



FATHOMS DINNER SPECIALS

• MARCH 2025 •

MUSSELS WITH CAVA & CHORIZO

NEW ZEALAND GREEN LIP MUSSELS SAUTÉED WITH ONION,
GARLIC & CHORIZO SERVED WITH RUSTIC BREAD

\$22

CRAB & SHRIMP ENCRUSTED HALIBUT

FRESH HALIBUT ENCRUSTED WITH CRAB & SHRIMP,
PIQUILLO PEPPERS, PARMESAN & CREAM CHEESE
TOPPED WITH A HOUSE MADE LEMON DILL SAUCE
CHOICE OF STARCH & VEGETABLES

\$40

PORK CHOP

12OZ. FRENCHED PORK CHOP TOPPED WITH A
SHALLOT MARMALADE & HOUSE MADE CIDER SAUCE
CHOICE OF STARCH & VEGETABLES

\$35

WINE SPECIALS

(LIMITED SUPPLIES)

PUDDING RIVER CABERNET SAUVIGNON, YAKIMA VALLEY WA
BOTTLE - \$49

CAPITELLO SAUVIGNON GRIS, ELKHEAD VINEYARD, OREGON
BOTTLE - \$36

