

# Dinner at Agate Bay

## Small Plates

### **\*Oysters on the ½ Shell**

House Mignonette  
½ dozen/ dozen  
\$24/\$48

### **Half or Whole Dungeness Crab**

Served Chilled or Steamed in the Shell  
Drawn Butter & Cocktail Sauce  
Garlic Focaccia  
\$30/\$60

### **Cajun White Shrimp**

& Three Cheese Grits  
\$20

### **\*Manila Clams**

Bacon Balsamic Vinaigrette & Garlic Focaccia  
\$25

### **\*Ahi Tuna Carpaccio**

Sesame Soy Wasabi Aioli  
Arugula & Toasted Garlic Focaccia  
\$24

### **Sauteed Duck Confit & Wild Mushrooms**

Oyster, Shiitake & Trumpet Mushrooms  
Diced Apples & Black Truffle Vinaigrette  
\$25

### **Cast Iron Baked Brie**

Port Cherry, Apricot & Almond  
Caramelized Onion & Balsamic Glaze  
Garlic Focaccia & Apples  
\$18

### **Fried Green Tomatoes**

Goat Cheese & Southern Remoulade  
\$16

### **Roasted Beets**

Red & Golden Beets  
Arugula, Candied Walnuts & Bacon  
Buttermilk Blue Cheese Dressing  
\$16

### **Fork Mac & Cheese**

\$15

### **Crispy Fried Brussels Sprouts**

Bacon, Candied Walnuts & Cotija Cheese  
\$14

### **Green Goddess Wedge Salad**

Crispy Bacon & Crumbled Gorgonzola  
Cherry Tomato & Pumpkin Seeds  
\$15

### **\*Fork Caesar**

Parmesan Crisp & Fried Capers  
\$15

## Dinners

### **Dry-Aged Ribeye**

Bacon & Chive Mashed Potato  
Horseradish Gorgonzola Butter  
\$52

### **\*Seared Duck Breast**

Duck Confit with Shiitake, Oyster & Trumpet Mushrooms  
Bing Cherry Reduction & Black Truffle Vinaigrette  
Diced Apples  
\$52

### **Low Country Bouillabaisse**

Dungeness Crab & Cajun White Shrimp  
Manila Clams & Andouille Sausage  
Potato & Corn  
Garlic Focaccia  
\$48

### **Braised BBQ Baby Back Pork Ribs**

Bacon & Chive Mashed Potato  
\$42

### **Pasta Siciliana**

Paccheri Pasta  
Pistachio truffle cream  
Oyster, Shiitake & Trumpet Mushrooms  
Vegetarian \$36  
with duck confit \$48

## Pizza

### **Roasted Vegetable**

Garlic Aioli  
\$22

### **Sausage & Mushroom**

Black Olive & Onion  
\$25

### **Bianca**

Chicken, Bacon, Red Onion & Arugula  
BBQ Drizzle  
\$25

### **Antipasto**

Pepperoni, Salami & Prosciutto  
Green & Black Olives  
Red Peppers, Pepperoncini & Cherry Tomatoes  
\$26

### **Steak & Tasso Ham**

Caramelized Onion & Goat Cheese  
Balsamic Reduction  
\$28

## Add to any Dish

Bacon, Tasso Ham or Andouille \$4  
Lemon or Cajun Shrimp \$9  
Duck Confit \$12

\*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!