

# Dinner at Agate Bay

## Small Plates

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

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

**Cajun White Shrimp**  
& Three Cheese Grits  
\$14

add Bacon or Andouille \$2

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

**Fried Green Tomatoes**  
Goat Cheese  
Southern Remoulade  
\$14

## Salads

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

**Green Salad**  
Sherry Vinaigrette, Tomato, Cucumber,  
Toasted Pumpkin Seeds, Manchego Cheese  
\$10

## Dinners

**\*10 oz. Dry-Aged Cut of the Week**  
Confit Crushed Fingerlings  
Sautéed Spinach  
\$48

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

**Low Country Bouillabaisse**  
Dungeness Crab & White Shrimp  
Taylor Mussels & Clams  
Potato & Corn  
\$38

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

**Sweet Corn Risotto**  
Spring Vegetables  
\$28

## Pizza

**Roasted Seasonal Vegetable**  
Fontina & Garlic Aioli  
\$19

**Rib-Eye Steak & Tasso Ham**  
Caramelized Onion & Goat Cheese  
Balsamic Reduction  
\$20

**Sausage & Mushroom**  
Black Olive & Onion  
\$20

**\*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!**