

D I N N E R

Small Plates

Southern Shrimp & Grits (gf)

Cajun White Shrimp
White Cheddar Grits
14.

Taylor Clams & Mussels (∞gf,df)

Balsamic Bacon Vinaigrette
Grilled House Bread
17.

Sautéed Chicken Livers (gf)

D'Anjou Pear
Wild Mushrooms
Bacon
Marsala Cream
Grilled House Bread
16.

Fried Green Tomatoes

Goat Cheese
Southern Remoulade
15.

House Cured Salmon (∞gf, ∞df)

Lavosh Crackers
House Pickled Vegetable, Dill Sauce
17.

Greens

Caesar* (gf)

Romaine, White Anchovy
Parmesan Crisp
Fried Capers
12.

Mixed Greens (gf, ∞df)

Cucumber, Carrot
Manchego, Tomatoes, Pepitas
Sherry Vinaigrette
10.

Artisan Wedge (gf)

Green Goddess Dressing
House Made Ricotta
13.

Beet & Blue Cheese Gratin (gf)

Balsamic Syrup & Candied Walnuts
Over Arugula
12.

Southern She-Crab Soup

Cup 7.
Bowl 9.

Daily Soup

Cup 6.
Bowl 8.

Entrees

Seafood Étouffée (∞df)

Over Masa Cornbread
Gulf Prawns
Tasso Ham
Taylor Clams & Mussels
Whole Soft-shell Crab
36.

Dry-Aged Cut of The Week (gf, df)

Local Organic Grass Fed Beef
Collard Greens & Black Eyed Peas
Veal Demi-glace
Market Price.

Roasted Half Chicken (gf, df)

Mustard BBQ
Yucca Fries & Jicama Slaw
34.

Braised Pork Cheeks & Pork Belly

Dill and Mustard Spaetzle
Confit Wild Mushrooms
36.

Truffled Root Vegetable

Rabbit Pot Pie
34.

Wild Mushroom Mezzaluna

Sherried Currants & Walnuts
Porcini Jus
28.

Pizza

Capicola-spiced Chicken Muffaletta

Olives, Salami, Mozzarella
20.

Bacon-Pimento Cheese & Arugula

19.

Pork Banh-Mi

Fontina, pickled vegetable, Sriracha aioli
19.

Beet Pesto

Kale, Fontina, Chevre, Balsamic Reduction
19.

Mario or Luigi

Pepperoni or Cheese
12/10.

THE FORK AT AGATE BAY

gf-gluten free df-dairy free ∞-can be

The Whatcom County Health Dept. 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.

20% Gratuity may be added to parties of 6 or more. Substitutions politely declined. Thank you for joining us.

360-733-1126