

Fathoms

Restaurant & Bar
Cape Harbour

MENU Casual Dining

STARTERS

CHICKEN LIVER MOUSSE PATE	16	TROPICAL AHI TUNA *	21
Multigrain Ciabatta, Red Onion Marmalade, Cornichons, Dijon Mustard		Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion	
BRULÉE GOAT CHEESE SPREAD	16	GORGONZOLA STUFFED FLATBREAD	15
Strawberry Marmalade, Walnuts, Prosciutto Crisps, Crostini		Gorgonzola Cream Cheese, Mixed Greens, Cherry Tomatoes, Aged Balsamic Reduction	
TSUNAMI ROLL *	21	CRISPY BRUSSELS SPROUTS	17
Ahi Tuna, Krabmeat, Cucumber, Cream Cheese, Sweet Chili Mayonnaise, Soy Reduction		Volcano Sauce, Sweet Soy, Sesame, Cashews	
WAGYU BEEF MEATBALLS	20	CRISPY CALAMARI	19
Spicy Marinara, Parmesan Cheese		Fathoms Spicy Marinara Sauce	
CHICAGO EGG ROLLS	17	BAVARIAN STYLE SOFT PRETZEL	13
Italian Shaved Beef, Giardiniera, Provolone, Garlic Aioli		Honeycomb Dipping Sauce	
SEARED BEEF TIPS	20	SESAME SEARED TUNA TATAKI *	21
Cracked Pepper Demi		Wasabi Mayo, Avocado, Soy Reduction, Wakame Salad, Crispy Wonton	

FISHERMAN'S CORNER

BUTCHER BLOCK

OVEN ROASTED ANTARCTIC SALMON	33	SKIRT STEAK & FRITES (8oz)	39
Egg Fettuccini, Roasted Tomato, Spinach, Lemon Caper Piccata, Tomato Compote		French Fries, Seasonal Vegetables, Red Wine Demi-Glace, Gorgonzola Butter	
FATHOMS FISH & CHIPS	27	ROTISSERIE CHICKEN BREAST	29
Beer Battered Haddock, Bistro Fries, Tartar Sauce, Malt Vinegar		Seasonal Vegetables, Fingerling Potato, Marsala Mushroom Sauce	
PAN SEARED COBIA FILET	35	HONEY SMOKED BBQ RIBS	29
Mushrooms & Green Peas Risotto, Scampi Butter Sauce		House Made Coleslaw, Whipped Potatoes	
PAN ROASTED SEA SCALLOPS	40	GRILLED LAMB LOLLIPOPS	33
Spinach, Roasted Tomato, Egg Fettuccini, Aged Parmesan cream		Seasonal Vegetables, Fingerling Potato, Rosemary Garlic Demi Glace	
SHRIMP & CRAB MAC & CHEESE	26	BRAISED BEEF SHORT RIB (9oz)	39
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 Truffle Sriracha Ketchup	8		
Vegetables Risotto	8	All Salad Dressings 2 Truffle Ketchup 2.5 All Butcher Block Sauces 3	
Whipped Potato	6		
Seasonal Vegetables	7	[V] Vegetarian [VG] Vegan [GF] Gluten Free	
Fingerling Potato	6		

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] 12

Bell Pepper, Cucumber, Cherry Tomatoes, Heart of Palm, Lemon Herb Vinaigrette

SMASHED BURRATA & STRAWBERRY 17

Red Onion, Cherry Tomato, Baby Arugula, Walnuts, Brioche Croutons, Olive Oil, Black Salt

BLACKENED STEAK SALAD 26

Crumbled Gorgonzola, Bacon Bits, Cherry Tomatoes, Croutons, Crispy Onions

FRIED GOAT CHEESE & BEET SALAD 18

Mixed Greens, Candied Walnuts, Cherry Tomatoes, Honey Balsamic Vinaigrette, Balsamic Reduction

ICEBERG LETTUCE WEDGE 16

Candied Walnuts, Cherry Tomatoes, Gorgonzola, Bacon, House Ranch, Balsamic Reduction

CAESAR SALAD 12

Romaine Lettuce, Croutons, Shaved Aged Parmesan, House Caesar Dressing

1/4 LB MAINE LOBSTER ROLL 29

Celery Mayonnaise, Toasted New England Bun

Load it up! 1/2 lb Lobster additional 15

ASIAN CHICKEN WRAP 18

Thai Peanut Sauce, Mixed Green, Cabbage Slaw, Cashew Nuts, Crispy Wonton

BLACKENED MAHI-MAHI SANDWICH 20

Brioche Bun, Lettuce, Tomato, Tartar Sauce

TURKEY CLUB 18

Bacon, Romaine, Avocado, Smoked Gouda, Tomato Compote, Mayonnaise, Wheatberry Bread

FATHOMS BURGER 20

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 of two substitutions per signature pizza

MARGARITA 15

Roasted Tomato, Basil, Mozzarella

THAI CHICKEN PIZZA 18

Spicy Peanut sauce, Chicken, Red Onion, Pineapple, Mozzarella, Fresh Cilantro

QUATTRO FORMAGGIO 16

Goat Cheese Crumbles, Parmesan, Ricotta Mozzarella Blend

SUPREME 19

Sausage, Pepperoni, Mushrooms, Green Peppers, Black Olives, Red Onions, Mozzarella

MEDITERRANEAN 17

Pesto, Black Olives, Artichokes, Roasted Peppers, Roma Tomatoes, Mozzarella, Ricotta Cheese

PARMA NAPOLI 19

Pesto, Salami, Sliced Tomato, Mozzarella Prosciutto, Arugula, Truffle Oil

SPICY HAWAIIAN 17

Smoked Ham, Caramelized Onions, Pineapple, Banana Pepper, Sriracha Drizzle, Mozzarella

ITALIAN CAPRESE 17

Pesto, Roma Tomatoes, Basil, Salami, Banana Peppers, Balsamic Reduction, Mozzarella

GARDEN VEGGIE 17

Mozzarella, Roma Tomatoes, Spinach, Mushrooms, Red Onions, Green Peppers, Black Olives

ITALIANO 18

Pepperoni, Salami, Sausage, Roma Tomatoes, Mozzarella, Ricotta Cheese

CREATE YOUR OWN 13

Base of Tomato Sauce and Cheese
Add Toppings 2.75 each

GLUTEN FREE CAULIFLOWER 16

CRUST [GF]

Base of Tomato Sauce and Cheese
Add toppings 2.75 each

CHOOSE EXTRA TOPPINGS 2.75 EACH

Roasted Mushrooms
Red Onions
Green Peppers
Caramelized Onions
Pineapple

Anchovies
Roma Tomatoes
Black Olives
Artichokes
Roasted Red Peppers

Baby Spinach
Banana Peppers
Arugula
Basil
Pesto

Ricotta
Goat Cheese
Jalapeños
Gorgonzola
Pepperoni

Salami
Smoked Ham
Italian Sausage
Green Olives

Write a Review



SCAN ME

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