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 \$16

add Bacon or Andouille \$2

*Taylor Clams
Bacon Balsamic Vinaigrette
Grilled Focaccia
\$18

Fried Green Tomatoes
Goat Cheese
Southern Remoulade
\$15

Southern Mac & Cheese \$12

add:

Shrimp \$6.00 Bacon \$2.00 Tasso ham \$1.50 Tomato \$1.00

Salads

Spinach Salad
Shallots & Candied Pecans
Warm Bacon & Roasted Corn Vinaigrette
\$12

*Fork Caesar Parmesan Crisp & White Anchovy \$12

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

Dinners

*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
Andouille Sausage, Potato & Corn
\$42

Roasted Local Black Cod
Squid Ink Pasta & Pancetta
Blistered Tomatoes, Roasted Garlic & Baby Greens
Light Tomato Broth
\$38

Cackalacky Half Chicken
Carolina BBQ
Smoked Turkey Neck & Mustard Greens
Fingerling Potato
\$36

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

Wild Mushroom Risotto Marsala & Manchego \$28

<u>Pizza</u>

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!