

The Fork Dinner

Small Plates

***Oysters On the ½ Shell**
House Mignonette
½ dozen or dozen
\$24/\$48

Fresh Half Dungeness Crab
Served Chilled in the Shell
Cocktail Sauce & Drawn Butter
\$30

Cajun White Shrimp
& Three Cheese Grits
\$14

add Bacon or Andouille \$2

***Taylor Clams**
Bacon Balsamic Vinaigrette
\$18

Fried Green Tomatoes
Goat Cheese Remoulade
\$14

Cast Iron Baked Brie
Smoked Almonds, Apricot & Cherries
Caramelized Onion & Molasses Syrup
\$15

Salads

Apricot Salad
Mixed greens & Heirloom tomato
White Balsamic Vinaigrette
Cambozola Crostini
\$12

***Fork Caesar**
Parmesan Crisp & White Anchovy
\$12

Green Salad
Sherry Vinaigrette
\$10

Dinners

Dry-Aged Cut of the Week
Smothered Brussels Sprouts
Smoked Sunchoke Purée
\$48

Fresh Whole Dungeness Crab
Served Chilled in the Shell
Cocktail Sauce & Drawn Butter
\$60

Low Country Bouillabaisse
Dungeness Crab & White Shrimp
Taylor Mussels & Clams
Potato & Corn
\$42

Roasted Local Black Cod
Squid Ink Pasta
Blistered Tomatoes, Roasted Garlic & Baby Greens
Light Tomato Broth
\$36

Slow-Cooked Pork Ribs
Rosemary-Citrus BBQ
Hasselback Baked Potato
\$36

Roasted Half Chicken
Carolina Barbeque Glazed
Haricot Vert Green Beans
Fingerling Potato
Pickled Red Onion & Pancetta
\$36

Cast Iron Baked Orzo
Zucchini, Spinach & Tomato
Fresh Mozzarella & Cajun Tomato Sauce
\$28

*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!