



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	All Salad Dressings 2 Truffle Ketchup 2.5 All Butcher Block Sauces 3
Truffle Sriracha Ketchup	8	
Vegetables Risotto	6	
Whipped Potato	7	
Seasonal Vegetables	6	
Fingerling Potato		[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)