

Fathoms

Restaurant & Bar
Cape Harbour

MENU

Casual Dining

STARTERS

CHICKEN LIVER MOUSSE PATE	15	TROPICAL AHI TUNA *	20
Multigrain Ciabatta, Red Onion Marmalade, Cornichons, Dijon Mustard		Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion	
BRULÉE GOAT CHEESE SPREAD	15	GORGONZOLA STUFFED FLATBREAD	14
Strawberry Marmalade, Walnuts, Prosciutto Crisps, Crostini		Gorgonzola Cream Cheese, Mixed Greens, Cherry Tomatoes, Aged Balsamic Reduction	
TSUNAMI ROLL *	20	CRISPY BRUSSELS SPROUTS	16
Ahi Tuna, Krabmeat, Cucumber, Cream Cheese, Sweet Chili Mayonnaise, Soy Reduction		Volcano Sauce, Sweet Soy, Sesame, Cashews	
WAGYU BEEF MEATBALLS	19	CRISPY CALAMARI	18
Spicy Marinara, Parmesan Cheese		Fathoms Spicy Marinara Sauce	
CHICAGO EGG ROLLS	16	BAVARIAN STYLE SOFT PRETZEL	12
Italian Shaved Beef, Giardiniera, Provolone, Garlic Aioli		Honeycomb Dipping Sauce	
SEARED BEEF TIPS	19	SESAME SEARED TUNA TATAKI *	20
Cracked Pepper Demi		Wasabi Mayo, Avocado, Soy Reduction, Wakame Salad, Crispy Wonton	

FISHERMAN’S CORNER

BUTCHER BLOCK

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

ADDITIONS TO THE PLATE

French Fries	8	
Truffle Sriracha Ketchup	8	
Vegetables Risotto	8	
Whipped Potato	6	
Seasonal Vegetables	7	
Fingerling Potato	6	

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: Menu items may contain allergens such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts and soybean. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your 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) 20. 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	1/4 LB MAINE LOBSTER ROLL	28
Bell Pepper, Cucumber, Cherry Tomatoes, Heart of Palm, Lemon Herb Vinaigrette		Celery Mayonnaise, Toasted New England Bun	
		Load it up! 1/2 lb Lobster additional 15	
SMASHED BURRATA & STRAWBERRY	16	ASIAN CHICKEN WRAP	17
Red Onion, Cherry Tomato, Baby Arugula, Walnuts, Brioche Croutons, Olive Oil, Black Salt		Thai Peanut Sauce, Mixed Green, Cabbage Slaw, Cashew Nuts, Crispy Wonton	
BLACKENED STEAK SALAD	25	BLACKENED MAHI-MAHI SANDWICH	19
Crumbled Gorgonzola, Bacon Bits, Cherry Tomatoes, Croutons, Crispy Onions		Brioche Bun, Lettuce, Tomato, Tartar Sauce	
FRIED GOAT CHEESE & BEET SALAD	17	TURKEY CLUB	17
Mixed Greens, Candied Walnuts, Cherry Tomatoes, Honey Balsamic Vinaigrette, Balsamic Reduction		Bacon, Romaine, Avocado, Smoked Gouda, Tomato Compote, Mayonnaise, Wheatberry Bread	
ICEBERG LETTUCE WEDGE	15	FATHOMS BURGER	19
Candied Walnuts, Cherry Tomatoes, Gorgonzola, Bacon, House Ranch, Balsamic Reduction		Brioche Bun, Cheddar Cheese, Red Onion Marmalade, Lettuce, Tomato, Applewood Smoked Bacon	
CAESAR SALAD	11		
Romaine Lettuce, Croutons, Shaved Aged Parmesan, House Caesar Dressing			

HAND CRAFT PIZZAS

We are proud of our signature pizzas fresh cooked to perfection.Limit of two substitutions per signature pizza

MARGARITA	14	THAI CHICKEN PIZZA	17
Roasted Tomato, Basil, Mozzarella		Spicy Peanut sauce, Chicken, Red Onion, Pineapple, Mozzarella, Fresh Cilantro	
QUATTRO FORMAGGIO	15	SUPREME	18
Goat Cheese Crumbles, Parmesan, Ricotta Mozzarella Blend		Sausage, Pepperoni, Mushrooms, Green Peppers, Black Olives, Red Onions, Mozzarella	
MEDITERRANEAN	16	PARMA NAPOLI	18
Pesto, Black Olives, Artichokes, Roasted Peppers, Roma Tomatoes, Mozzarella, Ricotta Cheese		Pesto, Salami, Sliced Tomato, Mozzarella Prosciutto, Arugula, Truffle Oil	
SPICY HAWAIIAN	16	ITALIAN CAPRESE	16
Smoked Ham, Caramelized Onions, Pineapple, Banana Pepper, Sriracha Drizzle, Mozzarella		Pesto, Roma Tomatoes, Basil, Salami, Banana Peppers, Balsamic Reduction, Mozzarella	
GARDEN VEGGIE	16	ITALIANO	17
Mozzarella, Roma Tomatoes, Spinach, Mushrooms, Red Onions, Green Peppers, Black Olives		Pepperoni, Salami, Sausage, Roma Tomatoes, Mozzarella, Ricotta Cheese	
CREATE YOUR OWN	12	GLUTEN FREE CAULIFLOWER CRUST [GF]	15
Base of Tomato Sauce and Cheese Add Toppings 2.75 each		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	

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