## Dinner at Skagit Bay

## **Small Plates**

\*Oysters on the ½ Shell

House Mignonette ½ dozen/dozen \$24/\$48

Half or Whole Dungeness Crab

Served Chilled or Steamed in the Shell Drawn 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 & Balsamic Glaze Grill Bread & Apple \$18

Fried Green Tomatoes

Goat Cheese & Southern Remoulade \$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

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\*Fork Caesar

Parmesan Crisp & Fried Caper \$15

## Mains

\*10 oz Dry-Aged Ribeye House Fries & Whiskey Butter \$52

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

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

BBQ Braised Pork Shank Mississippi Dirty Rice-Grits Satsuma Gremolata & Sunflower Seeds \$48

Cornbread-stuffed Trout
Dijon-brandy beurre blanc
Herb new potatoes& grilled asparagus
\$40

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

Rigatoni alla Nora Braised Pork Ragu Mushrooms, Spinach & Parmesan \$42

## 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!