

Lunch at Skagit Bay

***Oysters on the Half Shell**
House Mignonette
\$24/\$48

***Taylor Clams**
Bacon Balsamic Vinaigrette
\$24

Fried Green Tomatoes
Goat Cheese & Remoulade
\$16

Cast Iron Baked Brie
Port Cherry, Apricot & Smoked Almond
Caramelized Onion & Balsamic Glaze
Grill Bread & Apple
\$18

Southern Hush Puppies
Strawberry Butter, Bourbon Butter & Spicy Smoked Honey
\$16

Fork Mac & Cheese
\$13

Fresh Dungeness Crab
Served Cold in the Shell
Cocktail Sauce & Drawn Butter
Grilled Focaccia
Half or Whole
\$30/\$60

***Fork Caesar**
Parmesan Crisp & Fried Capers
\$15

Mixed Green Salad
Green Goddess Dressing
Cucumber, Tomato & Feta
\$12

Cajun White Shrimp
& Three Cheese Grits
\$19

Catfish & Chips
Chuckanut Beer Battered
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
\$14

Cajun Shrimp Po'Boy w/fries
Zesty Herb Mayo
\$18

***Dry-Aged Fork Burger w/fries**
\$21

American, Cheddar or Swiss
\$1 Cheese Subs- Gorgonzola or Goat
Adds:

Sauteed Onion or Mushrooms \$1
Avocado \$3
Bacon \$4
Fried Egg \$2

Add to any Dish

Cajun Shrimp or Catfish \$9
Bacon, Tasso Ham or Andouille \$4
Tomato, Spinach or Roasted garlic \$1

*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!