

Lunch at Skagit Bay

Small Plates

*Oysters on the Half Shell

House Mignonette

\$24/\$48

*Taylor Clams

Bacon Balsamic Vinaigrette

\$22

Fried Green Tomatoes

Goat Cheese & Remoulade

\$16

Cast Iron Baked Brie

Port Cherry, Apricot & Smoked Almond

\$18

Southern Hush Puppies

\$16

Fresh Dungeness Crab

Served Cold in the Shell

Cocktail Sauce & Drawn Butter

Grilled Focaccia

Half or Whole

\$30/\$60

Salads

*Fork Caesar

\$14

Mixed Green Salad

Green Goddess Dressing

Cucumber, Tomato & Feta

\$12

Lunch

Cajun White Shrimp & Three Cheese Grits

\$19

add Bacon or Andouille \$3

add Tomato, Spinach or Roasted Garlic \$1

Cattfish & Chips

Chuckanut Beer Battered

Hand-Cut Fries

Southern Remoulade

\$18

Garlic Shrimp Pasta

Bleu Cheese Butter

Roasted Garlic, Spinach & Tomato

\$18

Low Country Bouillabaisse

Dungeness Crab, Shrimp, Mussels & Clams

Andouille Sausage & Corn

\$24

Vegetarian Red Beans & Rice

Add-

Cattfish \$9

Sautéed Shrimp \$9

\$14

Cajun Shrimp Po'Boy

Zesty Herb Mayo

\$18

*Dry-Aged Fork Burger

\$20

American, Cheddar or Swiss

\$1 Cheese Subs- Gorgonzola or Goat

Adds:

Sauteed Onion or Mushrooms \$1

Avocado \$3

Bacon \$3

Fried Egg \$2

Sandwich Sides- Fries or green salad

*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!