



FATHOMS LUNCH & DINNER SPECIALS

• SEPTEMBER 2025 •

CRAB & AVOCADO TOWER (APPETIZER)

CUCUMBERS, TOMATOES, AVOCADO & RED ONION

DRIZZLED WITH LIME JUICE & OLIVE OIL,

TOPPED WITH FRESH DUNGENESS CRAB, TOBIKO & MICRO GREENS

\$24

CHICKEN PARMESAN

A LIGHTLY BREADED PAN-FRIED CHICKEN CUTLET TOPPED WITH TOMATO SAUCE AND MELTED
MOZZARELLA SERVED OVER LINGUINI WITH OUR HOUSE MADE ARRABBIATA SAUCE

\$26

LINGUINE WITH CLAMS

BABY CLAMS, FRESH GARLIC WITH A LIGHT WHITE SAUCE

TOSSED WITH LINGUINI PASTA SERVED WITH GARLIC BREAD

\$28

T-BONE STEAK 20_{oz.}

SAUTEED IN ROSEMARY & THYME BUTTER

SERVED WITH CHOICE OF STARCH & HOUSE VEGETABLES

\$45

WINES ON SPECIAL

PUDDING RIVER CABERNET – YAKIMA VALLEY - \$49

CAPITELLO SAUVIGNON GRIS - \$36

