



## SOUP/SALAD

### ♥ Fathom's Clam Chowder

Cup 8 | Bowl 10

### French Onion Crock 9

Onions and garlic in a rich beef broth, topped with crostini and swiss cheese.

### Lobster Bisque

Cup 9 | Bowl 11

### Cesar Salad 13

Romaine lettuce tossed with a creamy caesar dressing imported parmesan cheese and croutons.

— Add: Grilled chicken 7 | Grilled salmon 15 | Steak tips 16.50 | Seared scallops 16.50

### Greek Salad 14

A bed of mixed greens and chopped romaine, cucumbers, kalamata olives, red onions, feta cheese, and pepperoncini, served with a side of greek dressing.

— Add: Grilled chicken 7 | Grilled salmon 15 | Steak tips 16.50 | Seared scallops 16.50

### Sesame Salmon Salad 22

Sesame-crusting salmon filet, served over a house salad with a citrus, sesame dressing.

### Buffalo Chicken Salad 19

Fried or grilled chicken tossed in our housemade buffalo sauce, served over an entrée salad with crispy bacon, monterey jack, and cheddar cheese, served with ranch dressing.

### Scallop & Seaweed Salad 23

Pan-seared scallops served over Wakame seaweed salad tossed with sesame seeds, sesame oil, and hot sauce.

### \* Bacon Bleu Steak Tip Salad 29

Steak tips grilled to your liking, over a house salad with crumbled bleu cheese, applewood smoked bacon and roasted red peppers served with parmesan peppercorn dressing.

## RAW BAR

Served with house cocktail sauce.

### Shrimp Cocktail (Seasonal) 4.25 ea

### \* Littlenecks on the half shell 3.00 ea

Fresh local littlenecks.

### \* Oysters on the half shell 4.00 ea

Farm-raised oysters from Fairhaven, MA.

## APPETIZERS

### Stuffed Quahog 4.25

### Seared Littlenecks 17.50

Littlenecks, onions, garlic, chourico, tomatoes, and toasted points.

### Tenders or Wings 14

Your choice of Asian Sweet Chili, Buffalo, BBQ, Teriyaki, Gold Fever, or Mango Habanero. Served with bleu cheese and celery.

### Potato Skins 12

Potato skins topped with cheese and bacon finished with scallions.

### Crab Cakes 18.50

Lump meat crab cakes served with a cajun remoulade.

### Bacon Scallops 20

Bacon-wrapped scalloped glazed with brown sugar maple.

### Fried Calamari 15

Fried calamari topped with banana peppers and served with marinara sauce.

### \* Sesame Ahi Tuna 20

Fresh ahi tuna seared rare, with soy sauce and wasabi dipping sauce.

### Clams Casino 15

Fresh littlenecks topped with our housemade casino stuffing.

### Crab & Artichoke Dip 14

Crabmeat, artichokes, sour cream, garlic, served with toasted crostinis.

### Bacon Shrimp 20

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

## PIZZA

Add 1.50: Linguica | Ham | Bacon | Sausage | Pepperoni.

Add 1.00: Onions | Peppers | Mushrooms | Tomatoes | Black Olives | Spinach | Banana Peppers | Red Peppers | Jalapenos | Broccoli | Pineapple.

### Meat Lovers 16.50

Linguica, ham, bacon, pepperoni and sausage.

### Plain Cheese 11

### Scallop Casino Pizza 19

Scallops, onions, peppers, bacon, garlic, red base, cheese.

### Shrimp Scampi Pizza 19

Shrimp, garlic, tomato, white sauce base, cheese, and finished with scallions.

### Margherita 15

Fresh basil, mozzarella cheese, San Marzano tomato sauce, and olive oil.

### Snake Bite Pizza 14

Cajun chicken, bacon, banana peppers, and jalapenos, finished with a ranch drizzle.

## HANDHELDS

All burgers and sandwiches served on a bulky brioche roll with French fries, lettuce, tomato, onion and a pickle spear.

### Fish Sandwich 16.50

Fried fish served with tartar sauce.

### \* Chipotle Burger 17

Angus beef topped with american cheese, sliced bacon, fried onion rings, and chipotle sauce.

### Pesto Chicken Sandwich 17

Grilled marinated chicken, swiss cheese, roasted red peppers, and pesto sauce.

### Lobster Roll MKT

Fresh chunks of lobster meat, diced celery, and mayonnaise on a toasted roll served with a side of coleslaw.

### \* Bacon Bleu Burger 17

Angus beef, topped with bleu cheese crumbles and crispy applewood smoked bacon.

### Lobster Grilled Cheese MKT

House-made lobster salad pressed between buttered sourdough, swiss cheese, and bacon.

### \* Mushroom Swiss Burger 16.50

Angus beef topped with mushrooms and swiss cheese.

\* 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-

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## ENTRÉES

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**LOCAL Fried Ocean Platter 38**

Clams, fish, scallops, and shrimp lightly breaded and deep fried to golden, served with french fries, coleslaw, served with tartar sauce.

**LOCAL Fish & Chips Sm 16.50 | Lg 22**

Deep-fried haddock served with french fries, coleslaw, and tartar sauce.  
— *English or breaded* —

**LOCAL Fried Clams 33**

Native clams lightly breaded and deep fried to golden, served with french fries, tartar sauce, and coleslaw.

**Fried Shrimp 26**

Breaded and deep fried to golden, served with french fries, tartar sauce, and coleslaw.

**LOCAL Fried Combo 20**

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

**LOCAL Fleet Scallops 26**

From our own fleet of boats! Fresh scallops, deep fried to golden, served with french fries, tartar sauce, and coleslaw.

**LOCAL Baked Scrod 20**

Fresh scrod baked and topped with ritz cracker bread crumbs, served with your choice of two sides.

— *Add: Crabmeat & Lobster sauce 5* —

**Blackened Salmon 29**

Blackened salmon dusted with cajun seasonings, topped with a red pepper jam sauce, and your choice of two sides.

**Grilled Salmon 29**

Grilled and served with fresh vegetables and your choice of potato.

**Blackened Swordfish 29**

Dusted with cajun seasonings, topped with a red pepper jam, and served with asparagus and your choice of one side.

**Grilled Swordfish 29**

Grilled and served with fresh vegetables and your choice of potato.

**\* Ahi Tuna 29**

Sesame-crusting tuna served with wasabi and soy sauce, asparagus, and a choice of potato.

**\* Blackened Tuna 29**

Dusted with cajun seasonings, pan-seared rare, topped with a red pepper jam, and served with asparagus and your choice of one side.

**Shrimp Scampi 23**

Pan-seared shrimp, chopped garlic, diced tomatoes, and linguini, finished with shaved parmesan cheese.

**LOCAL Scallop & Scrod Casserole 20**

Fresh sea scallops and native scrod topped with garlic compound butter and seasoned bread crumbs. Served with your choice of two sides.

**Scallop Pesto Pasta 29**

Fresh scallops seasoned and pan-seared, tossed with roasted red peppers, spinach, garlic, and tomatoes in a creamy parmesan pesto sauce with penne, finished with shaved parmesan cheese.

**Crab Stuffed Shrimp 28**

Jumbo shrimp stuffed with a blend of crabmeat, bread crumbs, onions, peppers, and celery, served with drawn butter, and your choice of two sides.

**LOCAL Haddock Mozambique 24**

Fresh scrod, linguica, onions, simmered in a spicy portuguese sauce, served over rice & finished with sliced scallions.

— *Sub: Chicken 19 | Shrimp 23* —

**LOCAL Honey Baked Scallops 28**

Fresh sea scallops, baked with a honey crumb crust, served with your choice of two sides.

**Grilled Chicken Entrée 20**

Two house-marinated chicken breasts served with your choice of two sides.

**Chicken Gorgonzola 26**

Chicken breast seasoned and pan-seared with button mushrooms, artichoke hearts, roasted red peppers, and garlic cloves deglazed with a marsala wine sauce, finished with gorgonzola cheese.

— *Over penne or your choice of two sides* —

**\* Grilled Marinated Steak Tips 28**

House-marinated steak tips grilled to your liking and served with a choice of two sides.

**\* Prime Rib**

Slow-cooked prime rib cooked to your liking, served with your choice of two sides.

— *8oz 28 | 12oz 33 | 14oz 37 | 16oz 41* —

**\* Tips & Shrimp 33**

Marinated steak tips grilled to your liking, paired with three jumbo grilled and marinated shrimp, served with rice pilaf and french fries.

**\* Surf and Turf 42**

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.

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## KIDS MENU

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**KIDS Tenders & Fries 9**

Your choice of sauce

*Under 12 years old*

**KIDS Cheese Pizza 9**

**KIDS Fish & Chips 10**

**KIDS Kraft Mac & Cheese 7**

**KIDS Pasta 7**

Penne served with red sauce or butter.

**KIDS Grilled Cheese 8**

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## SIDES

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French Fries

Rice Pilaf

Coleslaw

Broccoli

Baked Potato

Vegetable of the Day

Roasted Potatoes

Mashed Potatoes

— *Mashed served only after 4pm* —

Asparagus 5

— *Upcharge* —

Side Salad 6

— *Upcharge* —

Sweet Potato Fries 6

— *Upcharge* —

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