

FATHOMS

CAPE CORAL

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Salt & Pepper Crispy Calamari

Fathoms Spicy Marinara Sauce

Tsunami Roll

Ahi Tuna, Spicy Krabmeat, Cucumber, Cream Cheese, Sweet Chili Mayonnaise, Soy Reduction

Black & Blue Bread

Gorgonzola Cream Cheese, Mixed Green, Cherry Tomatoes, Aged Balsamic Reduction

Chicken Potstickers

Ginger Lime Ponzu

Fried Goat Cheese & Beet Salad

Panko Crusted Goat Cheese, Organic Mixed Green, Red Beet, Candied Walnuts, Cherry Tomatoes, Honey Balsamic Vinaigrette, Balsamic Reduction

Tropical Ahi Tuna (+\$5)

Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion

SECOND

Oven Roasted Antarctic Salmon

Egg Fettuccini, Roasted Tomato, Spinach, Lemon Capers Piccata, Tomato Compote

Cape Harbour Street Mac & Cheese

Jumbo Shrimp, Crab Meat, Andouille Sausage, Monterey Jack & Cheddar Cheese, Cajun Cream Sauce

Honey Smoked BBQ Ribs

House Made Coleslaw, Whipped Potatoes

1/4 Lbs Maine Lobster Roll

Celery Mayonnaise, Toasted New England Bun, Fries

Pan Roasted Sea Scallops (+\$10)

Spinach, Roasted Tomato, Egg Fettuccini, Aged Parmesan Cream

New York Steak Frites (+\$10)

Bistro Fries, Seasonal Vegetables, Cracked Pepper Demi-Glace

THIRD

Key Lime Pie

Graham Cracker Crust, Wild Berry Coulis, Whipped Cream, Strawberry Pearls

Dulce De Leche Chocolate Mousse

Brittany Sea Salt Biscuit, Dulce Caramel Pearls



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.