

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

\$18

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

Arugula Salad

Goat Cheese & Candied Walnuts
Fried Leeks & Cherry Tomatoes

\$12

***Fork Caesar**

Parmesan Crisp & White Anchovy

\$12

Green Salad

Tomato, Carrot & Cucumber
Pepitas & Manchego Cheese

\$10

Dinners

***Dry-Aged Cut of the Week**

Confit Crushed Fingerlings
Brown Sugar Baby Carrots
Carrot-top Chimichurri

\$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

Grilled Ahi Tuna

Honey Mustard Glaze

\$42

Seared Duck Breast

Bing Cherry Reduction

\$42

Slow-Cooked Pork Ribs

Rosemary-Citrus BBQ
Hasselback Baked Potato

\$38

Baked Ziti

Spring Vegetables & Cajun Corn Cream

\$28

Pizza

Roasted Seasonal Vegetable

Fontina & Garlic Aioli

\$20

Rib-Eye Steak & Tasso Ham

Caramelized Onion & Goat Cheese
Balsamic Reduction

\$24

Sausage & Mushroom

Black Olive & Onion

\$22

***bread available upon request**

***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!**