

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

\$30/\$60

Coconut Shrimp

Sweet Sriracha Mayo

\$15

Cajun White Shrimp

& Three Cheese Grits

\$20

***Manila Clams**

Bacon Balsamic Vinaigrette

\$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 & Spicy Smoked Honey

\$16

Green Goddess Artisan Wedge Salad

Crispy Bacon & Crumbled Gorgonzola

Grape Tomatoes & Pumpkin Seeds

\$15

***Fork Caesar**

Parmesan Crisp & Fried Caper

\$15

Mains

***10 oz Dry-Aged Ribeye**

Mashed Potato & Seasonal Vegetable

Horseradish Blue Cheese 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

Mashed Potato & Seasonal Vegetable

Spicy Honey Glaze

Half or Whole

\$28/\$42

Rigatoni Mushroom Marsala

Vegetarian \$28

with Braised Duck \$40

Spaghetti & Meatballs

\$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

Braised Duck \$12

Cajun Shrimp \$9

Bacon, Tasso Ham or Andouille \$4

***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!**