

# 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

Bacon \$3

Tasso ham \$3

Tomato \$1

## 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

\$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

\$45

### **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

## 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!**