

Lunch at Agate Bay

Small Plates

***Oysters On the ½ Shell**

House Mignonette

½ dozen/ dozen

\$24/\$48

Fresh Dungeness Crab

Cocktail Sauce & Drawn Butter

Served Cold, Half or Whole

\$30/\$60

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

Fork Caesar

\$14

Green Salad

Sherry Vinaigrette

\$12

Arugula Salad

Goat Cheese & Candied Walnuts

Fried Leeks & Cherry Tomatoes

Balsamic Vinaigrette

\$14

Lunch

Low Country Bouillabaisse

Dungeness Crab, Shrimp, Mussels & Clams

Andouille Sausage & Corn

\$24

Shrimp Po' Boy

Shredded Lettuce & Tomato

Louie Sauce

\$20

Corned Beef Po' Boy

Coleslaw & Swiss Cheese

Fork Sauce

\$20

Andouille Po' Boy

Shredded Lettuce

Fresh Tomato

Fork Sauce

\$20

Fork BLT

Thick-cut Bacon & Fork Sauce

\$15

***Fork Burger**

adds-

bacon, avocado, onion, fried egg

cheeses- cheddar, Gorgonzola, goat,

Manchego, American

\$20

Baked Ziti

Spring Vegetables & Cajun Corn Cream

\$16

Pizza

Rib-Eye Steak & Tasso Ham

Caramelized Onion

Goat Cheese Balsamic Reduction

\$24

Sausage & Mushroom

Black Olive & Onion

\$22

Roasted Seasonal Vegetable

Fontina & Garlic Aioli

\$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!