



## FANNY BAY OYSTER BAR VANCOUVER

Fanny Bay Oysters, as part of the Taylor Shellfish family of farms, is proud to serve you sustainable shellfish raised on our farms in British Columbia and Washington State.

Our menu is focused on Oceanwise certified seafood to provide future generations with the same, if not better, bounty we love from our oceans.



VISIT US ELSEWHERE..

COURTENAY - FANNY BAY - SAMISH BAY - SEATTLE - SHELTON



*18% service charge will be applied to parties of 6 and over.  
1 bill only please for parties of 6 and over.  
Taxes not included on the menu prices.*

## Oyster Shooters

**FANNY BAY 9**  
Forty Creek rye 1oz, house Caesar mix, fresh oyster

**MARISCOS 9**  
Serrano infused tequila 1oz, lime, fresh oyster

**CELTIC 13**  
Bowmore No. 1 scotch 1oz, fresh oyster

**GOLD RUSH 15**  
Chilled gold Iceberg vodka 1oz, fresh oyster topped with 1g caviar

## House Cocktails

*All cocktails contain 2oz of alcohol*

### **The Oyster Martini 18**

Copperpenny x Fanny Bay No. 6 Oyster Shell Gin,  
Brewmaster's sake, fresh oyster and its liquor, twist

### **THE FANNY BAY CAESAR SGL 12/DBL 14**

Iceberg vodka, house Caesar mix & spiced salt rim,  
fresh shucked oyster  
~ upgrade with Tito's vodka or  
Raincity smoked vodka  
+1 for single / +2 for double

### **MICHELADA 12**

Salted lime lager, spicy salt rim,  
With mango habanero or  
smoky chipotle hot sauce

### **SPICY PALOMA 14**

Serrano infused Jose Cuervo tequila, grapefruit, club soda,  
lime, spicy salt rim

### **APPLE PIE MARGARITA 15**

Jose Cuervo tequila, triple sec,  
acidified apple juice, cinnamon  
spiced rim

### **SMOKED OLD FASHIONED 18**

Pecan Wood smoked Raincity rye,  
orange peel, Maraschino cherry

### **DIRTY CHAI-TINI 18**

Iceberg vodka, Kahlua, cold brew  
coffee, chai

### **MINT JULEP 15**

Forty Creek Rye, mint syrup,  
fresh mint

### **ANCHORS AWAY SPRITZ 15**

Plymouth gin, sweet vermouth,  
citrus, mango syrup

### **OLD MAN BY THE SEA 16**

Bacardi white rum, Maraschino  
liqueur, coconut water, citrus

### **LION'S MANE SOUR 17**

Vida mezcal, lemon, hibiscus syrup,  
bitters, egg white

## Beverages

<b>SAN PELLEGRINO</b>	7
<b>SODA</b> - Coke/Diet Coke/Sprite/Root Beer/Ginger Ale/Iced tea	6
<b>FENTIMAN'S GINGER BEER</b>	6
<b>LEMONADE</b> - Classic or Mango	6
<b>JUICE</b> - Orange/Apple/Grapefruit/Cranberry/Pineapple	5

## Non-Alcoholic

<b>PHILLIPS NON-ALCOHOLIC PILSNER/HAZY IPA</b>	8
<b>NON-ALCOHOLIC CAESAR</b>	10
<b>LUMETTE NON-ALCOHOLIC GIN &amp; TONIC</b>	9
<b>EDNA'S NON-ALCOHOLIC MOJITO</b>	9

## Beer

<b><u>LOCAL DRAFTS</u></b>	14oz - 9/20oz - 11
<b>TILT LAGER</b> - Phillips Brewing - 5% ABV	
<b>REVERB WEST COAST IPA</b> - Phillips Brewing - 6.4% ABV	
<b>BLUE BUCK PALE ALE</b> - Phillips Brewing - 5% ABV	
<b>SALTED LIME LAGER</b> - Russell Brewing - 5% ABV	
<b>DAT JUICE PALE ALE</b> - Twin Sails Brewing - 5.2% ABV	
<b>YUZU WHEAT ALE</b> - Wildeye brewing - 5.5% ABV	
<b>OATMEAL STOUT</b> - Russell Brewing - 4.7% ABV	
<b><u>CIDER</u></b>	14oz - 9/20oz - 11
<b>DRY APPLE CIDER</b> - Lonetree Cider Co. - 5.5% ABV	

## Sake

	3oz/6oz/BTL
<b>BREWMASTER'S CHOICE</b> - Yoshi no Gawa - Niigata, JP	9/16/63
~ 65% polish, smooth and clean finish.	
<b>'INSPIRATION' SPARKLING</b> - Yoshi no Gawa - Niigata, JP	300ml 35
~ Aroma of yogurt, honey and Asian pear, smooth mouthfeel.	
<b>DASSAI 45 JUNMAI DAIGINJO</b> - Asahi Shozu - Yamaguchi, JP	300ml 58
~ Balanced umami richness, light sweetness and vibrant acidity.	

## Wine

*Our wine selection is curated with a focus on local BC winemakers as well as notable wines from the New and Old World that compliments the fresh shellfish and seafood we proudly serve.*

<b><u>SPARKLING</u></b>	6oz/BTL
<b>ROSÉ PROSECCO</b> - Serena - Veneto, IT	13/52
<b><u>CHAMPAGNE</u></b>	6oz/BTL
<b>BRUT RÉSERVE NV</b> - Duval-Leroy - Cotes de Blancs, FR	30/125
<b><u>WHITE</u></b>	6oz/9oz/BTL
<b>CHENIN BLANC</b> - Wild Olive - Western Cape, SA	14/20/55
<b>VIIGNIER</b> - Kettle Valley - Naramata, BC	15/22/58
<b>CHARDONNAY</b> - Kettle Valley - Naramata, BC	15/22/58
<b>SAUVIGNON BLANC</b> - Lakeside Cellars - Oliver, BC	16/23/62
<b>PINOT GRIS</b> - Unsworth - Cowichan Valley, BC	16/23/62
<b>RIESLING</b> - Orofino - Cawston, BC	17/24/70
~ One of the finest examples of off-dry BC Riesling with rounded floral notes of wild honey, ripe pineapple, pear, and sweet lime, balanced by crisp acidity.	
<b>GRÜNER VELTLINER</b> - Culmina - Oliver, BC	18/25/75
~ Organic. Okanagan's first Grüner Veltliner with a lean and lengthy finish. Gold Medal at the National Wine Awards of Canada.	
<b>MELON</b> - Bow and Arrow Johan - Willamette Valley, OR	85
~ Organically and biodynamic farmed in NW Oregon and naturally fermented. This Muscadet style wine showcases notes of citrus and briny minerals from its flinty soil.	
<b>CHARDONNAY</b> - Cambria - Santa Maria Valley, CA	90
~ Layered with fresh fruits and floral notes of white peach, lemon zest, and crisp apple, rounded by a hint of oak and lingering notes of lime stone.	
<b>SANCERRE</b> - Jean Paul Balland - Loire Valley, FR	115
~ A classic old world Sauvignon Blanc with depth and layered complexity.	
<b>CHABLIS 1ER CRU</b> - Jean-Marc Brocard - Burgundy, FR	125
~ A perfect shellfish companion. Biodynamic, 50% neutral barrel and 50% stainless, lees aging, crisp minerality with a lengthy finish.	

<b><u>ROSÉ</u></b>	6oz/9oz/BTL
<b>MERLOT BLEND</b> - Open Estate - Oliver, BC	12/16/48
<b>WHISPERING ANGEL</b> - Caves d'Esclans - Provence, FR	17/24/70
<b>RUMIA ROSATO</b> - La Bollina - Tuscany, It	78

~ A dry and fruity blend of Merlot and Sangiovese.

*Notes of stone fruits, bright cherries, and cranberries balanced with refreshing acidity.*

<b><u>RED</u></b>	6oz/9oz/BTL
<b>MERLOT</b> - Open Estate - Oliver, BC	12/16/48
<b>GAMAY</b> - Deep Roots - Naramata, BC	14/21/58
<b>PINOT NOIR</b> - Tender Hope - Okanagan Valley, BC	16/23/62
<b>CAB SAUV</b> - Kendall-Jackson - Sonoma County, CA	100

~ This cool climate vintner's reserve is fruit forward and highly approachable with a rounded and soft tannins for an elegant and velvety finish.

## Liquor

<b><u>VODKA</u></b>	1oz/2oz
<b>ICEBERG</b> - Newfoundland	8/12
<b>TITO'S</b> - Austin, TX	10/16
<b>GREY GOOSE</b> - Cognac, FR	11/17
<b>RAINCITY BLACK TUSK</b> - Squamish, BC	11/17

~ Elements of sweet, savory and smoky notes, produced from slow burning Western Red Cedar and infused with Hickory

<b><u>GIN</u></b>	
<i>Copperpenny Distillery x Fanny Bay award winning gin</i>	
<b>NO. 006 OYSTER SHELL GIN</b> - N. Vancouver, BC	11/17
~ Full bodied, crisp minerality accented with refreshing notes of lemon thyme and coriander	
<b>BOMBAY SAPPHIRE</b> - London, UK	8/12
<b>PLYMOUTH</b> - Plymouth, UK	9/15
<b>HENDRICKS</b> - Scotland, UK	11/17

<b><u>RUM</u></b>	1oz/2oz
<b>BACARDI WHITE</b> - San Juan, PR	8/12
<b>CAPTAIN MORGAN DARK RUM</b> - PR	8/12
<b>KRAKEN SPICED RUM</b> - T&T	9/15

## WHISKY/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>EVAN WILLIAMS</b> - Bardstown, 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	16/30

## SCOTCH

<b>BOWMORE NO. 1</b> - Islay, SCT	11/17
<b>GLENMORANGIE 10</b> - Highland, SCT	14/21
<b>BRUICHLADDICH CLASSIC LADDIE</b> - Islay, SCT	15/26
<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> - Jalisco, MX	11/17
<b>DEL MAGUEY VIDAL MEZCAL</b> - Oaxaca, MX	12/19

## FRESH SHUCKED OYSTERS 3.50/EACH

### DAILY SHUCKER'S DOZEN 40

Served with lemon, fresh grated horseradish and mignonette

Add our signature sauces \$0.50 each:

**Cocktail - Mango Habanero - Smoky Chipotle**

#### FANNY BAY

*Cucumber, slate finish*

Beach grown - 2 years

Fanny Bay, BC

#### SUNSEEKER

*Firm, sweet, light brine*

Floating Bag - 2 years

Okeover, BC

#### SHIGOKU

*Cucumber, salt snap*

Flip bag - 20 months

Samish Bay, WA

#### FAT BASTARD

*Melon, salt snap, deep cup*

Flip bag - 30 months

Willapa Bay, WA

#### \*KUSSHI\*

*Firm, sweet, seaweed finish*

Stella Bay shellfish - tray tumbled - 2 yr

Deep Bay, BC

#### \*FRENCH KISS\*

*Crisp, heavy brine, hazelnut*

Maison Beausoleil - rack grown - 5 yr

Miramichi, NB

#### TOTTEN VIRGINICA

*Celery salt, crunch, earthy*

Beach grown - 3 years

Totten Inlet, WA

#### KUMAMOTO

*Fruity, green melon, sweet*

Beach grown - 4 years

Chapman Cove, WA

#### OLYMPIA

*Soft copper, long brine finish*

Beach grown - 5 years

Totten Inlet, WA

#### TAYLOR PACIFIC

*Vegetal, seaweed, briny*

Beach grown - 2 years

Chapman Cove, WA

#### \*SAND DUNE\*

*Vegetal, briny, rich buttery finish*

E. Cape Oyster Co. - beach grown - 5 yr

Souris River, PEI

#### \*SWEET SELECT\*

*Crisp mineral, briny, sweet*

Sweet Oyster Co. - rack grown - 4 yr

Cascumpec Bay, PEI

### LARGE OYSTERS

\$5 each, ask your server for availability

*Oyster selection is subject to seasonal availability, check out our oyster bed for daily selection.*

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

## Raw Bar

### CAVIAR

**15/2 GRAM TASTER 73/12 GRAM TIN**

Divine Pacific Sturgeon Caviar

### CHERRY STONE CLAMS 3.50/EACH

Fresh shucked, light chew, heavy brine

Wild harvest - 4 years old - Miramichi, NB

### GEODUCK SASHIMI 15/oz

Farmed - 8 years - Puget Sound, WA

Served with wasabi and soy

### UNI SASHIMI (SEA URCHIN) MP

Seasonally sourced - Vancouver Island, BC

### THE UMAMI BOMB MP/EACH

Premium oyster topped with uni and caviar

### JUMBO PRAWN COCKTAIL 17

4 chilled jumbo prawns, Fanny Bay cocktail sauce

### SCALLOP AGUACHILE 19

Hokkaido scallops, serrano-lime dressing,

pineapple, radish, tortilla chips

### COLD CRACKED WILD DUNGENESS CRAB

**HALF CRAB 36 / FULL CRAB 62**

Served with Old Bay Aioli, lemon

## Caviar with Accompaniments

Divine Pacific Sturgeon Caviar,  
house made salt and vinegar chips,  
capers, crème fraiche,  
chives, shallots, house pickles

**85/12 GRAM TIN 160/30 GRAM TIN**

*Raw Bar selection are subject to seasonal availability.*

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## Seacuterie Board

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

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

5 PC JUMBO PRAWN COCKTAIL  
SMOKED EKONE SCALLOPS  
SMOKED ALBACORE TUNA CRUDO  
SMOKED EKONE MUSSELS  
HOUSE BEET CURED SALMON

## To Share

<b>CLAM CHOWDER</b>	<b>SM 16/LG 20</b>
Manila clams, potato, leek, bacon, cream, chili oil, grilled sourdough	
<b>LOBSTER BISQUE</b>	<b>25</b>
Atlantic lobster, hand peeled shrimp, chives, brandy	
<b>OCTOPUS</b>	<b>16</b>
Sherry vinaigrette, citrus, chimichurri, serrano chili	
<b>TUNA TARTARE</b>	<b>18</b>
Yellow fin tuna, corn, pineapple, avocado crema, cilantro, tortilla chips	
<b>CALAMARI</b>	<b>19</b>
Battered Baja Humbolt squid, Cajun spice, pickled peppers, lemon, parsley, tartar sauce	
<b>SABLEFISH COLLARS</b>	<b>19</b>
4 pcs soy marinated fried collars, Korean BBQ glaze, cilantro, sesame	
<b>FISH TACOS</b>	<b>23</b>
3 pcs beer-battered cod, pickled red onion, red cabbage, avocado crema, corn and pineapple salsa, cilantro	
<b>TUNA NIÇOISE SALAD</b>	<b>24</b>
Smoked Albacore tuna, olives, edamame, egg, potatoes, cherry tomatoes, radish, frisee, sherry vinaigrette	
<b>GRILLED OYSTERS</b>	<b>25</b>
Fresh shucked beach oysters, Creole butter, panko gremolata	

## Entrees

<b>MUSSELS &amp; CLAMS</b>	<i>mixed or solo</i>	<b>26</b>
Classic white wine & garlic / Thai red coconut curry ~ add grilled sourdough or fries +3		
<b>FISH &amp; CHIPS</b>		<b>1PC 19/2PC 25</b>
Beer-battered cod, Kennebec fries, coleslaw, tartar sauce		
<b>BLACKENED SNAPPER GUMBO</b>		<b>32</b>
Local snapper, gumbo, dirty rice, pineapple salsa		
<b>CLAM &amp; CHORIZO FETTUCINE</b>		<b>33</b>
Manila clams, chorizo, garlic, white wine, chili, parsley		
<b>LOBSTER GNOCCHI</b>		<b>34</b>
Atlantic lobster, lobster bisque, chives, gremolata		
<b>SCALLOPS &amp; PORK BELLY</b>		<b>35</b>
Five spice cured pork belly, lentils, carrot purée, apple mustard		
<b>CHEF'S DAILY CATCH</b>		<b>MP</b>
Rotating features reflecting the seasonal catches		
<b>PAELLA FOR 2</b>		<b>71</b>
Pink scallops, prawns, octopus, mussels and clams, chorizo, peas, saffron rice		
<b>FANNY BAY BOUILLABAISSE FOR 2</b>		<b>73</b>
Pink scallops, prawns, mussels, clams, snapper, cod, Andouille sausage, saffron potatoes, fennel, sourdough, rouille ~ upgrade to full Dungeness crab +35		
<b>WHOLE DUNGENESS CRAB</b>		<b>MP</b>
Steamed in white wine garlic butter sauce, butter glazed vegetables, roasted herb potatoes, lemon		

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## Sides & Add Ons

<b>TRUFFLE FRIES</b>	<b>12</b>
Kennebec fries, truffle oil, chives, Parmesan, aioli	
<b>LOBSTER GNOCCHI</b>	<b>25</b>
Atlantic lobster, Kennebec fries, lobster bisque gravy, cheese curds, chives	
<b>SAUTÉED SCALLOPS</b>	<b>17</b>
5pcs scallops, thyme, bacon crumble	
<b>CHILI-GARLIC PRAWNS</b>	<b>19</b>
4pcs jumbo prawns, Cajun-white wine garlic butter	
<b>SIDE SALAD</b>	<b>7</b>
<b>GRILLED SOURDOUGH</b>	<b>4</b>
<b>SIDE HERB ROASTED POTATOES</b>	<b>8</b>
<b>SIDE BUTTER GLAZED VEGETABLES</b>	<b>9</b>

## Desserts

<b>CITRUS SABAYON</b>	<b>17</b>
Grapefruit, orange, blood orange, sabayon	
<b>SPICED CARROT CAKE</b>	<b>18</b>
Lemon cream cheese icing	

## Dessert Wine

	2.5oz	
<b>20 YEAR TAWNY PORT</b> - Taylor Fladgate - Douro, PRT	<b>18</b>	
<b>ICE WINE</b> - Bench 1775 Sauvignon Blanc - Penticton, BC	<b>20</b>	
	200ml BTL - <b>60</b>	

## Specialty Coffees

	2oz
<b>MONTE CRISTO</b> - Kahlua, Grand Marnier, cream, chocolate	<b>14</b>
<b>SPANISH COFFEE</b> - Brandy, Kahlua, cream, cherry	<b>14</b>
<b>IRISH COFFEE</b> - Jameson, Baileys	<b>14</b>
<b>DIRTY CHAI-TINI</b>	<b>18</b>
Iceberg vodka, Kahlúa, cold brew coffee, chai	

## Brandy

	1.25oz/2.5oz
<b>PERE MAGLOIRE V.S.</b> - Calvados - Pont L'Eveque, FR	<b>12/18</b>
<b>COURVOISIER V.S.</b> - Cognac, FR	<b>13/20</b>
<b>REMY MARTIN XO</b> - Cognac, FR	<b>30/58</b>

## Night Cap

	1oz/2oz
<b>BAILEY'S</b> - Dublin, IR	<b>8/10</b>
<b>KAHLÚA</b> - Veracruz, MX	<b>8/10</b>
<b>HENKES TRIPLE SEC</b> - Rotterdam, NL	<b>8/12</b>
<b>GRAND MARNIER</b> - Cognac, FR	<b>10/16</b>
<b>APEROL</b> - Padua, IT	<b>8/12</b>
<b>MARTINI ROSSO</b> - Turin, IT	<b>8/12</b>
<b>MARTINI DRY</b> - Turin, IT	<b>8/12</b>
<b>CAMPARI</b> - Sesto San Giovanni, IT	<b>8/12</b>
<b>LILLET</b> - Bordeaux, FR	<b>8/12</b>
<b>AMARO MONTENEGRO</b> - Zola Predosa, IT	<b>8/12</b>
<b>ABSINTHE GREEN</b> - Czech Republic	<b>12/19</b>
<b>GREEN CHARTREUSE</b> - Voiron, FR	<b>13/20</b>

## Happy Hour Food

daily from 2 - 6 pm

<b>FEATURED OYSTER</b>	<b>EACH 2.00</b>
<b>FEATURED PREMIUM OYSTER</b>	<b>EACH 2.75</b>
Served with lemon, horseradish & mignonette	
<b>TRUFFLE FRIES</b>	<b>9</b>
Kennebec fries, truffle oil, chives, Parmesan, aioli	
<b>FISH TACOS</b>	<b>14</b>
2 pc beer-battered cod, pickled red onion, red cabbage, avocado crema, corn and pineapple salsa, cilantro ~ <i>extra taco +7</i>	
<b>TUNA TARTARE</b>	<b>16</b>
Yellow fin tuna, corn, pineapple, avocado crema, cilantro, tortilla chips	
<b>SABLEFISH COLLARS</b>	<b>16</b>
3pcs soy marinated collars, Korean BBQ glaze, cilantro, sesame	
<b>MUSSELS &amp; CLAM</b> <i>mixed or solo</i>	<b>22</b>
Classic white wine-garlic / Thai red coconut curry ~ <i>add grilled sourdough or fries +3</i>	
<b>LOBSTER ROLLS</b>	<b>23</b>
2 pc, toasted brioche bun, celery, peppers, Old Bay aioli	
<b>LOBSTER POUTINE</b>	<b>24</b>
Atlantic lobster, fries, lobster bisque gravy, cheese curds, chives	

## Happy Hour Drinks

<b>FANNY BAY SHOOTER</b> - whisky, house made Caesar mix, fresh oyster	<b>1oz - 7</b>
<b>BEERS BY PHILLIPS BREWING</b>	<b>14oz - 6</b>
<b>TILT LAGER / BLUE BUCK PALE ALE</b>	
<b>IOTA NON-ALCOHOLIC PILSNER / HAZY IPA</b>	
<b>HOUSE SPARKLING</b>	<b>6oz - 10/ BTL - 40</b>
<b>ROSÉ PROSECCO</b> - Serena - Veneto, IT	
<b>CHAMPAGNE</b>	<b>6oz - 25 / BTL - 100</b>
<b>DUVAL-LEROY BRUT NV</b> - Cotes de Blancs, FR	
<b>HOUSE WINES</b>	<b>6oz - 9/ BTL - 36</b>
<b>SAUVIGNON BLANC / MERLOT / ROSE</b> - Open Estate - Okanagan, BC	
<b>PREMIUM WINES</b>	<b>6oz - 12/ BTL - 48</b>
<b>CHARDONNAY</b> - Kettle Valley - Okanagan, BC	
<b>PINOT NOIR</b> - Tender Hopes - Okanagan, BC	
<b>SAKE</b>	<b>BTL - 30</b>
<b>'INSPIRATION' SPARKLING SAKE</b> - Niigata, JP 300ml	

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## Mobile Oyster Bar & Catering Service

Make 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,  
family style paella, and Cajun seafood boils!

We can entertain parties of all sizes from  
backyard gatherings to grand receptions at  
5-star venues with our eye-catching  
mobile raw bar.

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

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