

Dinner at Skagit Bay

Small Plates

***Oysters on the ½ Shell**

House Mignonette
½ dozen/ dozen
\$24/\$48

Half or Whole Dungeness Crab

Served Chilled or Steamed in the Shell
Drawn Butter & Cocktail Sauce
Grilled Focaccia
\$30/\$60

Cajun White Shrimp

& Three Cheese Grits
\$19

***Manila Clams**

Bacon Balsamic Vinaigrette & Grilled Focaccia
\$22

Cast Iron Baked Brie

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

Fried Green Tomatoes

Goat Cheese & Southern Remoulade
\$16

Fork Mac & Cheese

\$13

Salads

Green Goddess Artisan Wedge Salad

Crispy Bacon & Crumbled Gorgonzola
Grape Tomato & Pumpkin Seed
\$15

***Arugula Salad**

Goat Cheese, Candied Walnut & Grape Tomato
Balsamic Vinaigrette
\$15

***Fork Caesar**

Parmesan Crisp & Fried Caper
\$15

Dinners

***10 oz Dry-Aged Ribeye**

Fondant Potato & Cast-Iron Charred Corn
Gorgonzola-Shallot Compound Butter
\$52

Low Country Bouillabaisse

Dungeness Crab & Cajun White Shrimp
Penn Cove Mussels & Clams
Andouille Sausage, Potato & Corn
\$48

Southern Fried Game Hen

Buttermilk Ranch Mashed Potatoes
Smoky Green Beans & Black-Eyed Pea Gravy
Half or Whole
\$28/\$42

Oven-Roasted Pork Belly

Cheesy Grit-Cake & Braised Collard Greens
Bacon Jam
\$38

Cornmeal-Crusted Catfish

Tasso Ham & Corn Carbonara Pasta
Herbed Fresh Greens
\$38

Vegetarian Red Beans & Rice

\$28

***9oz Dry-Aged Fork Burger**

\$21
American or Cheddar
Sub Gorgonzola, Goat, Swiss \$1
Sautéed Onion or Mushrooms \$1
Fried Egg or Avocado \$3
Bacon \$4

Add to any Dish

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

*The Whatcom 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!