

# 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  
Focaccia & 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

**\*Dry-Aged Ribeye**

Marsala Mushroom Cream  
Smashed Baby Potato  
Bacon & Chive Sour Cream  
\$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

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

\$21

American or Cheddar  
Sub Gorgonzola, Goat, Swiss \$1  
Sautéed 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!**