

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

Hasselback Potato w/bacon-chive sour cream
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

~~w/fries~~
\$42

Pasta Italiana

Pork sausage & calamari
Tomato-basil shellfish broth
\$42

Pasta Siciliana

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!