Tomatoes, Mozzarella, Ricotta Cheese	PARMA NAPOLI 18 Pesto, Salami, Sliced Tomato, Mozzarella Prosciutto, Arugula, Truffle Oil
SPICY HAWAIIAN 16 Smoked Ham, Caramelized Onions, Pineapple, Banana Pepper, Sriracha Drizzle, Mozzarella	ITALIAN CAPRESE 16 Pesto, Roma Tomatoes, Basil, Salami, Banana Peppers, Balsamic Reduction, Mozzarella
GARDEN VEGGIE 16 Mozzarella, Roma Tomatoes, Spinach, Mushrooms, Red Onions, Green Peppers, Black Olives	ITALIANO 17 Pepperoni, Salami, Sausage, Roma Tomatoes, Mozzarella, Ricotta Cheese
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 EACH

Roasted Mushrooms	Anchovies	Baby Spinach	Ricotta	Salami
Red Onions	Roma Tomatoes	Banana Peppers	Goat Cheese	Smoked Ham
Green Peppers	Black Olives	Arugula	Jalapeños	Italian Sausage
Caramelized Onions	Artichokes	Basil	Gorgonzola	Green Olives
Pineapple	Roasted Red Peppers	Pesto	Pepperoni	

Review Us



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