

LET'S GET SHUCKED UP!

DAILY HAPPY HOUR FROM 3 - 6 PM

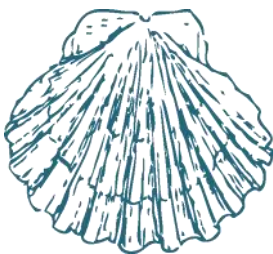
CLICK BELOW TO VIEW MENU

Dine Out Vancouver Menu

Food Menu, Raw Bar & Happy Hour

Beverages

Brunch Features (Sat & Sun)



DINE OUT VANCOUVER

FEB. 5TH - MAR. 7TH

LUNCH 12PM-3PM \$29/2 COURSE

+\$15 for BC VQA pairing

DINNER 6PM - CLOSE \$39/3 COURSE

+\$20 for BC VQA pairing

***ADD UP TO 6 DAILY FEATURED OYSTERS FOR JUST \$2.50 EACH**

APPETIZERS

Wine Pairing 3oz Jackson Triggs Esprit Brut

MISO CAESAR SALAD

BABY ROMAINE, MISO- CAPER DRESSING, BRIOCHE CROUTON, PARMESAN

PRAWN BISQUE

BRANDY, CHIVE, PRAWN OIL

TUNA TARTARE

AHI TUNA, MAPLE- SOY GLAZE, CHILI, SESAME SEEDS, TORTILLA

MAINS

LINGUINI PUTANESCA

ANCHOVY, OLIVE, CAPERS, CHILI, CONFIT TOMATO SAUCE, LINGUINI

Wine Pairing: 5oz Culmina Grüner Veltliner

LING COD BOUILLABAISSE

PACIFIC COD, FENNEL, TOMATO- SAFFRON BROTH, POTATO, ROUILLE, CROSTINI

Wine Pairing: 5oz Joie Farm Gewürtztraminer

PRAWN & SCALLOP DUO

COCONUT RICE, BROCOLINI, LEMON-CHIVE BEURRE BLANC

Wine Pairing: 5oz Burrowing Owl Pinot gris

PAN ROASTED ARCTIC CHAR

BUTTERNUT SQUASH PUREE, CRISPY BRUSSELS SPROUT, CAPERS

Wine Pairing: 5oz Bordertown Viognier

DESSERT

Wine Pairing: 1oz Kettle Valley Riesling Late Harvest

APPLE CRUMBLE

SPICED APPLES, MAPLE- BROWN BUTTER CRUMBLE

BRULEE CHEESECAKE

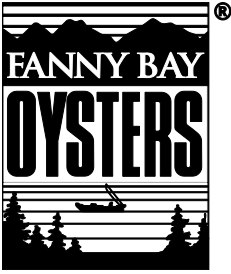
GRAHAM CRUMB, ORANGE MARMALADE

Jump to:

Food, Raw Bar and Happy Hour

Beverages

Brunch



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

Served with lemon, fresh horseradish and apple cider mignonette

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

EAST COAST FEATURE - *Crisp, heavy brine, mineral*

Rack grown - 4 years old - PEI

CHERRY STONE CLAMS - *Light chew, heavy brine*

Wild harvest - 4 years old - Miramichi, NB

SHUCKER'S DOZEN 40

KUMAMOTO - *Fruity, green melon, sweet*

Beach grown - 4 years old - Chapman Cove, WA

TAYLOR PACIFIC - *Vegetal, seaweed, briny*

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

OLYMPIA - *Soft copper, long brine finish*

Beach grown - 5 years old - Totten Inlet, WA

TOTTEN VIRGINICA - *Celery salt, crunch, earthy*

Beach grown - 3 years old - Totten Inlet, WA

UMAMI BOMB 12

Fat Bastard oyster topped with Sea Urchin & Northern Divine Caviar

CAVIAR 12/2 GRAMS 60/12 GRAMS TIN

Northern Divine - Sechelt, BC

SEA URCHIN 12/20 GRAMS

Wild caught - Coastal BC

GEODUCK SASHIMI 12/OZ

Soy, wasabi, sesame

MARINATED OCTOPUS 10/2 OZ

Sherry vinaigrette, Calabrian chili

SPICY TUNA WAKAME 8/1.5 OZ

Ahi tuna, soy, chili, BC seaweed

CURED SALMON 8/2 OZ

Beet, ikura, dill yogurt

To Share

CAVIAR

12g tin Northern Divine caviar, house pickles, capers, crostini, soft egg

LOUIS SALAD

Avocado, cucumber, tomatoes, green bean, 7 minute egg

PRAWN COCKTAIL

Chilled prawns, lemon, cocktail sauce

AHI TUNA TARTARE

Soy, maple, sesame, cucumber

CLAM CHOWDER

Manila clams, corn salsa, smoked paprika oil, pork belly

65

15

17

16

15

SABLEFISH COLLARS

Wasabi mayo, chili, soy reduction

DUNGENESS CRAB CAKE

Dungeness crab, bay shrimp, corn, chipotle mayo

FRIED OYSTERS

Fanny Bay Oysters, arugula, tartar sauce

SCALLOPS & PORK BELLY

Butternut squash puree, apple chutney

GRILLED OYSTERS

Fanny Bay Oysters, creole butter, gremolata

17

19

19

23

19

**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

OYSTER PO'BOY	17
Brioche roll, fried oysters, coleslaw, Kennebec fries substitute Clam Chowder +5.00	
DUNGENESS CRAB & SHRIMP ROLL	21
Tomatoe, cucumber, dill mayo, Kennebec fries substitute House Salad +3.00, substitute Clam Chowder +5.00	
FISH & CHIPS	17 1pc / 24 2pc
Beer battered Ling Cod, Kennebec fries, coleslaw, tartar sauce	
SCAMPI LINGUINI	23
Prawns, confit garlic, tomato, olive oil, lemon	
MUSSELS & CLAMS	25
Served mixed or solo, choice of classic white wine or spicy coconut broth Add bread or fries +3.00	
FANNY BAY PAELLA	26
Daily fish, scallops, prawns, mussels & clams, chorizo, saffron	
WEST COAST BOUILLABAISSE	27
Ling cod, manila clams, mussels, potatoes, shaved fennel, bouillabaisse style sauce, olive oil crostini with rouille spread	
AAA FLAT IRON STEAK	29
6oz Flat iron, Kennebec fries, arugula salad, chimichurri	
CAJUN SEAFOOD BOIL	49
Dungeness crab, mussels & clams, scallops, prawns, chorizo, potato, beans Add half Dungeness crab +30.00	
DUNGENESS CRAB	MP
Steamed, spicy coconut or classic butter, green beans, potatoes, lemon	

ADD-ONS (*salad and entrees only)

2oz Crab Meat 12	5pc Scallops 12	5pc Prawns 12
6oz AAA Flat Iron Steak 15	6oz Ling Cod fillet 12	

Sides

GRILLED BROCCOLINI lemon, herbs, garlic	9
BRUSSELS SPROUT lemon, capers, chili	9
JASMINE RICE PILAF coconut, herbs	7

Desserts

BRULEE CHEESECAKE orange marmalade	10
APPLE CRUMBLE walnuts, maple, brown butter	10

Happy Hour Snacks

*daily 3:00 pm to 6:00 pm

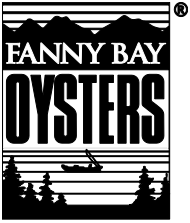
FEATURED OYSTER	1.50 EACH
Lemon, horseradish and mignonette	
FEATURED PREMIUM OYSTER	2.50 EACH
Limited availability	
DEEP FRIED PICKLES	8
Panko crusted dill pickles spears, chipotle aioli	
BRUSSELS SPROUT	8
Lemon, capers, chili	
TRUFFLE FRIES	9
Kennebec fries, white truffle oil, chives, parmesan, aioli	
SEAFOOD TACOS	12
Three fresh daily seafood tacos	
AHI TUNA TARTARE	13
Soy, sesame, maple, cucumber	
SABLEFISH COLLARS	14
Wasabi mayo, chili, soy reduction	
PRAWN COCKTAIL	15
Chilled prawns, lemon, cocktail sauce	
MUSSELS & CLAMS	19
Served mixed or solo, classic white wine broth +Add bread or fries 3.00	

Happy Hour Drinks

*daily 3:00 pm to 6:00 pm

HOUSE WINES:	6oz - 7 / BTL - 29
SAUVIGNON BLANC - Open Estate - Okanagan, BC	
MERLOT - Open Estate - Okanagan, BC	
ROSE - Open Estate - Okanagan, BC	
HOUSE SPARKLING:	6oz - 8 / BTL - 34
PROSECCO ROSE - Gancia - Canelli, Italy	
PREMIUM WINES:	6oz - 11 / BTL - 45
CHARDONNAY - Kettle Valley - Okanagan, BC	
PINOT NOIR - Three Sisters - Okanagan, BC	
SPARKLING - Jackson Triggs Esprit - Okanagan, BC	
BEER:	14oz - 5
ISLANDER LAGER - Vancouver Island Brewing - Victoria, BC	
SHOOTER:	1oz - 7
FANNY BAY - whisky, house made Caesar mix, fresh oyster	





DRINK MENU



House Cocktails

CAESAR	1oz	10.50
Russian Standard vodka, house made Caesar mix, fresh oysters		
MAKE IT A DOUBLE		12.50
	2oz	
SPICY PALOMA		12
El Jimador tequila, grapefruit, jalapeno		
SAKE-RA		13
Bombay gin, Momokawa sake, Maraschino liqueur, lime		
BOURBERRY		13
Jim Beam bourbon, Averna, maple syrup, cranberry, lime		
THE OYSTER MARTINI		14
Russian Standard vodka, horseradish akvavit, scotch, fresh oyster		
ROSEMARY GIMLET		14
Bombay gin, rosemary syrup, cucumber		
SHIPWRECK		14
Kraken spiced rum, ginger beer, Ruby port float, candied ginger		
BRAVEHEART		15
Bowmore No. 1 scotch, Ruby Port, Campari, Grand Marnier, persimmons		

Drafts

BEER - 14oz - 7 / 20oz - 9
ISLANDER LAGER - Vancouver Island Brewing - Victoria, BC
WUNDERBAR KOLSCH - Bridge Brewing - North Vancouver, BC
JONGLEUR WIT ALE - Strange Fellows Brewing - Vancouver, BC
TIGER SHARK CITRA PALE ALE - Phillips Brewing - Victoria, BC
BROKEN ISLANDS HAZY IPA - Vancouver Island brewing - Victoria, BC
NITRO STOUT - Persephone - Gibsons, BC
RED PILSNER - Steel & Oak - New Westminster, BC
CIDER - 16oz - 8
AUTHENTIC APPLE CIDER - Lonetree - Okanagan, BC
NON-ALCOHOLIC BEER - 17oz BTL - 7
HEFEWEIZEN - Erdinger Weissbrau - Bavaria, GR

Wine

WHITE

SAUVIGNON BLANC - Open Estate - Oliver, BC	6oz/9oz/BTL	9/13/35
VIOGNIER - Bordertown - Osoyoos, BC		12/17/44
RIESLING - Kung Fu Girl - Columbia Valley, WA		13/18/48
CHARDONNAY - Kettle Valley - Naramata, BC		14/20/55
PINOT GRIS - Burrowing Owl - Oliver, BC		15/22/58
GEWÜRZTRAMINER - Joie Farm - Naramata, BC		15/22/58
GRUNER VELTLINER - Culmina - Oliver, BC		16/23/63

ROSE

CABERNET FRANC - 7 Directions - Summerland, BC	13/18/48
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RED

MERLOT - Open Estate - Oliver, BC	9/13/35
PINOT NOIR - Three Sisters - Naramata, BC	14/20/55
CABERNET SAUVIGNON - Tom Gore - Napa, C	15/22/58

SPARKLING

ROSE PROSECCO - Ruffino - Tuscany, IT	6oz/BTL	12/49
ESPRIT - Jackson Triggs - Oliver, BC		14/55
KEEVED CIDER - Nomad - Summerland, B		68
BRUT PREMIER - Louis Roederer - Reims, FR		129

SAKE

BREWMASTERS CHOICE - Yoshi no gawa - Nigata, JP	3oz/6oz/BTL	9/16/63
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Liquor

VODKA & AKVAVIT

RUSSIAN STANDARD - Russia
SHERINGHAM SOOKE - Shirley, BC
TITO'S - Austin, TX
LONG TABLE - Vancouver, BC
GREY GOOSE - Cognac, FR

1oz/2oz **BOURBON**

7/11 **JIM BEAM** - Clermont, KY
 9/15 **BUFFALO TRACE** - Franklin, KY
 10/16 **MAKER'S MARK** - Loretto, KY
 11/17 **BASIL HAYDEN'S** - Clermont, KY
 12/19 **RUM**

SCOTCH

BOWMORE NO.1 - Scotland, UK
ROCK ISLAND - Scotland, UK
GLENMORANGIE 10 - Scotland, UK

BACARDI WHITE - San Juan, PR
 11/17 **THE KRAKEN SPICED RUM** - T&T
 12/19 **GIN**

WHISKEY

FORTY CREEK - Grimsby, ON
JAMESON - Cork, IR
LOT 40 RYE - Windsor, ON

14/21 **BOMBAY SAPPHIRE** - London, UK
SHERINGHAM SEASIDE - Shirley, BC
 7/11 **RESURRECTION** - Vancouver, BC
 7/11 **EMPRESS 1908** - Sydney, BC
 10/16 **HENDRICKS** - Scotland, UK

1oz/2oz **TEQUILA & MEZCAL**

7/11 **EL JIMADOR SILVER** - Jalisco, MX
 9/15 **ESPOLON BLANCO** - Los Altos, MX
 11/17 **CAZADORES ANEJO** - Los Altos, MX
 12/19 **LOS SIETE MISTERIOS** - Oaxaca, MX

AMARO, BITTERS & VERMOUTH

7/11 **APEROL** - Padoue, IT
 9/15 **AMERICANO** - Canelli, IT
CAMPARI - Sesto San Giovanni, IT
 7/11 **LILLET** - Bordeaux, FR
 9/15 **AVERNA** - Sesto San Giovanni, IT
 10/16 **ABSINTHE GREEN** - Czech Republic
 11/17 **GREEN CHARTREUSE** - Voiron, FR
 11/17

Non Alcoholic

SAN PELLEGRINO - Bergamo, IT 5.50
PHILLIPS SODA WORKS - Victoria, BC 6
 Intergalactic Root Beer - Dare Devil Orange Cream,
 Sparkmouth Ginger Ale - Speed King Craft Cola
RAIN CITY JUICERY - New Westminster, BC 6
 Ginger Beer - Lemonade Sour
FAIRLEE JUICE 3.50
 Orange - Apple - Grapefruit - Cranberry

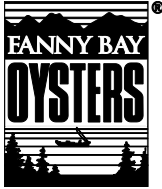
Oyster Shooters

	1oz
FANNY BAY - whisky, house made Caesar mix, fresh oyster	9
VIKING - akvavit, horseradish infused vodka, fresh oyster	9
MARISCOS - jalapeno infused tequila, lime, fresh oyster	9
CELTIC - rock island scotch, fresh oyster	12

Dessert Wines / Digestif / Speciality Coffee

	1oz/2oz		2oz
LATE HARVEST CHARDONNAY - Whistler - Penticton, BC	12	ITALIAN COFFEE - Galliano, 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 - Kraken rum, Kahlua, cream, cherry	12
COURVOISIER V.S - Cognac - Jarnac, FR	12/19	IRISH COFFEE - Jameson, sugar, cream	12

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Brunch Features

available Saturdays and Sundays from 12 - 3 pm

CRAB CAKE BENEDICT

Dungeness Crab Cakes, Arugula Salad, Hash Brown, Hollandaise and Dill

\$19

SHRIMP AND AVOCADO TOAST

Grilled Sourdough, 3oz Bay Shrimp, Smashed Avocado, Arugula Salad

\$18

SHRIMP AND CRAB CORNBREAD AND PRAWN BISQUE

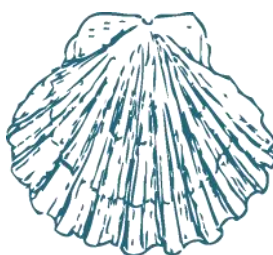
Classic Baked to Order Shrimp Cornbread and Prawn Bisque, Chive and Cajun Butter

\$24

OYSTERS & WAFFLE

Shrimp & crab waffle, fried oysters, creole butter, spicy maple syrup

\$23



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