

# Dinner at Skagit Bay

## Small Plates

### **\*Oysters on the Half Shell**

½ dozen / dozen  
\$24/\$48

### **Half or Whole Dungeness Crab**

Served Chilled in the Shell  
Melted Butter & Cocktail Sauce  
\$30/\$60

### **Coconut Shrimp**

Sweet Sriracha Mayo  
\$16

### **Cajun Shrimp**

& Three Cheese Grits  
\$20

### **\*Manila Clams**

Bacon Vinaigrette & Focaccia  
\$25

### **Brussels & Bacon**

Balsamic Reduction & Parmesan  
\$14

### **Fried Green Tomatoes**

Goat Cheese & Southern Tartar Sauce  
\$16

### **Cast Iron Baked Fresh Mozzarella**

Marinara with Kalamata Olives & Fried Capers  
Garlic Flatbread  
\$18

### **Fork Wedge Salad**

Bacon, Grape Tomatoes & Pumpkin Seeds  
Creamy Buttermilk Blue Cheese Dressing  
\$15

### **\*Fork Caesar**

Parmesan Crisp & Fried Caper  
\$15

## Mains

### **Fish & Chips**

Southern Tartar  
\$18

### **\*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

### **Southern Fried Chicken**

Smashed Potato with Bacon, Chive & Sour Cream  
Spicy Honey Glaze  
Half or Whole  
\$28/\$42

### **Rigatoni Mushroom Marsala**

Vegetarian \$28  
with Braised Duck \$40

### **Pan Seared Crabcake**

Linguine with Pistachio Pesto Cream  
\$32

### **\*Seafood Linguine**

Tomato shellfish broth  
Mussels, clams & shrimp  
\$42

### **\*Shellfish Stew**

Dungeness Crab & Shrimp  
Mussels & Clams  
Andouille Sausage, Potato & Corn  
\$48

### **\*Ribeye**

Smashed Potato with Bacon, Chive & Sour Cream  
Horseradish Blue Cheese Compound Butter  
\$52

\*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!