

Lunch at Skagit Bay

Small Plates

***Oysters on the Half Shell**

House Mignonette

\$24/\$48

***Taylor Clams**

Bacon Balsamic Vinaigrette

\$24

Cajun White Shrimp

& Three Cheese Grits

\$19

Peel & Eat Shrimp

Grilled Focaccia

Half pound or full pound

\$16/\$28

Fried Green Tomatoes

Goat Cheese & Remoulade

\$16

Cast Iron Baked Brie

Port Cherry, Apricot & Smoked Almond

Caramelized Onion & Balsamic Glaze

Grill Bread & Apple

\$18

Southern Hush Puppies

Honey Butter, Bourbon Butter & Spicy Smoked Honey

\$16

***Fork Caesar**

Parmesan Crisp & Fried Capers

\$15

Mixed Green Salad

Green Goddess Dressing & Bleu Cheese

Cucumber, Tomato & Pepitas

\$12

Mains

Fish & Chips

Beer Battered Ling Cod

Southern Remoulade

\$18

***Low Country Bouillabaisse**

Dungeness Crab, Shrimp, Mussels & Clams

Andouille Sausage & Corn

\$24

Vegetarian Red Beans & Rice

\$14

Fried Chicken Sandwich w/fries

Buttermilk Marinade

BBQ, Cheddar & Pickles

\$18

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

\$21

American, Cheddar or Swiss

\$1 Cheese Subs- Gorgonzola or Goat

Adds:

Sauteed Onion or Mushrooms \$1

Avocado \$3

Bacon \$4

Fried Egg \$2

Rigatoni alla Nora

Braised Pork Ragu

Mushrooms, Spinach & Parmesan

\$22

Fresh Dungeness Crab

Served Cold in the Shell

Cocktail Sauce & Drawn Butter

Grilled Focaccia

Half or Whole

\$30/\$60

***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!**