

# Lunch at Skagit Bay

## Small Plates

**\*Oysters on the Half Shell**  
\$24/\$48

**Crispy Fried Brussels Sprouts**  
Balsamic & Parmesan  
\$8

**Fried Green Tomatoes**  
Goat Cheese & Remoulade  
\$16

**Coconut Shrimp**  
Sweet Sriracha Mayo  
\$15

**Cast Iron Baked Brie**  
Port Cherry, Apricot & Smoked Almond  
Caramelized Onion & Molasses Syrup  
Grill Bread & Apple  
\$18

**Cajun White Shrimp**  
& Three Cheese Grits  
\$20

**Southern Hush Puppies**  
Honey Butter & Spicy Smoked Honey  
\$16

**\*Taylor Clams**  
Bacon Balsamic Vinaigrette  
\$25

**Fresh Dungeness Crab**  
Served Cold in the Shell  
Cocktail Sauce & Melted Butter  
Half or Whole  
\$30/\$60

## Salads

**\*Fork Caesar**  
Parmesan Crisp & Fried Capers  
\$15

**Green Goddess Artisan Wedge Salad**  
Crispy Bacon & Crumbled Gorgonzola  
Grape Tomatoes & Pumpkin Seeds  
\$15

## Mains

**Fish & Chips**  
Beer Battered Ling Cod  
Southern Tartar Sauce  
\$18

**Linguine Pesto Cream**  
Blistered Tomatoes & Toasted Pistachio  
\$18

**\*Seafood Stew**  
Dungeness Crab, Shrimp, Mussels & Clams  
Andouille Sausage, Potato & Corn  
\$24

**\*Dry-Aged Fork Burger**  
\$21  
American, Cheddar or Swiss  
\$1 Cheese Subs- Gorgonzola, Blue or Goat  
Adds:  
Sauteed Onion or Mushrooms \$1  
Avocado \$3  
Bacon \$4  
Fried Egg \$2

**Fried Chicken Sandwich**  
Buttermilk Marinade  
Coleslaw & Southern Tartar  
\$18

**Roasted Vegetable Sandwich**  
Garlic mayo on grilled Naan  
\$18

**Crabcake Sandwich**  
Lettuce, Tomato & Chipotle Mayo  
\$20

**Beer-battered Ling Cod Hoagie**  
Southern Tartar & Coleslaw  
\$18

**Cajun Shrimp Hoagie**  
Lettuce & Chipotle Mayo  
\$20

**\*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!**