

Dinner at Agate Bay

Small Plates

*Oysters on the 1/2 Shell

House Mignonette

1/2 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!