

Dinner at Agate Bay

Small Plates

***Oysters On the ½ Shell**
House Mignonette
½ dozen or dozen
market price

Cajun White Shrimp
& Three Cheese Grits
\$14

add Bacon or Andouille \$2

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

Cast Iron Baked Brie
Smoked Almonds & Apricot
Caramelized Shallots & Molasses Syrup
\$15

Fried Green Tomatoes
Goat Cheese Remoulade
\$14

Salads

Avocado, Tomato & Cucumber
Bleu Cheese Lemon Vinaigrette
Toasted Pumpkin Seeds & Shallots
\$12

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

Green Salad
Sherry Vinaigrette
\$10

Dinners

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

Jambalaya!
Taylor Mussels & Clams Dungeness Crab &
Gulf Shrimp
Smoked Chicken & Andouille Sausage
\$38

Pan Fried Catfish
Sweet & Spicy Corn Cream
Pancetta, Peppers & Preserved Lemon
\$36

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

Roasted Half Chicken
Hominy, Bacon & Pigeon Pea Succotash
Cajun Cream Sauce
\$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

Duck Confit
Braised Cabbage & Green Apple
\$24

***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. Thank you for joining us!**