

## SOUP

### ♥ Fathom's Clam Chowder

Cup 7 | Bowl 9

### Lobster Bisque

Cup 8 | Bowl 10

### French Onion Crock 8

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

## SALAD

Add: Grilled chicken 6 | Steak tips 15 | Seared scallops 15

### Caesar Salad 12

Romaine lettuce tossed with a creamy Caesar dressing, imported Parmesan cheese and croutons.

### Buffalo Chicken Salad 17

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

### Sesame Salmon Salad 20

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

### Scallop & Seaweed Salad 21

Pan seared scallops, Wakame seaweed tossed with sesame seeds and sesame oil, finished with hot sauce.

### Greek Salad 13

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

### \* Bacon Bleu Steak Tip Salad 26

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

### Shrimp Cocktail 4.25 ea

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

Farm raised Oysters from Fairhaven, MA.

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

Fresh local littlenecks. Served with house cocktail sauce or mango jalapeno mignonette.

## APPETIZERS

### <sup>SPICY</sup> Stuffed Quahog 4.00

### <sup>SPICY</sup> Clams Casino 14

Fresh littlenecks topped with our house made casino stuffing.

### Potato Skins 11

Potato skins stuffed with cheese and bacon, finished with scallions.

### Crab & Artichoke Dip 13

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

### \* Sesame Crusted Ahi Tuna 18

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

### Fried Calamari 14

Lightly breaded, topped with banana peppers and served with marinara sauce.

### Crab Cakes 17

Lump crabmeat served with remoulade sauce.

### Pan Seared Littlenecks 16

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

### Chicken Tenders or Wings 13

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

### <sup>LOCAL</sup> Bacon Wrapped Scallops 18

Glazed with a brown sugar maple.

### Bacon Wrapped Shrimp 18

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

## PIZZA

### Meat Lovers 15

Linguica, ham, bacon, pepperoni and sausage.

### Shrimp Scampi Pizza 17

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

### Scallop Casino Pizza 17

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

### Plain Cheese 10

### Margherita Pizza 12

Fresh basil, mozzarella cheese, diced tomatoes and olive oil.

### Snake Bite Pizza

Cajun chicken, bacon, banana peppers and jalapenos, finished with a ranch drizzle. 13

## HANDHELDS

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

### \* Mushroom Swiss Burger 15

Angus beef topped with mushrooms, Swiss cheese, and a roasted garlic aioli.

### <sup>LOCAL</sup> Fish Sandwich 15

Lightly breaded Cod, served with tarter sauce.

### Pesto Chicken Sandwich 16

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

### Bacon Bleu Burger 16

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

### \* Chipotle Burger 16

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

### Lobster Roll MKT

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

### Lobster Grilled Cheese MKT

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

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## ENTRÉES

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**LOCAL Fish & Chips 17**

Haddock served with French fries, coleslaw and tartar sauce.  
— *English or breaded* —

**LOCAL Fleet Scallops 24**

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

**LOCAL Fried Combo 18**

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

**LOCAL Baked Scrod 18**

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

— *Add: Crabmeat & Lobster sauce 5* —

**\* Ahi Tuna 27**

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

**LOCAL Scallop & Scrod Casserole 18**

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

**Honey Baked Scallops 26**

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

**Shrimp Scampi 21**

Shrimp breaded and pan seared with chopped garlic, diced tomatoes and linguini, finished with shaved parmesan cheese.

**Scallop Pesto Pasta 27**

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.

**Grilled Chicken Entrée 18**

House marinated chicken breasts served with your choice of two sides.

**Chicken Gorgonzola 24**

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.

**LOCAL Fried Clams 30**

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

**LOCAL Fried Ocean Platter 35**

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

**Fried Shrimp Plate 20**

Tail-on shrimp lightly breaded and deep fried, served with French fries, coleslaw and cocktail sauce.

**\* Grilled Swordfish 27**

Grilled and served with fresh vegetables and your choice of potato. Or have it blackened, topped with a red pepper jam sauce.

**Grilled Salmon 27**

Grilled and served with fresh vegetables and your choice of potato. Or have it blackened, topped with a red pepper jam sauce.

**LOCAL Haddock Mozambique 22**

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

— *Sub: Chicken 18 | Shrimp 21* —

**Crab Stuffed Shrimp 26**

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

**\* Grilled Marinated Steak Tips 26**

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 26 | 12oz 30 | 14oz 34* —

**\* Tips & Shrimp 30**

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

**\* Surf and Turf 38**

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

Under 12 years old

**KIDS Fish & Chips 8**

**KIDS Grilled Cheese 7**

**KIDS Kraft Mac & Cheese 6**

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## SIDES

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**French Fries 4**

**Rice Pilaf 4**

**Broccoli 4**

**Asparagus 5**

**Roasted Potatoes 5**

**Mashed Potatoes 5**

— *Only after 4pm* —

**Baked Potato 3**

**Vegetable of the Day 4**

**Sweet Potato Fries 6**

**Side Salad 6**

\* 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-