



FATHOMS LUNCH & DINNER SPECIALS

AUGUST 2025

CRAB & AVOCADO TOWER (APPETIZER)

CUCUMBERS, TOMATOES, AVOCADO & RED ONION DRIZZLED WITH LIME JUICE & OLIVE OIL, TOPPED WITH FRESH DUNGENESS CRAB & MICRO GREENS.

\$24

BLACKENED TUNA WITH SPINACH SALAD

6OZ BLACKENED TUNA SERVED OVER A SPINACH SALAD TOSSED WITH STRAWBERRIES, CANDIED WALNUTS, CUCUMBER, COCONUT FLAKES, AND DRIZZLED WITH BALSAMIC VINEGAR

\$26

MAHI MAHI

8OZ GRILLED MAHI MAHI OVER COCONUT RICE, HOUSE VEGETABLES, SERVED WITH MANGO SALSA AND SWEET CHILI SAUCE

\$28

WINES ON SPECIAL

PUDDING RIVER CABERNET – YAKIMA VALLEY \$49

CAPITELLO SAUVIGNON GRIS - \$39

