Lunch at Agate Bay

Cajun White Shrimp & Three Cheese Grits

\$19

add Bacon, Tasso Ham or Andouille \$3 add Tomato, Spinach or Roasted Garlic \$1

Southern Mac & Cheese

\$13

Add Shrimp \$9

Bacon, Tasso Ham or Andouille \$3 Tomato, spinach or roasted garlic \$1

Fried Green Tomatoes

Goat Cheese & Southern Remoulade

\$16

Cast Iron Baked Brie

Port Cherry, Apricot & Smoked Almond

Caramelized Onion & Balsamic Glaze

Toasted Bread & Apple

\$18

*Oysters on the Half Shell

House Mignonette

\$24/\$48

*Taylor Manila Clams

Bacon Balsamic Vinaigrette

\$22

Salads

Green Goddess Artisan Wedge Salad

Crispy Bacon & Crumbled Gorgonzola

Cherry Tomato & Pumpkin Seeds

\$15

Arugula Salad

Goat Cheese & Candied Walnuts

Fried Leeks & Cherry Tomatoes

\$15

*Fork Caesar

Parmesan Crisp & Fried Capers

White Anchovy upon request

\$15

Low Country Bouillabaisse

Dungeness Crab, Shrimp, Mussels & Clams

Andouille Sausage & Corn

\$24

Fresh Dungeness Crab

Served Chilled or Steamed in the Shell

Cocktail Sauce & Drawn Butter

Grilled Focaccia

Half or Whole

\$30/\$60

Mushroom & Asparagus

Risotto

\$17

Sandwiches

with hand cut fries

Fork Reuben

House Made Corned Beef

Avenue Bread French White

\$19

Southern Fried BLT

Thick-cut Bacon & Fried Green Tomato

Avenue Bread French White

\$19

*Dry-Aged Fork Burger

\$2]

American or Cheddar

\$1 Cheese Subs-Gorgonzola, Goat, Manchego

Sauteed onion or Mushrooms \$1

Bacon, Fried Egg or Avocado \$3

Pizza

Roasted Seasonal Vegetable

Garlic Aioli

\$20

Sausage & Mushroom

Black Olive & Onion

\$24

Pizza Bianca

Chicken, Bacon, Red Onion & Arugula

BBO Drizzle

\$24

Steak & Tasso Ham

Caramelized Onion & Goat Cheese

Balsamic Glaze

\$26