

FANNY BAY OYSTERS, AS PART OF THE TAYLOR SHELLFISH FAMILY OF FARMS,
IS PROUD TO SERVE YOU PREMIUM SHELLFISH RAISED ON OUR FARMS IN
BRITISH COLUMBIA & WASHINGTON STATE.

ALL OF THE SEAFOOD ON OUR MENU IS SUSTAINABLY FARMED OR FISHED,
AND OCEANWISE CERTIFIED TO PROVIDE FUTURE GENERATIONS WITH
THE SAME SEAFOOD WE LOVE FROM OUR OCEANS.

Raw Bar

OYSTERS 3.50/EACH

SHUCKER'S DOZEN 40

Served with lemon, fresh horseradish and apple cider mignonette, extra sauces \$0.50

FANNY BAY - Cucumber, slate finish

Beach grown - 18 month old - Fanny Bay, BC

SUN SEEKER - Firm, sweet, light brine

Floating bag - 18 month old - Desolation Sound, BC

KUSSHI - Firm, sweet, seaweed finish

Tray tumbled - 2 years old - Deep Bay, BC

SAND DUNE - Vegetal, briny, buttery finish

Bottom planted - 4 years old - PEI

SWEET SELECT- Crisp mineral, briny, sweet

Rack grown - 4 years old - PEI

KUMAMOTO - Fruity, green melon, sweet

Beach grown - 4 years old - Chapman Cove, WA

TAYLOR PACIFIC - Vegetal, seaweed, briny

Beach grown - 2 years old - Oakland Bay, WA

FAT BASTARD - Cucumber, salt snap

Flip bag - 24 months old - Samish Bay, WA

OLYMPIA - Soft copper, long brine finish

Beach grown - 5 years old - Totten Inlet, WA

CHERRY STONE CLAMS - Light chew, heavy brine

Wild harvest - 4 years old - Miramichi, NB

STURGEON CAVIAR WITH ACCOMPANIMENT

House made salt and vinegar
chips, capers, crème fraîche,
chives, shallots, house pickles

65

STURGEON CAVIAR 12/2 GRAM

Sechelt, BC sturgeon

JUMBO PRAWN COCKTAIL 15

4 chilled jumbo prawns, lemon, cocktail sauce

COLD CRACKED DUNGENESS CRAB 35/60

Old Bay seafood sauce

GEODUCK SASHIMI 12/OZ

Soy, wasabi, sesame

GRILLED OCTOPUS 10/2.5 OZ

Pumpkin seed salsa verde

MUSSELS ESCABECHE 14

Garlic, chili, saffron, grilled sourdough

To Share

CLAM CHOWDER

Manila clams, potato, smoked paprika oil, leek, bacon

TUNA TARTARE

Maple-soy glaze, cucumber, avocado, sesame, wonton crisps

CAESAR SALAD *vegan option available*

Miso Dressing, romaine hearts, Parmesan, sourdough croutons

ADD ONS: Sautéed scallops or prawns \$16

Daily fish \$15

SM 15/LRG 19

16

15

FISH TACOS

3 pcs, beer-battered Pacific cod, lemon-caper aioli, coleslaw,
pickled onion, cilantro

BRANDADE CROQUETTES

5 pcs breaded cod and potato croquettes, lemon-caper aioli

SABLEFISH COLLARS

4pc, peppadew purée, shishito peppers, soy, cilantro

GRILLED OYSTERS

Fresh shucked beach oysters, rotating feature flavors

20

15

17

22

Jump to: [Beveragers](#)

[Happy Hour & Entrees](#)

*18% service charge will be applied to parties of 6 and over / taxes not included, the consumption of raw food poses an increased risk of foodborne illness.

Entrees

PRAWNS AND SCALLOPS AGLIO E OLIO	27
Squid ink pasta, garlic, herbs, chili	
MUSSELS & CLAMS	25
Mixed or solo, classic white wine or spicy tomato fennel sauce Add grilled sourdough or fries +3.00	
FISH & CHIPS	17 1pc / 24 2pc
Beer-battered local cod, kennebec fries, coleslaw, tartar sauce	
SCALLOPS AND PORK BELLY	34
Soy-glazed 5 spice pork belly, seared scallops, cauliflower purée, roasted cauliflower, carrots, radicchio in sherry vinaigrette	
SABLEFISH	33
Pan roasted sablefish, ricotta-kelp gnocchi, oyster mushrooms, mushroom vin blanc, kelp chips	
WEST COAST CIOPPINO	45
Daily fish, half Dungeness crab, mussels, clams, prawn, scallops, octopus and seasonal vegetables in a saffron infused tomato-fennel sauce, grilled sourdough	
PAELLA FOR 2	68
Scallops, jumbo prawns, octopus, mussels and clams, chorizo, saffron rice	
DUNGENESS CRAB	MP
Steamed, classic white wine butter sauce, green beans, potatoes, lemon	

Sides & Add Ons

LOBSTER MAC	26
Atlantic lobster, lobster bisque sauce, panko gremolata	
BRUSSELS SPROUTS	9
chili, capers, sherry vinaigrette	
TRUFFLE FRIES	11
Kennebec fries, truffle oil, chives, Parmesan, aioli	
SAUTÉED SCALLOPS	16
5pcs scallops, garlic white wine butter sauce	
SAUTÉED PRAWNS	16
4pcs jumbo prawns, garlic white wine butter sauce	

Desserts

PUMPKIN SPICED CRÈME BRÛLÉE	13
Pumpkin seed sable cookie	
APPLE TARTE TATIN	15
Gala apples, cinnamon-vanilla caramel, puff pastry	

Happy Hour Snacks

*daily 2:00 pm to 6:00 pm

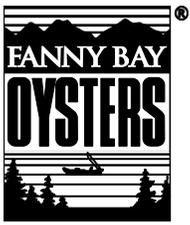
FEATURED OYSTER	EACH 2.00
FEATURED PREMIUM OYSTER	EACH 2.75
Oysters are served with lemon, horseradish and mignonette	
BRUSSELS SPROUTS	7
Capers, chili, sherry vinaigrette	
TRUFFLE FRIES	9
Kennebec fries, truffle oil, chives, Parmesan, aioli	
TUNA TARTARE	14
Yellowfin tuna, maple-soy glaze, cucumber, avocado, sesame, wonton crisps	
SABLEFISH COLLARS	14
3pc, peppadew purée, shishito peppers, soy, cilantro	
FISH TACOS	13
2pc beer-battered cod, lemon caper aioli, coleslaw	
MUSSELS & CLAMS	20
Mixed or solo, classic white wine broth or spicy tomato-fennel sauce Add grilled sourdough or fries +3.00	
LOBSTER MAC	23
Atlantic lobster, lobster bisque sauce, panko gremolata	

Happy Hour Drinks

*daily 2:00 pm to 6:00 pm

HOUSE WINES	6oz - 8/ BTL - 34
SAUVIGNON BLANC - Open Estate - Okanagan, BC	
MERLOT - Open Estate - Okanagan, BC	
ROSÉ - Open Estate - Okanagan, BC	
HOUSE SPARKLING ROSE	
PREMIUM WINES	6oz - 11/ BTL - 45
CHARDONNAY - Kettle Valley - Okanagan, BC	
PINOT NOIR - Cassini Cellars - Oliver, BC	
HOUSE SPARKLING WHITE	
SAKE	
'INSPIRATION' SPARKLING SAKE - Niigata, JP	BTL - 30
BEER:	14oz - 5
PHILLIPS BREWING ROTATING TAPS	
SHOOTER	1oz - 7
FANNY BAY - whisky, house made Caesar mix, fresh oyster	

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House Cocktails

THE FANNY BAY CAESAR	11
Stealth vodka, house made Caesar mix, fresh oyster	
MAKE IT A DOUBLE	13
<i>All cocktails contain 2oz of alcohol</i>	
SPICY PALOMA	13
Jose Cuervo tequila, grapefruit juice, jalapeno salt rim	
STEALTH GINGER	14
Stealth Vodka, orange juice, ginger syrup, rosemary	
GOLDEN TIME	16
Basil Hayden's bourbon, orange juice, maple syrup, thyme, gold flake	
PIÑA MARGARITA	15
Jose Cuervo, lime, pineapple juice, black lava salt rim, pineapple	
TWILIGHT	15
Empress Gin, cucumber, spruce syrup, cucumber tonic	
THE OYSTER MARTINI	15
Stealth vodka, horseradish akvavit, Bowmore spritz, Sunseeker oyster	
RED SEA	15
Kraken dark rum, pomegranate, grenadine, star anise	

Local Drafts

BEER	14oz - 7 / 20oz - 9
IMPLOSION PILSNER - Phillips Brewing - Victoria, BC	
FREE RIDE HAZY IPA - Phillips Brewing - Victoria, BC	
LONDON FOG ALE - Faculty Brewing - Vancouver, BC	
MEZCAL GOSE - 33 Acres Brewing— Vancouver, BC	
EAST COAST IPA - Russel Brewing - Surrey, BC	
DAT JUICE - Twin Sails - Port Moody	
KOLSCH - Wildeye Brewing- North Vancouver, BC	
NITRO STOUT - Persephone - Gibsons, BC	
NON-ALCOHOLIC BEER	17oz BTL - 9
HEFEWEIZEN - Erdinger Weissbrau - Bavaria, GR	
CIDER	17oz BTL - 12
SEMI-DRY APPLE CIDER - Nomad - Okanagan, BC	

Wine

FEATURE WINE - ask your server	MP
WHITE	6oz/9oz/BTL
SAUVIGNON BLANC - Open Estate - Oliver, BC	10/14/36
VIIGNIER - Bordertown - Osoyoos, BC	13/18/48
CHARDONNAY - Kettle Valley - Naramata, BC	14/20/55
PINOT GRIS - Unsworth - Vancouver Island, BC	15/22/60
NOBLE BLEND - Joie Farm - Naramata, BC	15/22/60
OLD VINES RIESLING - Orofino - Cawston, BC	16/23/63
GRUNER VELTLINER - Culmina - Oliver, BC	17/24/70
ROSÉ	
CABERNET FRANC - Open Estate - Oliver, BC	10/14/36
SYRAH/SANGIOVESE - Mr. Pink - Columbia Valley, WA	13/18/50
RED	
MERLOT - Open Estate - Oliver, BC	9/13/35
PINOT NOIR - Cassini— Okanagan Valley, BC	15/22/58
BIG RED BLEND - Frind - West Kelowna, BC	16/23/60
SPARKLING	6oz/BTL
SPARKLING ROSE - Pink Poodle	11/40
ESPRIT BRUT - Jackson Triggs - Oliver, BC	14/55
CHAMPAGNE - Taittinger - Reims, FR	135
CHAMPAGNE - Moët & Chandon - Vallée de la Marne, FR	135
SAKE	3oz/6oz/BTL
BREWMASTER'S CHOICE - Yoshi no Gawa - Niigata, JP	9/16/63
~ 65% polish, smooth and clean finish	
UNFILTERED JUNMAI GINJO - Momokawa - Oregon	9/16/63
~ rich and creamy, tropical notes of banana, pineapple and coconut	
'INSPIRATION' SPARKLING SAKE - Yoshi no Gawa - Niigata, JP	
~ aroma of yogurt, honey and Asian pear, smooth mouthfeel	35

Beverages

PERRIER	7
PHILLIPS SODA - Root Beer or Orange Cream	6
FENTIMAN'S GINGER BEER	6
HOUSE MADE LEMONADE - Classic - Mango - Elderflower	6
JUICE - Orange - Apple - Grapefruit - Cranberry	4

Mocktails

NON ALCOHOLIC CAESAR	9
LUMETTE NON ALCOHOLIC GIN & TONIC	9
EDNA'S NON ALCOHOLIC MOJITO	9
EDNA'S NON ALCOHOLIC TOM COLLINS	9



Oyster Shooters

FANNY BAY - whisky 1oz, house made Caesar mix, Fanny Bay oyster	9
VIKING - Akvavit horseradish infused vodka 1oz, Sunseeker oyster	9
MARISCOS - jalapeno infused tequila 1oz, lime, Fanny Bay oyster	9
CELTIC - Bowmore scotch 1oz, Beausoleil oyster	10
GOLD RUSH - Gold Vodka 1oz, Sunseeker oyster, 1g Caviar	12

Liquor

<u>VODKA</u>	1oz/2oz	<u>WHISKEY</u>	1oz/2oz	<u>TEQUILA & MEZCAL</u>	1oz/2oz
STEALTH - N. Vancouver	8/12	FORTY CREEK - Grimsby, ON	8/12	JOSE CUERVO - Jalisco, MX	8/12
SHERINGHAM SOOKE - Shirley, BC	9/15	JAMESON - Cork, IR	8/12	1800 REPOSADO - Guanajuato, MX	10/16
TITO'S - Austin, TX	10/16	LOT 40 RYE - Windsor, ON	10/16	JARAL DE BERRIO - Guanajuato, MX	13/20
GREY GOOSE - Cognac, FR	12/19	BOURBON		DON JULIO REPOSADO Jalisco, MX	20/38
GIN		JIM BEAM - Clermont, KY	8/12	AMARO, BITTERS & VERMOUTH	
BOMBAY SAPPHIRE - London, UK	8/12	BUFFALO TRACE - Franklin, KY	9/15	APEROL - Padoue, IT	8/12
SHERINGHAM SEASIDE - Shirley, BC	9/15	MAKER'S MARK - Loretto, KY	11/17	MARTINI ROSSO - Turin, IT	8/12
AVIATION - Portland, OR	10/16	BASIL HAYDEN'S - Clermont, KY	12/19	MARTINI DRY - Turin, IT	8/12
EMPRESS 1908 - Sydney, BC	11/17	BOOKER'S - Boston, KY	16/28	CAMPARI - Sesto San Giovanni, IT	8/12
HENDRICKS - Scotland, UK	11/17	SCOTCH		LILLET - Bordeaux, FR	8/12
RUM		BOWMORE NO. 1 - Scotland, UK	11/17	AMARO MONTENEGRO - Zola Predosa, IT	8/13
BACARDI WHITE - San Juan, PR	8/12	GLENMORANGIE 10 - Scotland, UK	14/21	ABSINTHE GREEN - Czech Republic	12/19
KRAKEN SPICED RUM - T&T	9/15	NIKKA TAKETSURU - Yoichi, JP	16/26	GREEN CHARTREUSE - Voiron, FR	13/20

Dessert Wines / Digestif / Speciality Coffee

	1oz/2oz		2oz
LATE HARVEST CHARDONNAY - Whistler - Penticton, BC	12	ITALIAN COFFEE - Galiano, cream, chocolate	12
20 YEAR TAWNY PORT - Taylor Fladgate - Douro, PRT	15	MONTE CRISTO - Kahlua, Grand Marnier, cream, chocolate	12
PERE MAGLOIRE V.S. - Calvados - Pont L'Eveque, FR	11/17	SPANISH COFFEE - Brandy, Kahlua, cream, cherry	12
COURVOISIER V.S. - Cognac - Jarnac, FR	12/19	IRISH COFFEE - Jameson, Baileys	12

Jump to: [Raw Bar & Shared Plates](#) [Happy Hour & Entrees](#)

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