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.

Happy Hour Snacks

daily from 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 apple cider mignonette

TRUFFLE FRIES
Kennebec fries, truffle oil, chives, Parmesan, aioli

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

FISH TACOS
2 pc beer-battered cod, pickled red onion, cilantro, chipotle aioli
~ extra taco 7

FRIED OYSTERS
Slaw, tartar sauce

MUSSELS & CLAMS mixed or solo
Classic white wine/ chorizo, roasted peppers, fennel, Pernod
~ grilled sourdough or fries 3

LOBSTER POUTINE
Atlantic lobster, lobster bisque gravy, cheese curds, chives

LOBSTER ROLLS
2 pc, toasted brioche bun, celery, peppers, Old Bay aioli

Happy Hour Drinks

SHOOTER
1 oz - 7

FANNY BAY - whiskey, house made Caesar mix, fresh oyster

BEERS BY PHILLIPS BREWING
14 oz - 6

PHILLIPS LAGER / WEST COAST IPA

IOTA NON ALCOHOLIC PILSNER / HAZY IPA

HOUSE WINES
6 oz - 9/ BTL - 36

SAUVIGNON BLANC - Open Estate - Okanagan, BC

MERLOT - Open Estate - Okanagan, BC

ROSE - Open Estate - Okanagan, BC

ROSE PROSECCO - Gancia - Canelli, IT

PREMIUM WINES
6 oz - 12/ BTL - 48

CHARDONNAY - Kettle Valley - Okanagan, BC

PINOT NOIR - Cassini Cellars - Oliver, BC

ESPRIT BRUT SPARKLING - Jackson Triggs - Okanagan, BC

SAKE

‘INSPIRATION’ SPARKLING SAKE - Niigata, JP 300ml BTL - 30

18% service charge will be applied to parties of 6 and over
Taxes not included on the menu prices
Oyster Shooters
All shooters contain 1oz of alcohol

FANNY BAY
Forty Creek rye, house Caesar mix, fresh oyster

MARISCOS
Jalapeno infused Jose Cuervo tequila, lime, fresh oyster

CELTIC
Bowmore No. 1 scotch, fresh oyster

GOLD RUSH
Chilled 24K gold vodka 1oz, fresh oyster, 1g caviar

House Cocktails
All cocktails contain 2oz of alcohol

THE OYSTER MARTINI
Copperpenny No. 6 Oyster Gin, Yoshi No Gawa Brewmaster’s sake, fresh oyster and its liquor, lemon twist

THE FANNY BAY CAESAR
Stealth vodka, house Caesar mix and spiced salt rim, fresh oyster

SPICY PALOMA
Jose Cuervo tequila, grapefruit juice, lime, jalapeno salt rim

KINGSTON MULE
Kraken spiced rum, lime, ginger syrup, ginger beer

RUBY MARGARITA
Jose Cuervo, lime, hibiscus syrup, cranberry juice

With jalapeno infused spicy tequila

TIA MARIA *contains almond
Bacardi white rum, Grand Marnier, orgeat syrup.
Kraken spiced rum float

THE WALKER *contains almond
Jose Cuervo spicy tequila, lemon juice, orgeat syrup, mint

PUMPKIN SOUR
Buffalo Trace, lemon juice, pumpkin spice syrup, egg white

ESPRESSO MARTINI
Van Gogh espresso vodka, Baileys, Kahlua

Beverages

SAN PELLEGRINO
8

PHILLIPS SODA - Root Beer/Orange Cream
6

FENTIMAN’S GINGER BEER
6

HOUSE MADE LEMONADE - Classic/Ginger/Mango
6

JUICE - Orange/Apples/Grapefruit/Cranberry/Pineapple
5

Non Alcoholic

PHILLIPS NON ALCOHOLIC PILSNER/HAZY IPA
8

NON ALCOHOLIC CAESAR
10

LUMETTE NON ALCOHOLIC GIN & TONIC
9

EDNA’S NON ALCOHOLIC MOJITO
9

Local Drafts

BEER.
14oz - 8 / 20oz - 10

TILT LAGER - Phillips Brewing - Victoria, BC

REVERB WEST COAST IPA - Phillips Brewing - Victoria, BC

RASPBERRY WHEAT ALE - Twin Sails - Port Moody, BC

DAT JUICE UNFILTERED PALE ALE - Twin Sails - Port Moody, BC

CREAM ALE - Russell Brewing - Surrey, BC

HONEY LAGER - Russell Brewing - Surrey, BC

EMBER OAK SMOKED PORTER - Wildeye Brewing - N. Van, BC

CIDER
14oz - 8 / 20oz - 10

LONETREE DRY APPLE CIDER - Kelowna - Okanagan, BC

Sake

BREWMASTER’S CHOICE - Yoshi no Gawa - Niigata, JP 9/16/63
~ 65% polish, smooth and clean finish

‘INSPIRATION’ SPARKLING SAKE - Yoshi no Gawa - Niigata, JP
~ aroma of yogurt, honey and Asian pear, smooth mouthfeel 350ml 35

DASSAI 45 JUNMAI DAIKINJO - Asahi Shozu - Yamaguchi, JP

3oz/6oz/6T
**Wine**

**WHITE**
6oz/9oz/BTL

**VIognier** - Kettle Valley - Naramata, BC 13/18/52

**Chardonnay** - Kettle Valley - Naramata, BC 14/20/55

**SAUVIGNON BLANC** - Pentaga Winery - Penticton, BC 16/23/62

**Pinot Gris** - Unsworth - Cowichan Valley, BC 16/23/62

**Noble Blend** - Joie Farm - Naramata, BC 68

**Gruner Veltliner** - Culmina - Oliver, BC 18/25/75

~ organic, Okanagan's first Gruner Veltliner

Gold medal at the National Wine Awards of Canada

**Riesling** - Orofino - Cawston, BC 18/25/75

**Chablis 1er Cru** - Jean-Marc Brocard - Burgundy, FR 110

~ biodynamic, 50% neutral barrel and 50% stainless, lees aging,
crisp minerality with a lengthy finish, a perfect shellfish companion

**Rosé**

**Cabernet Franc** - Open Estate - Oliver, BC 12/18/45

**Les Cinq Sink** - Modest Wines - Okanagan Valley, BC 16/23/62

~ a balanced blend of the Bordeaux varietals, crisp acidity with refreshing
notes of young strawberry and cherries

**Red**

**Merlot** - Open Estate - Oliver, BC 12/18/48

**Gamay** - Rust Wine Co. - Similkameen Valley, BC 14/21/58

**Pinot Noir** - Cassini - Okanagan Valley, BC 15/22/60

**Sangiovese** - Ruffino - Chianti Classico, It 75

~ 2019 Riserva Ducale, aged for 24 months

**Sparkling**
6oz/BTL

**Rosé Prosecco** - Gancia - Canelli, It 12/48

**Esprit Brut** - Jackson Triggs - Oliver, BC 14/58

~ traditional method, crisp blend of Riesling, Chardonnay, Pinot Blanc

**Champagne**

**Veuve Clicquot Brut** - Reims, FR 375ml 65

**Taittinger Brut Reserve** - Reims, FR 145

**Liquor**

1oz/2oz

**Vodka**

**Stealth** - N. Vancouver, BC 8/12

**Tito's** - Austin, TX 10/16

**Ketel One** - Schiedam, NL 10/16

**Grey Goose** - Cognac, Fr 11/17

**Gin**

**Oh My Fanny! No. 006 Oyster Gin** - N. Vancouver, BC 11/17

Copperpenny Distillery x Fanny Bay Collaboration Gin

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

**Bombay Sapphire** - London, UK 8/12

**Empress 1908** - Sydney, BC 11/17

**Hendricks** - Scotland, UK 11/17

**Rum**

**Bacardi White** - San Juan, PR 8/12

**Kraken Spiced Rum** - T&T 9/15

**Whiskey**

**Forty Creek** - Grimsby, ON 8/12

**Jack Daniels** - Lynchburg, TN 8/12

**Jameson** - Cork, IR 8/12

**Lot 40 Rye** - Windsor, ON 10/16

**Bourbon**

**Jim Beam** - Clermont, KY 8/12

**Buffalo Trace** - Franklin, KY 9/15

**Maker's Mark** - Loretto, KY 11/17

**Basil Hayden's** - Clermont, KY 12/19

**Booker's** - Boston, KY 16/28

**Scotch**

**Bowmore No. 1** - Islay, SCT 11/17

**Glenmorangie 10** - Highland, SCT 14/21

**Nikka Taketsuru** - Yoichi, JP 16/28

**Lagavulin 16** - Islay, SCT 18/33

**Tequila & Mezcal**

**Jose Cuervo** - Jalisco, MX 8/12

**1800 Reposado** - Jalisco, MX 11/17

**Del Maguey Mezcal** - Oaxaca, MX 12/19

**Don Julio Anejo** - Jalisco, MX 18/33
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 / Mango Habanero / Smoky Chipotle

Our oyster selection changes daily, check out our oyster bed for the current selection!

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

KUSSH - 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, deep cup
Flip bag - 2 years old - Willapa Bay, WA

*The consumption of raw food poses an increased risk of foodborne illness.
Seafood 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

5 PC JUMBO PRAWN COCKTAIL
SMOKED SCALLOPS
SMOKED ALBACORE TUNA CRUDO
SMOKED EKONE MUSSELS
SLICED SMOKED STEELHEAD TROUT

CLAM CHOWDER SM 15/LG 19
Manila clams, potato, smoked paprika oil, leek, bacon

SABLEFISH COLLARS 18
Sweet soy glaze, pepperdew puree, cilantro

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

NIÇOISE SALAD 28
Smoked Albacore tuna, fingerling potatoes, green beans, tomato, olive, trout roe, gem lettuce, sherry vinaigrette

~ add sauteed scallops or prawns 16

FISH TACOS 21
3 pcs beer-battered cod, Cajun spice, pickled red onion, cilantro, chipotle aioli

FRIED OYSTERS 23
Panko breaded Fanny Bay oysters, slaw and tartar sauce

GRILLED OYSTERS 24
Fresh shucked beach oysters, Creole butter, panko gremolata

TAGLIATELLE
Mussels, clams, prawns, scallops, rosé sauce, herbs 30

MUSSES & CLAMS mixed or solo 25
Classic white wine/ Chorizo, roasted peppers, fennel, Pernod
~ grilled sourdough or fries 3.00

FISH & CHIPS 1pc 18 / 2pc 24
Beer-battered cod, Kennebec fries, coleslaw, tartar sauce

GRILLED OCTOPUS 33
Freemantle octopus, fingerling potato, romesco, salsa verde, chorizo, pumpkin seeds, crispy seaweed

SCALLOPS AND PORK BELLY 34
5 spice pork belly, seared scallops, carrot purée, glazed vegetables, red cabbage-apple sauce

MISO SABLEFISH 34
Miso baked sablefish, fall vegetables, mixed mushrooms, soy-butter sauce

CHEF’S FEATURE MP
Rotating market fish, seasonal sides, please ask your server

WEST COAST SEAFOOD BOIL 69
Mussels, clams, pink scallops, prawns, half Dungeness crab, beans, peppers, Andouille sausage, potatoes in a Cajun-tomato broth

~ upgrade to full Dungeness crab 35
~ side of shrimp and crab corn bread 18

PAELLA FOR 2 68
Pink scallops, prawns, Humbolt squid, mussels and clams, chorizo, roasted peppers, saffron rice

DUNGENESS CRAB MP
Garlic white wine-butter sauce, green beans, carrots, turnips, herb roasted potatoes

SIDES & ADD ONS

TRUFFLE FRIES 11
Kennebec fries, truffle oil, chives, Parmesan, aioli

SAUTÉED PRAWNS 17
4pcs jumbo prawns, garlic butter, salsa verde, chili

SAUTÉED SCALLOPS 18
5pcs scallops, bacon and thyme crumb

SHRIMP AND CRAB CORN BREAD 18
Served in cast iron skillet, Cajun butter, chives

LOBSTER POUTINE 25
Atlantic lobster, lobster bisque, cheese curds, chives
### Desserts

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Cherry Clafouti</td>
<td>16</td>
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<tr>
<td>Dark cherry, sweet flan, candied orange, mint</td>
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<tr>
<td>Chocolate Tart</td>
<td>17</td>
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<tr>
<td>Vanilla tart, hazelnut-chocolate mousse, crispy flake, mint</td>
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### Digestifs

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Sauvignon Blanc Ice Wine</td>
<td>20</td>
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<tr>
<td>Bench 1775 - Penticton, BC</td>
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<tr>
<td>200ml BTL</td>
<td>65</td>
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<tr>
<td>20 Year Tawny Port</td>
<td>15</td>
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<td>Taylor Fladgate - Douro, PRT</td>
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<tr>
<td>Pere Magloire V.S. - Calvados - Pont L’Eveque, FR</td>
<td>11/17</td>
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<tr>
<td>Courvoisier V.S. - Cognac - Jarnac, FR</td>
<td>12/19</td>
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<tr>
<td>Van Gogh Espresso Vodka</td>
<td>12/19</td>
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<td>Tilburg, NL</td>
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### Amaro, Bitters, and Vermouth

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<tbody>
<tr>
<td>Aperol - Padoue, IT</td>
<td>8/12</td>
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<tr>
<td>Martini Rosso - Turin, IT</td>
<td>8/12</td>
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<tr>
<td>Martini Dry - Turin, IT</td>
<td>8/12</td>
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<tr>
<td>Campari - Sesto San Giovanni, IT</td>
<td>8/12</td>
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<tr>
<td>Lillet - Bordeaux, FR</td>
<td>8/12</td>
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<tr>
<td>Amaro Montenegro - Zola Predosa, IT</td>
<td>8/13</td>
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<tr>
<td>Absinthe Green - Czech Republic</td>
<td>12/19</td>
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<tr>
<td>Green Chartreuse - Voiron, FR</td>
<td>13/20</td>
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### Specialty Coffee

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<th>Item</th>
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<tr>
<td>Monte Cristo - Kahlua, Grand Marnier, cream, chocolate</td>
<td>12</td>
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<tr>
<td>Spanish Coffee - Brandy, Kahlua, cream, cherry</td>
<td>12</td>
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<tr>
<td>Irish Coffee - Jameson, Baileys</td>
<td>12</td>
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<tr>
<td>Espresso Martini - Van Gogh espresso vodka, Baileys, Kahlua</td>
<td>17</td>
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</tbody>
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### Mobile Oyster Bar

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 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!