

Lunch at Skagit Bay

Small Plates

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

Fried Green Tomatoes
Goat Cheese & Remoulade
\$16

Southern Hush Puppies
Honey Butter, Bourbon Butter & Spicy Smoked Honey
\$16

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

Cajun White Shrimp
& Three Cheese Grits
\$20

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

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

Salads

***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 Tartar Sauce
\$18

Vegetarian Red Beans & Rice
\$14

Spaghetti & Meatballs
\$15

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

Sandwiches

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

Fried Chicken Sandwich
Buttermilk Marinade
BBQ, Cheddar & Pickles
\$18

Roasted Summer Vegetable Sandwich
Garlic-herb mayo on grilled Naan
\$18

Beer-battered Ling Cod Hoagie
Remoulade & Coleslaw
\$18

Maryland Crabcake Sandwich
Lettuce, tomato & chipotle mayo
\$20

Cajun Shrimp Hoagie
Lettuce & Chipotle Mayo
\$20

Meatball Hoagie
Tomato, Provolone & Mozzarella
\$21

***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!**