

# 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**  
\$18  
add Bacon, Tasso Ham or Andouille  
\$2

**\*Taylor Clams**  
Bacon Balsamic Vinaigrette  
\$20

**Fried Green Tomatoes**  
Goat Cheese & Remoulade  
\$16

## Salads

**Fork Caesar**  
\$14

**Green Salad**  
Sherry Vinaigrette  
\$12

**Arugula Salad**  
Goat Cheese & Candied Walnuts  
Fried Leeks & Cherry Tomatoes  
Balsamic Vinaigrette  
\$14

## Lunch

**Buffalo Shrimp Po' Boy**  
Shredded Lettuce & Tomato  
Po' Boy Sauce  
\$20

**Cornmeal Catfish Po' Boy**  
Napa Cabbage & Southern Remoulade  
\$20

**Corned Beef Po' Boy**  
Coleslaw & Swiss Cheese  
Fork Sauce  
\$18

**Andouille Po' Boy**  
Shredded Lettuce  
Fresh Tomato  
Fork Sauce  
\$18

**Fork BLT**  
House Made potato bun & Fork Sauce  
\$14

**\*Fork Burger**  
17-day Dry-aged  
adds-  
bacon, avocado, onion, fried egg  
cheeses- cheddar, Gorgonzola, goat,  
Manchego, American  
\$18

Sandwich Sides-  
Hand-Cut Fries or Green Salad

## 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!**