

Lunch at Skagit Bay

Small Plates

***Oysters on the Half Shell**

House Mignonette

\$24/\$48

Cajun White Shrimp

& Three Cheese Grits

\$16

add Bacon or Andouille \$2

add Tomato, Spinach or Roasted Garlic \$1

***Taylor Clams**

Bacon Balsamic Vinaigrette

\$20

Fried Green Tomatoes

Goat Cheese & Remoulade

\$16

Cast Iron Baked Brie

Port Cherry, Apricot & Smoked Almond

\$16

Southern Hush Puppies

\$16

Salads

Fork Caesar

\$12

Green Salad

Sherry Vinaigrette

\$10

Add to any salad-

Grilled Chicken Thigh \$6

Sautéed Shrimp \$8

Lunch

Local Ling Cod & Chips

Chuckanut Beer Battered

Hand-Cut Fries

Southern Remoulade

\$16

Cajun Shrimp Po'Boy

Louie Sauce

\$18

Corned Beef Po' Boy

Peppers & Onions

Fork Sauce & Swiss Cheese

\$16

***Dry-Aged Fork Burger**

\$18

American or Cheddar

\$1 Cheese Subs- Gorgonzola, Goat, Manchego

Adds:

Sauteed Onion or Mushrooms .75

Avocado \$1.50

Bacon or Fried Egg \$2

Sandwich Sides- Fries or green salad

Low Country Bouillabaisse

Dungeness Crab, Shrimp, Mussels & Clams

Andouille Sausage & Corn

\$24

Fresh Dungeness Crab

Served Cold in the Shell

Cocktail Sauce & Drawn Butter

Grilled Focaccia

Half or Whole

\$30/\$60

***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!**