

SOUP

♥ FATHOM'S CLAM CHOWDER

5/7

Award Winning! Cup or Bowl

FRENCH ONION CROCK

6

FATHOM'S CHILI & CHIPS

Our own Fathom's chili baked with cheddar cheese and served with a side of tortilla chips. 8

LOBSTER BISQUE

5/8

Cup or Bowl

SALAD

HOUSE SALAD

5

Add grilled chicken 3, add steak tips 10

CHICKEN CAESAR SALAD

Marinated chicken breast grilled, served over romaine lettuce tossed in a creamy house Caesar dressing and imported Parmesan cheese. 12

SEAWEED SALAD

8

SESAME SALMON SALAD

Salmon fillet sesame crusted, served over a house salad with a citrus sesame dressing. 16

APPETIZERS

spicy STUFFED QUAHOG

3.75

spicy FATHOMS CLAM CASINO

Fresh littlenecks topped with bacon and seasoned crumbs. 10

POTATO SKINS

Potato skins baked with cheddar cheese blend and bacon. 9

BACON SHRIMP

Shrimp stuffed with fresh mozzarella and basil, wrapped with bacon and served with horseradish Dijon. 15

* FRESH SESAME CRUSTED AHI TUNA

Fresh Yellowfin tuna pan seared to rare, served with soy sauce and a wasabi dipping sauce. 15

CRAB CAKES

Lump crabmeat, onions, peppers, and bread crumbs baked to golden brown served with remoulade. 12

SCALLOP & SEAWEED SALAD

Sea scallops pan seared and served over seaweed salad, topped with a sriracha hot sauce. 14

CHICKEN TENDERS OR CHICKEN WINGS

Buffalo, BBQ, Teriyaki or Mango Habanero. Served with bleu cheese and celery. 10

Extra Sauce ADD: 0.50

CRAB AND ARTICHOKE DIP

Crabmeat, artichokes, Parmesan, sour cream, and garlic, served with crostinis. 8

FRIED CALAMARI

Lightly breaded calamari, deep fried to golden, topped with banana peppers and served with marinara sauce. 10

PAN SEARED LITTLENECKS

Fresh count littlenecks, caramelized onions, roasted garlic, chourico, and diced tomatoes. 12

* CHIMICHURRI STEAK QUESADILLA

Marinated steak with a chimichurri sauce, roasted red peppers, caramelized onions, mozzarella cheese, and diced bacon. 15

PHILLY CHEESE STEAK EGG ROLLS

Steak, cheese, onion, and pepper filled egg rolls deep fried, served with ranch dipping sauce. 12

BACON WRAPPED SCALLOPS

Sea scallops wrapped with smoked apple wood bacon, finished with a maple brown sugar glaze. 16

RAW BAR

*** LITTLENECKS ON THE HALF SHELL**

6 or 12 fresh local littlenecks. Served with house cocktail sauce or mango jalapeno mignonette. 8/16

*** OYSTERS ON THE HALF SHELL**

6 or 12 local oysters. Served with house cocktail sauce or mango jalapeno mignonette. 12/24

PIZZA

12 "Pub Style Pizza

BUILD YOUR OWN 12" PUB PIZZA: Add Any Toppings | Onions, Mushrooms, Tomato, Broccoli, Black Olives, Feta, Pineapple, Peppers .75/ea | Chopped Sea Clams, Crabmeat, Linguica, Ham, Bacon, Pepperoni, Sausage 1/ea | Sea Scallops 10 | Lobster Meat 12 |

PLAIN CHEESE

8

MEAT LOVERS

Linguica, ham, bacon, pepperoni, and sausage. 12

SPICY BUFFALO CHICKEN

Chicken, buffalo sauce and cheese served with a side of bleu cheese. 11

SHRIMP SCAMPI

Shrimp, garlic sauce, tomatoes, cheese, and scallions. 14

CHICKEN BACON RANCH PIZZA

Chicken tossed with ranch dressing, on a thin pizza crust with three cheese blends, and diced bacon. 11

VEGETARIAN PIZZA

Cheese, broccoli, baby spinach, diced tomatoes, black olives, cucumbers. 12

BURGERS

*** MUSHROOM SWISS BURGER**

Angus beef grilled to your liking, topped with sautéed mushrooms & imported Swiss cheese, served with french fries. 12

*** BACON BLEU BURGER**

Angus beef grilled to your liking, topped with crisp bacon, crumbled blue cheese, served with french fries. 12

*** CHIPOTLE BURGER**

Angus beef grilled to your liking, topped with american cheese, sliced bacon, fried onion rings, and chipotle sauce, served with french fries. 12

TURKEY BURGER

Turkey burger grilled and topped with swiss, guacamole, and tomatoes over sourdough bread. 12

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -Due to the limited size of our kitchen meal preparation can take longer on busy days-*

MAIN COURSE

LOCAL FISH & CHIPS

New Bedford scrod lightly breaded (or English battered) served with french fries, coleslaw and tartar sauce. 14

LOCAL FRIED COMBO

Fresh scrod and sea scallops lightly breaded, deep fried to a golden and served with french fries, tartar sauce and coleslaw. 15

PAN SEARED SCALLOPS

From our own fleet of boats! Sea scallops pan seared, served over sweet potato hash and asparagus, finished with pesto butter. 24

LOCAL BAKED SCROD

Fresh scrod baked and topped with seasoned bread crumbs, served with sides. 15
Add crabmeat and lobster sauce 3

*** SWORDFISH**

Grilled, served with a asparagus and a choice of side. Or have it blackened topped with red pepper jam sauce. 21

SCALLOP AND SCROD CASSEROLE

Fresh sea scallops and native scrod topped with garlic compound butter and seasoned bread crumbs served with two sides. 15

CRAB STUFFED SHRIMP

Jumbo shrimp stuffed with a blend of crabmeat, onions, peppers, celery, served with drawn butter and two sides. 20

LOBSTER SALAD ROLL

A fresh blend of lobster meat, diced celery and mayonnaise, on a toasted brioche roll with french fries and coleslaw. 1 roll 15 | 2 rolls 27

MAC & CHEESE

Fried chicken tenders with penne pasta, baked with a buttery panko crust. 14

Or try it with Buffalo, BBQ, Chicken Bacon Ranch OR Add Lobster, 6

CHICKEN PESTO TORTELLINI

Boneless chicken tenders pan seared with onions, sun dried tomatoes, and baby spinach in a pesto cheese sauce, tossed with cheese filled tortellini. 17

CHICKEN BROCCOLI PENNE

Marinated chicken grilled, tossed with fresh chopped garlic, broccoli, deglazed with white wine and tossed with penne pasta, finished with shaved Parmesan cheese. 14

LOCAL FRIED CLAMS

Fresh shucked whole belly clams lightly breaded and deep fried, served with french fries, tartar sauce and coleslaw. 22

LOCAL SEAFOOD PLATTER

Fresh Scrod, sea scallops, calamari, and native frying clams lightly breaded deep fried to golden and served with french fries, tartar sauce and coleslaw. 26

LOCAL FLEET SCALLOPS

From our own fleet of boats! Fresh scallops, deep fried to golden or have it baked and topped with seasoned crumbs, served with your choice of two sides. 19

*** AHI TUNA**

Sesame crusted or have it blackened, served with wasabi and soy sauce, asparagus and choice of side. 21

SALMON

Grilled, served with a asparagus and a choice of side. Or have it blackened topped with red pepper jam sauce. 21

*** SURF AND TURF**

Your choice of three baked stuffed shrimp or a quarter pound of scallops (baked or fried), served with a half-pound of slow roasted prime rib or steak tips, with your choice of two sides. 29

*** SIRLOIN AU POIRIVE**

12oz sirloin seasoned with cracked black pepper and pan seared, topped with a rich brandy sauce, served with your choice of two sides. 21

*** GRILLED MARINATED STEAK TIPS**

House marinated steak tips, grilled to your liking, served with two sides. 19

BRAISED SHORT RIB RAVIOLI

Short rib filled ravioli with asiago and parmesan cheese, topped with a portabella mushroom jus sauce and arugula. 24

MEATLOAF

Freshly baked meatloaf, topped with beef gravy, served with your choice of two sides. 15

*** PRIME RIB**

Slow cooked prime rib cooked to your liking, served with your choice of two sides. 8oz/18 - 12oz/22 - 16oz/26

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -Due to the limited size of our kitchen meal preparation can take longer on busy days-*

SIDES

COLESLAW

FRENCH FRIES

OVEN ROASTED
POTATOES

RICE PILAF

VEGETABLE OF THE DAY

BAKED POTATO
only after 4pm

GARLIC MASHED
POTATOES
only after 4pm

ASPARAGUS 3

SIDE SALAD 3

BROCCOLI 3

SWEET POTATO FRIES 2

SWEET POTATO HASH 3

LOCAL ADD SIDE OF FISH 8
6oz

LOCAL ADD SIDE OF CLAMS 10
4oz

LOCAL ADD SIDE SCALLOPS 10
4oz

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE
7

PUMPKIN CHEESECAKE
7

BANANA BOURBON TOFFEE CAKE
7

FRIED OREO
7

LEMON BERRY CAKE
7

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -Due to the limited size of our kitchen meal preparation can take longer on busy days-

LUNCHEON

Lunch is served until 3:45pm

HOUSE SALAD

5

Add grilled chicken 3, Add steak tips 10

WALNUT CHICKEN SALAD

Grilled marinated chicken, sliced mozzarella cheese, and candied walnuts over an entrée salad, served with a balsamic vinaigrette dressing. 12

CAESAR SALAD OR WRAP

Romaine lettuce tossed with house made creamy caesar dressing, imported Parmesan cheese, finished with croutons. 7

Add grilled chicken 3, Add blackened salmon 8, Add grilled shrimp 3/ea

BLUEBERRY CHICKEN SALAD

Chicken salad served over an entrée salad with blueberries, almonds, and mozzarella blend cheese, served with your choice of dressing. 13

LOBSTER SALAD ROLL

A fresh blend of lobster meat, diced celery and mayonnaise, on a toasted brioche roll with french fries and coleslaw. 15/27

1 roll-15 or 2 rolls-27

TACOS

Fried haddock or Black Peppered Tuna, citrus slaw, rice pilaf, sour cream, and chives on tortilla shells, served with french fries. 12/15

LOCAL ALMOND SCROD

Fresh Scrod dusted with house crumbs, topped with roasted almonds, served with potato and vegetables. 15

LOCAL FRIED COMBO

Fresh scrod and sea scallops lightly breaded, deep fried to golden and served with french fries, tartar sauce and coleslaw. 15

LOCAL BREADED FISH & CHIPS

Fresh New Bedford scrod lightly breaded (or English battered) served with french fries, coleslaw and tartar sauce.

11

Lunch size portion

LOCAL CLAM PLATE

Half portion of our fried clam plate, served with french fries. 12

Lunch size portion

LOCAL FRIED SCALLOP PLATE

Half Portion of our own Fleet's scallops, served with french fries. 12

Lunch size portion

LOCAL COD FISH SANDWICH

Fresh fried cod served with lettuce, tomato, onion, tartar sauce and french fries. 12

LOBSTER GRILLED CHEESE

Lobster salad baked with Swiss cheese, bacon, and sliced tomatoes on sourdough, served with french fries. 16

FRENCH ONION CHICKEN SANDWICH

Marinated chicken breast grilled and topped with swiss cheese and caramelized onions, served over toasted sour dough bread with a side of french fries. 12

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -Due to the limited size of our kitchen meal preparation can take longer on busy days-