



Oyster Guide

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 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.

We focus on OceanWise certified seafood to provide future generations with the bounty of our oceans!



Visit our other locations . . .

Courtenay - Fanny Bay - Samish Bay - Seattle - Shelton



*18% service charge will be applied to parties of 6 or more.
Taxes not included on the menu prices.*

British Columbia

Fanny Bay *Cucumber, slate finish, classic beach grown (2-3 years)*

SunSeeker *Firm, sweet, light brine, floating bag cultured (2-3 years)*

Kusshi *Sweet, seaweed, light brine, tumble tray cultured (2years)*

Pa'aje *Cucumber, mellow brine, classic beach grown (2years)*

Washington

Olympia *Copper, umami, mild brine, classic beach grown (5 years)*

Kumamoto *Fruity, green melon, sweet, classic beach grown (4 years)*

Shigoku *Cucumber, salt snap, flip bag cultured (2 years)*

Fat Bastard *Cucumber, salt snap, flip bag cultured (2-3 years)*

Totten Virginica *Celery, earthy, classic beach grown (3-4 years)*

New Brunswick

Beausoleil *Crisp, nutty, heavy brine, floating rack cultured (3 years)*

French Kiss *Crisp, nutty, heavy brine, floating rack cultured (4 years)*

Prince Edward Island

Sweet Select *Sweet, light brine, fresh, floating rack cultured (3 years)*

Sand Dune *Kelpy, heavy brine, classic beach grown (4 years)*

Northern Belle *Crisp, mild brine, floating rack cultured (3-4 years)*

East Cape *Buttery, light brine, floating rack cultured (2-3 years)*

Large Oysters 5/each

Ask for availability of West and East coast

Raw Bar

Salish Sea Platter 115

Shucker's Dozen fresh oysters, half cold cracked crab, geoduck sashimi, Ekone smoked mussels, Seaforest kelp wakame salad

Cherry Stone Clams 3.50each

Fresh shucked, light chew, wild harvest

Geoduck Sashimi 15/oz 60/1lb

Served by *oz or whole geoduck by the *lb with wasabi and soy

Geoduck Aguachile (GF) 19

Sliced geoduck, aji Amarillo sauce, red onion, cucumber, chili

Jumbo Prawn Cocktail (GF) 17

4 chilled jumbo prawns, Fanny Bay cocktail sauce

Cold Cracked Dungeness Crab (GF)

Half Crab 38 / Full Crab 64

Served with sweet chili aioli, lemon

SeaUrchin 'Uni' Sashimi MP

Seasonally sourced - Vancouver Island, BC- with wasabi and soy

The Umami Bomb (GF) MP

Premium fresh oyster topped with uni and caviar

Caviar

Divine Pacific Sturgeon Caviar

15/2g Topper 75/12g Tin 150/30g Tin

Rainbow Trout Roe 45/50g

Accompaniments 10

House made salt & vinegar chips, capers, crème fraiche, chives, shallots, house pickles

The consumption of raw food poses an increased risk of foodborne illnesses, a cooking step is required to eliminate risk.

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Shared Plates

Sea'cutterie Board

Create your smoked and cured appetizer platter to share, served with house made salt and vinegar chips, tortilla chips, grilled sourdough, and house pickles

Select 3/55 Everything/95

5pc Prawn Cocktail

Smoked Ekone Scallops

Smoked Albacore Tuna Crudo

Smoked Ekone Mussels

House Beet Cured Salmon

Caeser Salad

15

Gem lettuce, frisée, croutons, miso Caeser dressing, lemon, parmesan, Fried capers

add seared scallops or sautéed prawns +13

Snapper Ceviche (GF)

19

Avocado, sweet potato, leche de tigre, chili, tortilla chips

Sablefish Collars

19

4 pc soy marinated fried collars, Korean BBQ glaze, cilantro, sesame

Calamari

19

Battered Baja Humboldt squid, lemon, parsley, tartar sauce

Tuna Tataki

21

Sesame crusted ahi tuna, ponzu vinaigrette, BC kelp wakame salad, avocado, green apple and cucumber gel, radish

Char-Grilled Oysters

25

Fresh shucked oysters, 'casino' butter, bacon crumble

Surf & Turf Tacos

27

3 pc grilled pork belly, hand peeled shrimp, al pastor sauce, pineapple, cilantro, red onion, lime crema

Lobster Poutine

30

Atlantic lobster, fries, lobster bisque gravy, cheese curds, chives

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Large Plates

Clam Chowder	20
<i>Manila clams, potato, fennel, bacon, chives, chili oil, buttermilk biscuit</i>	
Mussels & Manila Clams (GF)	27
<i>Mixed or solo, served with a classic white wine & garlic broth</i> add grilled sourdough or fries + 3	
West Coast Bisque	25
<i>Spot prawn, Dungeness crab, pink scallops, fennel, chives, focaccia</i>	
Fish & Chips	1pc 21 2pc 27
<i>Beer-battered rockfish, Kennebec fries, mushy peas, tartar sauce</i>	
Grilled Octopus	28
<i>Sous-vide Fremantle octopus. fregola salad, red pepper purée</i>	
Scallop Gnocchi	30
<i>Potato gnocchi, marinara sauce, fried capers, basil</i>	
Prawn Udon Alfredo	35
<i>Tiger prawns, dashi cream, salmon roe</i>	
Sablefish Curry (GF)	34
<i>Golden Eagle Sablefish, broccolini, red curry velouté, rice</i>	
Fanny Bay Fried Rice	38
<i>Dungeness crab meat, hand peeled shrimp, pink scallops, cilantro, scallion, unagi sauce</i>	
Scallops & Short Rib (GF)	45
<i>Truffle potato espuma, sunchoke purée, broccolini, red wine gastrique demi glaze</i>	
West Coast Nabe	60
<i>Prawns, sablefish, pink scallops, dashi, broccolini, udon, radish, scallion</i> add half Dungeness crab +25 or full crab +50	
Whole Dungeness Crab (GF)	MP
<i>Steamed in white wine garlic butter sauce or coconut curry sauce</i> add broccolini +10	

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Sides

Buttermilk Biscuit	7
<i>With butter</i>	
Truffle Fries	12
<i>Kennebec fries, truffle oil, chives, Parmesan, aioli</i>	
Grilled Broccolini	10
<i>Sweet soy & sesame</i>	
Local Mushrooms (GF)	13
<i>Sauteed Myca Farms mushroom mix, sunchoke purée & chips</i>	
Sauteed Scallops (GF)	17
<i>5pcs scallops, sunchoke purée</i>	
Chili-Garlic Prawns (GF)	19
<i>4pcs jumbo prawns, Cajun-white wine garlic butter</i>	

Dessert

Cheesecake	14
<i>Ritz cracker crust, fresh berries, blackberry gel</i>	
Triple Chocolate Mousse	14
<i>Trio of chocolate mousses white chocolate crumble, hazelnut meringue, coconut sponge, blood orange</i>	
Can't Decide	24
<i>Have one of each, or add our featured dessert from our fresh sheet to one of our house classics</i>	
Dessert Wine	2.5oz
20yr Tawny Port Taylor Fladgate - Douro, PRT	18
Ice Wine Late Harvest Chardonnay - Penticton, BC	20
Specialty Coffees	2oz
Monte Cristo Kahlua, Grand Marnier, cream, chocolate	14
Spanish Coffee Brandy, Kahlua, cream, cherry	14
Irish Coffee Jameson, Baileys	14
Espresso Martini Espresso vodka, Kahlua, cold brew	18

Happy Hour

Daily from 2 - 6 pm

Featured Oyster	2 each
Featured Premium Oyster	2.75 each
<i>Served with lemon, horseradish & mignonette</i>	
Truffle Fries	10
<i>Kennebec fries, truffle oil, chives, Parmesan, aioli</i>	
Surf & Turf Tacos	16
<i>2pc grilled pork belly, hand peeled shrimp, al pastor sauce, pineapple, cilantro, red onion, spicy lime crema</i>	
	extra taco +8
Sablefish Collars	16
<i>3pcs soy marinated collars, Korean BBQ glaze, cilantro, sesame</i>	
Snapper Ceviche (GF)	17
<i>Avocado, sweet potato, leche de tigre, chili, cilantro, tortilla chips</i>	
Crab & Artichoke Dip (GF)	19
<i>Dungeness crab, artichoke, tortilla chips</i>	
Mussels & Clams (GF)	23
<i>Mixed or solo, classic white wine-garlic broth</i>	
	add grilled sourdough or fries +3
Crab Bao	26
<i>2pc sweet chili Dungeness crab bao, radish, green onion, cilantro</i>	
Lobster Poutine	26
<i>Atlantic lobster, fries, lobster bisque gravy, cheese curds, chives</i>	

Beverages

Fanny Bay Shooter	8
<i>1oz whisky, house made Caesar mix, fresh oyster</i>	
Beers by Phillips Brewing	14oz 6
<i>Tilt Lager / blue buck pale ale</i>	
<i>Non-Alcoholic Iota Pilsner / Hazy IPA</i>	
House Sparkling	6oz 11 Btl 40
<i>Rosé Prosecco - Serena - Veneto, IT</i>	
Champagne	6oz 25 Btl 100
<i>Duval-leroy Brut NV - Cotes de Blancs, FR</i>	
House Wines	6oz 10 Btl 36
<i>Sauvignon Blanc / Merlot / Rose</i>	
<i>Open Estate - Okanagan, BC</i>	
Premium Wines	6oz 12 Btl 48
<i>Chardonnay - Kettle Valley - Okanagan, BC</i>	
<i>Winemakers Red Selection - rotating -BC</i>	
Sake	300ml Btl 33
<i>Rotating Sparkling sake - Japan</i>	

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Oyster Shooters

Fanny Bay 10	Mariscos 9
<i>Forty Creek rye 1oz, house Caesar mix, fresh oyster</i>	<i>Serrano infused tequila 1oz, lime, fresh oyster</i>
Gold Rush 15	
<i>Chilled gold Iceberg vodka 1oz, fresh oyster topped with 1g caviar</i>	

House Cocktails

All cocktails contain 2oz of alcohol

The Oyster Martini 19

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

Fanny Bay Caesar Sgl 12 Dbl 14

Iceberg vodka, house Caesar mix & spiced salt rim, fresh shucked oyster

Raincity Smoked Vodka +1 single/ +2 double

Michelada 12

Salted lime lager, Caesar rim, chipotle hot sauce, maggi, clamato, lime

Mango 'Chelada 10

Salted lime lager, spicy salt rim, mango habanero hot sauce, lime

Ginjo 15

Brewmaster sake, Botanist gin, St-Germain, lemon, simple syrup, lavender

Apple Pie Margarita 16

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

Smoked Old Fashioned 18

Pecan Wood smoked Raincity rye, orange peel, Maraschino cherry

3 Sheets to the Wind 18

Mezcal, spicy tequila, lime, raspberry peppercorn syrup, spicy salt

Shipwreck'd 16

Forty Creek Rye, mint syrup, fresh mint

Anchors Away Spritz 15

Plymouth gin, sweet vermouth, citrus, mango syrup

Carajillo 16

Licor 43, Kraken spiced rum, cold brew

Beverages

San Pellegrino	8
Fentiman's Ginger Beer	6
Lemonade <i>Classic or Mango</i>	6
Soda <i>Coke/Diet Coke/Sprite/Root Beer/Ginger Ale/Brisk</i>	6
Juice <i>Orange/Apple/Grapefruit/Cranberry</i>	5

Zero Proof

Phillips Pilsner or Hazy IPA	8
Fanny Bay Caesar	10
Lumette Gin & Tonic	9
Edna's Mojito	9
Cipriani Peach Bellini	10

Beer or Cider

Local Draft	14oz 9	20oz 11
Tilt Lager <i>Phillips Brewing - 5%</i>		
Free Ride Hazy IPA <i>Phillips Brewing - 6.5%</i>		
Blue Buck Pale Ale <i>Phillips Brewing - 5%</i>		
Salted Lime Lager <i>Russell Brewing - 5%</i>		
Dat Juice Pale Ale <i>Twin Sails Brewing - 5.2%</i>		
1st Crush Hefeweizen <i>Twin Sails Brewing - 5.1%</i>		
Angry Scotch Ale <i>Russell Brewing - 6.5%</i>		
Cider	14oz 9	20oz 11
Dry Apple Cider <i>Lonetree Cider Co. - 5.5%</i>		

Sake

	3oz/6oz/Btl
Brewmaster's Choice <i>Yoshi No Gawa</i>	
<i>Niigata, JP ~ 65% polish, smooth, clean finish</i>	9/16/63
Rotating Sparkling Sake	300ml 38
Dassai 45 Junmai Daiginjo <i>Asahi Shozu</i>	
<i>Yamaguchi, JP ~ Umami, sweet, vibrant acidity</i>	300ml 58

Wine

Sparkling	6oz/Btl
Rosé Prosecco <i>Serena - Veneto, IT</i>	13/52
Sparkling Wine <i>Mums the word - BC</i>	16/60

Champagne	6oz/Btl
Brut Réserve NV <i>Duval Leroy - Cotes de Blancs, FR</i>	30/125

White	6oz/9oz/Btl
Chenin Blanc <i>Wild Olive - Western Cape, SA</i>	14/20/55
Viognier <i>Kettle Valley - Naramata, BC</i>	15/22/58
Chardonnay <i>Kettle Valley - Naramata, BC</i>	15/22/58
Sauvignon Blanc <i>Lakeside Cellars - Oliver, BC</i>	16/23/62
Pinot Gris <i>Unsworth - Cowichan Valley, BC</i>	16/23/62
Vino Verde <i>Pardalito- Portugal</i>	15/22/58
Riesling <i>Orofino - Cawston, BC</i>	17/24/70
Sancerre <i>Jean Paul Balland - Loire Valley, FR</i>	26/34/105
Chardonnay <i>Lot 7- Okanagan Valley, BC</i>	90
Chablis 1ER CRU <i>Jean-Marc Brocard - Burgundy, FR</i>	125

Rosé	6oz/9oz/Btl
Merlot Blend <i>Open Estate - Oliver, BC</i>	12/16/48
Whispering Angel <i>Caves d'Esclans - Provence, FR</i>	17/24/70
Rumia Rosato <i>La Bollina - Tuscany, It</i>	78

Red	6oz/9oz/Btl
Merlot <i>Open Estate - Oliver, BC</i>	12/16/48
Blend <i>Scoundrels Punch- BC</i>	17/25/66
Pinot Noir <i>Screaming Frenzy-BC</i>	16/23/62
Cab Sauv <i>Kendall-Jackson - Sonoma County, CA</i>	100