

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
\$14

add Bacon or Andouille \$2

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

Fried Green Tomatoes
Goat Cheese
Southern 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, Tomato, Cucumber,
Toasted Pumpkin Seeds, Manchego Cheese
\$10

Dinners

***10 oz. 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

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

Pan Fried Catfish
House Made Dill Fettucine
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

***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!**