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
\$20

Fried Green Tomatoes
Goat Cheese
Southern Remoulade
\$16

Southern Mac & Cheese \$12

add:

Shrimp \$6 Bacon \$3 Tasso ham \$3 Tomato \$1

Salads

Arugula Salad
Goat Cheese & Candied Walnuts
Fried Leeks & Cherry Tomatoes
\$14

*Fork Caesar
Parmesan Crisp & White Anchovy
\$14
Green Salad

Tomato, Carrot & Cucumber Pepitas & Manchego Cheese

12

Dinners

*Dry-Aged Cut of the Week Confit Crushed Fingerlings Brown Sugar Baby Carrots \$52

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
\$48

Pan-Fried Catfish
House Made Dill Fettucine & Corn Cream
\$42

Seared Duck Breast Bing Cherry Reduction \$45

Slow-Cooked Pork Ribs Rosemary-Citrus BBQ Hasselback Baked Potato \$42

Baked Ziti Spring Vegetables & Cajun Corn Cream \$32

<u>Pizza</u>

Roasted Seasonal Vegetable Fontina & Garlic Aioli \$20

> Sausage & Mushroom Black Olive & Onion \$22

Rib-Eye Steak & Tasso Ham Caramelized Onion & Goat Cheese Balsamic Reduction \$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. A 20% gratuity may be added to parties of 6 or more. Thank you for joining us!

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