

Dinner at Skagit Bay

Small Plates

***Oysters on the 1/2 Shell**

1/2 dozen / dozen
\$24/\$48

Half or Whole Dungeness Crab

Served Chilled or Steamed in the Shell
Melted Butter & Cocktail Sauce
Grilled Focaccia
\$30/\$60

Cajun White Shrimp

& Three Cheese Grits
\$20

***Manila Clams**

Bacon Balsamic Vinaigrette & Grilled Focaccia
\$25

Cast Iron Baked Brie

Port Cherry, Apricot & Smoked Almond
Caramelized Onion & Molasses Syrup
Grill Bread & Apple
\$18

Fried Green Tomatoes

Goat Cheese & Southern Tartar Sauce
\$16

Fork Mac & Cheese

\$15

Southern Hush Puppies

Honey Butter, Bourbon Butter & Spicy Smoked Honey
\$16

Green Goddess Artisan Wedge Salad

Crispy Bacon & Crumbled Gorgonzola
Beets, Apples & Pumpkin Seeds
\$15

***Fork Caesar**

Parmesan Crisp & Fried Caper
\$15

Mains

***10 oz Dry-Aged Ribeye**

House Fries & Whiskey Butter
\$52

***Shellfish Stew**

Dungeness Crab & Cajun White Shrimp
Penn Cove Mussels & Clams
Andouille Sausage, Potato & Corn
\$48

***Seafood Linguine**

Tomato shellfish broth
Mussels, clams & shrimp
\$42

Southern Fried Chicken

Buttermilk Ranch Mashed Potatoes
Smoky Green Beans & Black-Eyed Pea Gravy
Half or Whole
\$28/\$42

BBQ Baby Back Pork Ribs

Mississippi Dirty Rice-Grits
\$42

Crab & Cornbread-stuffed Trout

Dijon-brandy butter cream
Herbed potatoes & grilled asparagus
\$40

Spaghetti & Meatballs

\$28

Vegetarian Red Beans & Rice

\$28

***9oz Dry-Aged Fork Burger w/fries**

\$21

American or Cheddar
Sub Gorgonzola, Goat, Swiss \$1
Sauteed Onion or Mushrooms \$1
Fried Egg or Avocado \$3
Bacon \$4

Add to any Dish

Cajun Shrimp \$9

Bacon, Tasso Ham or Andouille \$4

Tomato, Spinach or Roasted garlic \$1

*The Skagit County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. *Items marked with an asterisk may be served rare or undercooked. A 20% gratuity may be added to parties of 6 or more. Thank you for joining us!