



SOUP

♥ Fathom's Clam Chowder

Cup 6 | Bowl 8
Lobster Bisque
Cup 7 | Bowl 9

French Onion Crock 7

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

SALAD

Add: Grilled chicken 5 | Steak tips 14 | Seared scallops 13

Caesar Salad 11

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

Buffalo Chicken Salad 16

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 18

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

Seaweed Salad 10

Wakame seaweed tossed with sesame seeds and sesame oil.

Greek Salad 12

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 24

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 4.00 ea

* Oysters on the half shell 3.00 ea

Farm raised Oysters from Fairhaven, MA.

* Littlenecks on the half shell 2.00 ea

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

APPETIZERS

SPICY Stuffed Quahog 3.75

SPICY Clams Casino 12

Fresh littlenecks topped with bacon and seasoned crumbs.

Potato Skins 11

Potato skins baked with a cheddar cheese blend and bacon.

Crab & Artichoke Dip 12

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

* Sesame Crusted Ahi Tuna 17

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

Fried Calamari 12

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

Crab Cakes 16

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

Pan Seared Littlenecks 15

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

Chicken Tenders or Wings 12

Buffalo, BBQ, Teriyaki, Mango Habanero or Buffalo Lime Garlic Cilantro. Served with bleu cheese and celery.

LOCAL Bacon Wrapped Scallops 18

Sea scallops wrapped with smoked applewood bacon, finished with a maple brown sugar glaze.

Bacon Wrapped Shrimp 17

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

PIZZA

Meat Lovers 14

Linguica, ham, bacon, pepperoni and sausage.

Shrimp Scampi Pizza 17

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

Chicken Caprese Pizza 14

Fresh basil, diced tomatoes and mozzarella cheese finished with a balsamic drizzle.

Plain Cheese 10

Scallop Casino Pizza 17

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

Margherita Pizza 12

Red sauce, fresh basil, mozzarella cheese, diced tomatoes and olive oil.

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 sautéed mushrooms & imported Swiss cheese, served with French fries.

* Bacon Bleu Burger 15

Angus beef patty on a brioche bun, topped with bleu cheese crumbles and bacon, served with French fries.

Chicken Pesto Sandwich 14

Marinated grilled chicken topped with pesto, roasted peppers and Swiss cheese.

* Chipotle Burger 15

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 French fries and cole slaw.

LOCAL Cod Fish Sandwich 15

Fresh fried cod served on a toasted brioche bun with lettuce, tomato, onion and tartar sauce, served with a side of French fries.

* 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-



ENTRÉES

LOCAL Fish & Chips 16

New Bedford scrod served with French fries, coleslaw and tartar sauce.
— English or breaded —

LOCAL Fleet Scallops 22

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 25

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 20

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.

* Surf and Turf 34

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.

Grilled Chicken Entrée 16

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

Chicken Broccoli Oil & Garlic 16

Grilled marinated chicken, broccoli and minced garlic lightly simmered in oil, tossed with penne and finished with shaved Parmesan cheese.

LOCAL Fried Clams 28

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

LOCAL Fried Ocean Platter 32

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

Fried Shrimp Plate 18

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

* Grilled Swordfish 25

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

Grilled Salmon 24

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 21

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

— Sub: Chicken 17 | Shrimp 20 —

Crab Stuffed Shrimp 24

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 24

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 —

* Grilled Ribeye 34

14oz Ribeye cooked to your liking and topped with a roasted garlic AI butter and onion rings, served with a roasted potato and fresh vegetable medley.

* Tips & Shrimp 28

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

KIDS MENU

Under 12 years old

KIDS Cheese Pizza 8

KIDS Fish & Chips 8

KIDS Grilled Cheese 7

KIDS Kraft Mac & Cheese 6

SIDES

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

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