

Lunch at Agate Bay

Small Plates

***Oysters on the Half Shell**
House Mignonette
\$24/\$48

Dungeness Crab
Served Chilled in the Shell
Drawn Butter & Cocktail Sauce
Half/Whole
\$30/\$60

**Cajun White Shrimp
& Three Cheese Grits**
\$14
add Bacon, Tasso Ham or Andouille
\$2

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

Fried Green Tomatoes
Goat Cheese & Remoulade
\$14

Salads

Fork Caesar
\$12

Green Salad
Sherry Vinaigrette
\$10

Lunch

***Fork Burger**
House-Made Potato Bun
\$16
adds-
bacon, avocado, onion, fried egg
cheeses- cheddar, Cambozola, goat,
Manchego, American

Corned Beef Po' Boy
Coleslaw & Swiss Cheese
Fork Sauce
\$16

Andouille Po' Boy
Shredded Lettuce
Fresh Tomato
Fork Sauce
\$16

Fork BLT
House Made potato bun & Fork Sauce
\$12

Sandwich Sides-
Hand-Cut Fries or Green Salad

Pizza

Rib-Eye Steak & Tasso Ham
Caramelized Onion & Goat Cheese
Balsamic Reduction
\$20

Sausage & Mushroom
Black Olive & Onion
\$20

Roasted Seasonal Vegetable
Fontina & Garlic Aioli
\$19

***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!**