

## FANNY BAY OYSTER BAR VANCOUVER

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.



**SAMISH - SEATTLE - SHELTON**



18% service charge will be applied to parties of 6 and over  
Taxes not included on the menu prices

### FRESH SHUCKED OYSTERS 3.50/EACH

#### DAILY SHUCKER'S DOZEN 40

*Served with lemon, fresh grated horseradish  
and apple cider mignonette*

*Add our other signature sauces \$0.50 each  
Cocktail – Bango Mango – Devil's Advocate*

#### **FANNY BAY** - *Cucumber, slate finish*

Beach grown - 18 month old - Fanny Bay, BC

#### **SUN SEEKER** - *Firm, sweet, light brine*

Floating Bag - 18 month old - Okeover, BC

#### **KUSSHI** - *Firm, sweet, seaweed finish*

Tray tumbled - 2 years old - Deep Bay, BC

#### **BEAUSOLEIL** - *Crisp, heavy brine, hazelnut*

Rack grown - 4 years old - Miramichi, NB

#### **SAND DUNE** - *Vegetal, briny, rich buttery finish*

Bottom planted - 4 years old - Souris River, PEI

#### **SWEET SELECT** - *Crisp mineral, briny, sweet*

Rack grown - 4 years old - Cascumpec Bay, PEI

#### **TOTTEN VIRGINICA** - *Celery salt, crunch, earthy*

Beach grown - 3 years old - Totten Inlet, WA

#### **KUMAMOTO** - *Fruity, green melon, sweet*

Beach grown - 4 years old - Chapman Cove, WA

#### **OLYMPIA** - *Soft copper, long brine finish*

Beach grown - 5 years old - Totten Inlet, WA

#### **TAYLOR PACIFIC** - *Vegetal, seaweed, briney*

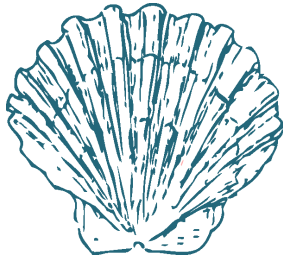
Beach grown - 2 years old - Chapman Cove, WA

#### **SHIGOKU** - *Cucumber, salt snap*

Flip bag - 18 months old - Samish Bay, WA

#### **FAT BASTARD** - *Melon, salt snap*

Flip bag - 2 years old - Willapa Bay, WA



## Raw Bar

**CAVIAR 12/2 GRAM TASTER**

**60/12 GRAM TIN**

Canadian Sturgeon

**CHERRY STONE CLAMS 3.50/EACH**

*Light chew, heavy brine*

Wild harvest - 4 years old - Miramichi, NB

**GEODUCK SASHIMI 14/oz**

Served with wasabi and soy - Puget Sound, WA

**SEASONAL UNI (SEA URCHIN) 14/20 GRAM**

Wild dive harvest - Coastal, BC

**THE UMAMI BOMB 14/EACH**

Premium oyster topped with uni and caviar

**JUMBO PRAWN COCKTAIL 16**

4 chilled jumbo prawns, lemon, cocktail sauce

**COLD CRACKED WILD DUNGENESS CRAB**

**HALF CRAB 35 / FULL CRAB 60**

Served with Old Bay Aioli

## Caviar with Accompaniments

*Canadian sturgeon caviar,*

*house made salt and vinegar chips,*

*capers, crème fraîche,*

*chives, shallots, house pickle*

**70/12 GRAM TIN 145/30 GRAM TIN**

## Seacuterie Board

*Create your own appetizer platter to share for the table, served with house made salt and vinegar chips, wonton crisps, grilled sourdough, and house pickles*

*pick any 3 for 55, or all 5 for 95*

**4 PC JUMBO PRAWN COCKTAIL**

**SMOKED SCALLOPS**

**SMOKED ALBACORE TUNA CRUDO**

**SMOKED EKONE MUSSELS**

**SLICED SMOKED STEELHEAD TROUT**

## To Share

**CLAM CHOWDER**

**SM 15/LG 19**

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

**TUNA TARTARE**

**17**

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

**DUNGENESS CRAB CAKE**

**16/PC**

3.5 oz house made crab cake served with tartar sauce and petite greens salad

**CAESAR SALAD** *vegan option available*

**15**

Miso dressing, romaine hearts, Parmesan, croutons

~ daily fish \$15, sauteed scallops or prawns \$16

**FISH TACOS**

**21**

3 pcs beer-battered Pacific cod, Cajun spice, pickled red onion and cilantro, Sriracha Crema

**FRIED OYSTERS**

**23**

Panko breaded Fanny Bay oysters, served with slaw and tartar sauce

*Raw Bar selection are subject to seasonal availability*

*\*the consumption of raw food poses an increased risk of foodborne illness.*

## Entrees

<b>CRAB~ONARA</b>	<b>32</b>
House made kelp pasta, smoked scallop, Dungeness crab meat, trout roe, and vin blanc	
<b>MUSSELS &amp; CLAMS</b> <i>mixed or solo</i>	<b>25</b>
Classic white wine / Coconut green curry-kelp sauce ~ grilled sourdough or fries +3.00	
<b>FISH &amp; CHIPS</b>	1pc <b>18</b> / 2pc <b>24</b>
Beer-battered local cod, kennebec fries, coleslaw, tartar sauce ~ upgrade to halibut (seasonal) 1pc - 24 / 2pc - 45	
<b>SCALLOPS AND PORK BELLY</b>	<b>34</b>
Soy-glazed 5 spice pork belly, seared scallops, cauliflower purée, roasted cauliflower, brussel sprouts, fried spiced chickpeas, radicchio lettuce, sherry vinaigrette	
<b>MARKET FISH FEATURE</b>	<b>MP</b>
Chef's seasonal rotating creation. Ask your server	
<b>WEST COAST SEAFOOD BOIL</b>	<b>69</b>
Mussels, clams, pink scallops, prawns, half Dungeness crab, corn, peppers, Andouille sausage, potatoes in a Cajun spiced broth ~ upgrade to full Dungeness crab 35 ~ side of shrimp and crab corn bread 18	
<b>PAELLA FOR 2</b>	<b>68</b>
BC pink scallops, prawns, octopus, mussels and clams, chorizo, saffron rice	
<b>DUNGENESS CRAB</b>	<b>MP</b>
Steamed, classic white wine butter sauce, green beans, potatoes, lemon	

## Sides & Add Ons

<b>LOBSTER POUTINE</b>	<b>25</b>
Atlantic lobster, lobster bisque gravy, cheese curd, chives	
<b>BRUSSELS SPROUTS</b>	<b>9</b>
chili, capers, sherry vinaigrette	
<b>TRUFFLE FRIES</b>	<b>11</b>
Kennebec fries, truffle oil, chives, Parmesan, aioli	
<b>SAUTÉED SCALLOPS</b>	<b>16</b>
5pcs scallops, garlic white wine butter sauce	
<b>SAUTÉED PRAWNS</b>	<b>16</b>
4pcs jumbo prawns, garlic white wine butter sauce	
<b>SHRIMP AND CRAB CORN BREAD</b>	<b>18</b>
Served on cast iron skillet	



## Oyster Shooters

<b>FANNY BAY</b>	<b>9</b>
Forty Creek rye, house made Caesar mix, fresh oyster	
<b>VIKING</b>	<b>9</b>
Horseradish infused Akvavit loz, fresh oyster	
<b>MARISCOS</b>	<b>9</b>
Jalapeno infused tequila loz, lime, fresh oyster	
<b>CELTIC</b>	<b>13</b>
Bowmore No. 1 scotch loz, fresh oyster	
<b>GOLD RUSH</b>	<b>14</b>
Chilled gold vodka loz, fresh oyster, Ig caviar	

## House Cocktails

<b>THE OYSTER MARTINI</b>	<b>18</b>
Copperpenny No. 6 Oyster Gin, Yoshi No Gawa Brewmaster's sake, fresh oyster and its liquor, lemon peel	
<b>THE FANNY BAY CAESAR</b>	<b>SGL 12 / DBL 14</b>
Stealth vodka, house made Caesar mix, fresh oyster	
<i>All cocktails contain 2oz of alcohol</i>	
<b>SPICY PALOMA</b>	<b>14</b>
Jose Cuervo tequila, grapefruit juice, lime, jalapeno salt rim	
<b>SPRING FLING</b>	<b>14</b>
Stealth vodka, Campari, pineapple and lime juice	
<b>OLYMPIA BOULEVARDIER</b>	<b>15</b>
Lot 40 Rye, Campari, Sweet Vermouth, chocolate bitters	
<b>PIÑA MARGARITA</b>	<b>15</b>
Jose Cuervo, lime, pineapple juice, black lava salt rim, pineapple	
	<b>With jalapeno infused spicy tequila 16</b>
<b>VIKING MARTINI</b>	<b>17</b>
Stealth vodka, horseradish akvavit, Bowmore mist, fresh oyster	
<b>LAVENDER LAST PALABRA</b>	<b>18</b>
Jalal de Barrio mezcal, green Chartreuse, Maraschino, lime juice	

## Beverages

<b>SAN PELLEGRINO</b>	7
<b>PHILLIPS SODA</b> - Root Beer or Orange Cream	6
<b>FENTIMAN'S GINGER BEER</b>	6
<b>HOUSE MADE LEMONADE</b> - Classic - Ginger - Mango	6
<b>JUICE</b> - Orange - Apple - Grapefruit - Cranberry - Pineapple	4

## Non Alcoholic

<b>PHILLIPS NON ALCOHOLIC PILSNER/HAZY IPA</b>	7
<b>NON ALCOHOLIC CAESAR</b>	10
<b>LUMETTE NON ALCOHOLIC GIN &amp; TONIC</b>	9
<b>EDNA'S NON ALCOHOLIC MOJITO</b>	9

## Local Drafts

<b>BEER</b>	14oz - 8 / 20oz - 10
<b>TILT LAGER</b> - Phillips Brewing - Victoria, BC	
<b>REVERB WEST COAST IPA</b> - Phillips Brewing - Victoria, BC	
<b>LONDON FOG ALE</b> - Faculty Brewing - Vancouver, BC	
<b>RASPBERRY WHEAT ALE</b> - Twin Sails - Port Moody, BC	
<b>DAT JUICE UNFILTERED PALE ALE</b> - Twin Sails - Port Moody, BC	
<b>HONEY LAGER</b> - Russel Brewing - Surrey, BC	
<b>OATMEAL STOUT</b> - Russel Brewing - Surrey, BC	
<b>CIDER</b>	14oz - 8 / 20oz - 10
<b>LONETREE DRY APPLE CIDER</b> - Kelowna - Okanagan, BC	

## Sake

	3oz/6oz/BTL
<b>BREWMASTER'S CHOICE</b> - Yoshi no Gawa - Niigata, JP	9/16/63
<i>~ 65% polish, smooth and clean finish</i>	
<b>'INSPIRATION' SPARKLING SAKE</b> - Yoshi no Gawa - Niigata, JP	
<i>~ aroma of yogurt, honey and Asian pear, smooth mouthfeel</i>	
	350ml 35
<b>DASSAI 45 JUNMAI DAIGINJO</b> - Asahi Shozu - Yamaguchi, JP	
<i>~ well balanced umami richness, light sweetness and vibrant acidity</i>	
	350ml 58

## Wine

### WHITE

	6oz/9oz/BTL
<b>SAUVIGNON BLANC</b> - Open Estate - Oliver, BC	10/15/39
<b>VIOGNIER</b> - Bordertown - Osoyoos, BC	13/18/50
<b>CHARDONNAY</b> - Kettle Valley - Naramata, BC	14/20/55
<b>PINOT GRIS</b> - Unsworth - Vancouver Island, BC	16/23/62
<b>NOBLE BLEND</b> - Joie Farm - Naramata, BC	68
<b>GRÜNER VELTLINER</b> - Culmina - Oliver, BC	18/25/75
<b>RIESLING</b> - Orofino - Cawston, BC	18/25/75
<b>CHABLIS 1ER CRU</b> - Jean-Marc Brocard - Burgundy, FR	100
<i>~ biodynamic, 50% neutral barrel and 50% stainless, lees aging, crisp minerality with a lengthy finish, a perfect shellfish companion</i>	

### ROSÉ

<b>CABERNET FRANC</b> - Open Estate - Oliver, BC	10/15/39
<b>LES CINQ SINK</b> - Modest Wines - Okanagan Valley, BC	16/23/62
<i>~ a balanced blend of the Bordeaux varietals, crisp acidity with refreshing notes of young strawberry and cherries</i>	

### RED

<b>MERLOT</b> - Open Estate - Oliver, BC	10/15/39
<b>GAMAY</b> - Rust Wine Co - Simikameen Valley, BC	14/21/58
<b>PINOT NOIR</b> - Cassini - Okanagan Valley, BC	15/22/60
<b>SANGIOVESE</b> - Ruffino - Chianti Classico, It	75
<i>~ 2019 Riserva Ducale, aged for 24 months</i>	

### SPARKLING

	6oz/BTL
<b>ROSÉ PROSECCO</b> - Gancia - Canelli, It	12/45
<b>ESPRIT BRUT</b> - Jackson Triggs - Oliver, BC	14/55
<i>~ Riesling, Chardonnay, Pinot Blanc</i>	

### CHAMPAGNE

<b>VEUVE CLICQUOT</b> - Reims, FR	375ml 69
<b>TAITTINGER BRUT RESERVE</b> - Reims, FR	150

## Liquor

### VODKA

	1oz/2oz
<b>STEALTH</b> - N. Vancouver, BC	8/12
<b>TITO'S</b> - Austin, TX	10/16
<b>KETEL ONE</b> - Schiedam, NL	10/16
<b>GREY GOOSE</b> - Cognac, FR	11/17

### GIN

<b>OH MY FANNY! NO. 006 OYSTER GIN</b> - N. Vancouver, BC	11/17
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*Copperpenny Distillery x Fanny Bay Collaboration Gin*

*~Full bodied, crisp minerality accented with refreshing notes of lemon thyme and coriander*

<b>BOMBAY SAPPHIRE</b> - London, UK	8/12
<b>EMPRESS 1908</b> - Sydney, BC	11/17
<b>HENDRICKS</b> - Scotland, UK	11/17

### RUM

<b>BACARDI WHITE</b> - San Juan, PR	8/12
<b>KRAKEN SPICED RUM</b> - T&T	9/15

### WHISKEY

<b>FORTY CREEK</b> - Grimsby, ON	8/12
<b>JAMESON</b> - Cork, IR	8/12
<b>LOT 40 RYE</b> - Windsor, ON	10/16

### BOURBON

<b>JIM BEAM</b> - Clermont, KY	8/12
<b>BUFFALO TRACE</b> - Franklin, KY	9/15
<b>MAKER'S MARK</b> - Loretto, KY	11/17
<b>BASIL HAYDEN'S</b> - Clermont, KY	12/19
<b>BOOKER'S</b> - Boston, KY	16/28

### SCOTCH

<b>BOWMORE NO. 1</b> - Islay, SCT	11/17
<b>GLENMORANGIE 10</b> - Highland, SCT	14/21
<b>NIKKA TAKETSURU</b> - Yoichi, JP	16/28
<b>LAGAVULIN 16</b> - Islay, SCT	18/33

### TEQUILA & MEZCAL

<b>JOSE CUERVO</b> - Jalisco, MX	8/12
<b>1800 REPOSADO</b> - Guanajuato, MX	11/17
<b>JARAL DE BERRIO</b> - Guanajuato, MX	13/20
<b>DON JULIO ANEJO</b> - Jalisco, MX	18/33

## Desserts

<b>VANILLA CHEESECAKE</b>	15
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served with seasonal sides and sauce

<b>LEMON FRUIT TART</b>	16
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Vanilla tart, lemon curd, seasonal fruits, mint, lemon meringue drops, candied lemon

## Digestifs

	1oz/2oz
<b>LATE HARVEST ICE WINE</b> - Whistler - Penticton, BC	12
<b>20 YEAR TAWNY PORT</b> - Taylor Fladgate - Douro, PRT	15
<b>PERE MAGLOIRE V.S.</b> - Calvados - Pont L'Eveque, FR	11/17
<b>COURVOISIER V.S.</b> - Cognac - Jarnac, FR	12/19
<b>VAN GOGH ESPRESSO VODKA</b> - Tilberg, NL	12/19

## Amaro, Bitters, and Vermouth

	1oz/2oz
<b>APEROL</b> - Padoue, IT	8/12
<b>MARTINI ROSSO</b> - Turin, IT	8/12
<b>MARTINI DRY</b> - Turin, IT	8/12
<b>CAMPARI</b> - Sesto San Giovanni, IT	8/12
<b>LILLET</b> - Bordeaux, FR	8/12
<b>AMARO MONTENEGRO</b> - Zola Predosa, IT	8/13
<b>ABSINTHE GREEN</b> - Czech Republic	12/19
<b>GREEN CHARTREUSE</b> - Voiron, FR	13/20

## Specialty Coffee

	2oz
<b>MONTE CRISTO</b> - Kahlua, Grand Marnier, cream, chocolate	12
<b>SPANISH COFFEE</b> - Brandy, Kahlua, cream, cherry	12
<b>IRISH COFFEE</b> - Jameson, Baileys	12
<b>ESPRESSO MARTINI</b> - Van Gogh espresso vodka, Baileys, Kahlua	17

# Happy Hour Snacks

daily from 2:00 pm to 6:00 pm

<b>FEATURED OYSTER</b>	<b>EACH 2.00</b>
<b>FEATURED PREMIUM OYSTER</b>	<b>EACH 2.75</b>
Oysters are served with lemon, horseradish and apple cider mignonette	
<b>BRUSSELS SPROUTS</b>	<b>7</b>
Chilis, capers, sherry vinaigrette	
<b>TRUFFLE FRIES</b>	<b>9</b>
Kennebec fries, truffle oil, chives, Parmesan, aioli	
<b>TUNA TARTARE</b>	<b>15</b>
Maple-soy glaze, cucumber, avocado, sesame, wonton crisps	
<b>FISH TACOS</b>	<b>14</b>
2 pc beer-battered cod, Cajun spice, pickled red onion, cilantro, Sriracha crema ~ extra taco 6	
<b>MUSSELS &amp; CLAMS</b> <i>mixed or solo</i>	<b>21</b>
Classic white wine broth / Coconut & green curry sauce ~ grilled sourdough or fries +3	
<b>LOBSTER POUTINE</b>	<b>23</b>
Atlantic lobster, lobster bisque gravy, cheese curds, chives	
<b>LOBSTER ROLLS</b>	<b>23</b>
2 pc, toasted brioche bun, celery, peppers, Old Bay aioli	

## Happy Hour Drinks

<b>SHOOTER</b>	<b>1oz - 7</b>
<b>FANNY BAY</b> - whiskey, house made Caesar mix, fresh oyster	
<b>BEERS BY PHILLIPS BREWING</b>	<b>14oz - 5</b>
<b>PHILLIPS LAGER / WEST COAST IPA</b>	
<b>IOTA NON ALCOHOLIC PILSNER / HAZY IPA</b>	
<b>HOUSE WINES</b>	<b>6oz - 8/ BTL - 34</b>
<b>SAUVIGNON BLANC</b> - Open Estate - Okanagan, BC	
<b>MERLOT</b> - Open Estate - Okanagan, BC	
<b>ROSÉ</b> - Open Estate - Okanagan, BC	
<b>ROSÉ PROSECCO</b> - Gancia - Canelli, IT	
<b>PREMIUM WINES</b>	<b>6oz - 11/ BTL - 45</b>
<b>CHARDONNAY</b> - Kettle Valley - Okanagan, BC	
<b>PINOT NOIR</b> - Cassini Cellars - Oliver, BC	
<b>ESPRIT BRUT SPARKLING</b> - Jackson Triggs - Okanagan, BC	
<b>SAKE</b>	
<b>'INSPIRATION' SPARKLING SAKE</b> - Niigata, JP 300ml	<b>BTL - 30</b>



## Mobile Oyster Bar & Catering Service

**M**ake your next event a big splash with our mobile oyster bar!

Our expert shuckers will bring a smile to your face as they open fresh oysters directly from our farms, along with a wide selection of seafood canapes.

We can entertain any sized party with our eye-catching mobile raw bar.

Our team of knowledgeable and skilled shuckers provide a fun and interactive experience to any wedding reception, cocktail party, grand openings, or corporate events!

For inquiries, please email us:  
[catering@fannybayoysters.com](mailto:catering@fannybayoysters.com)