

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

\$16

add Bacon, Tasso Ham or Andouille

\$2

***Taylor Clams**

Bacon Balsamic Vinaigrette

\$18

Fried Green Tomatoes

Goat Cheese & Remoulade

\$15

Salads

Fork Caesar

\$12

Green Salad

Sherry Vinaigrette

\$10

Spinach Salad

Shallots & Candied Pecans

Warm Bacon & Roasted Corn

Vinaigrette

\$12

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!**