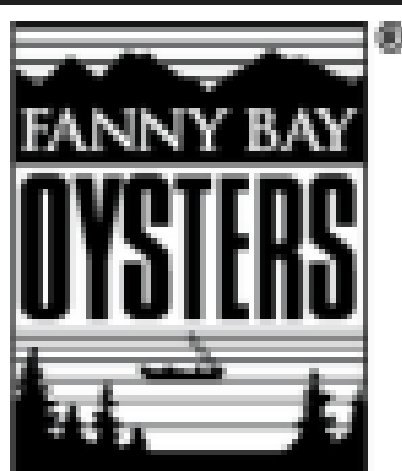




FRESH OYSTERS

All of our oysters are served with lemon, horseradish, and mignonette

*Classic Oysters 3.50 each **Premium Oysters 4 each Large Oysters 5 each

Daily Shucker's Dozen 42 ~

House Signature Sauces: Mango Habanero - Cocktail - Smoky Chipotle Sauce 0.50 each

Our oyster selection is seasonal, check out what is available on the oyster bed at the heart of our bar!

British Columbia

*Fanny Bay - cucumber, slate
beach grown (2-3yrs old)

*SunSeeker - kelpy, sweet
floating bag cultured (2-3yrs old)

*Cloudy Bay - vegetal, sweet
floating bag cultured (2-3yrs old)

*Pa'aje - mellow, cucumber
classic beach grown (2yrs old)

*Kusshi - light, seaweed
tumble tray cultured (2yrs old)

**Stellar Bay - sweet, seaweed
tumble tray cultured (3-4yrs)

Washington

**Olympia - copper, mushroom
beach grown (4-5yrs old)

**Shigoku - cucumber, sweet
floating bag cultured (2yrs old)

**Fat Bastard - vegetal, sweet
floating bag cultured (3yrs old)

**Beach Glass - cucumber, crisp
beach & floating bag grown (2-3yrs old)

**Kumamoto - juicy, melon
beach grown (4yrs old)

**Totten Virginica - earthy, crisp
beach grown (3-4yrs)

East Coast

**Beausoleil - crisp, nutty
floating rack cultured (3yrs old)

**French Kiss - crisp, nutty
floating rack cultured (4yrs old)

*Sweet Select - sweet, briny
floating rack grown (3yrs old)

*East Cape - buttery, briny
floating rack grown (3yrs old)

**Northern Belle - bright, briny
floating rack grown (4yrs old)

**Sand Dune - kelpy, briny
beach grown (4-5yrs old)

The consumption of raw foods poses an increased risk of food borne illness, a cooking step is required to eliminate the risk.

* Oyster Shooters *

Fanny Bay 12

1oz Forty Creek Rye, Caesar mix

Gold Rush 16

1oz gold flake Iceberg Vodka, caviar

Mariscos 11

1oz Serrano Tequila, lime

RAW BAR

Salish Seafood Platter 120

Shucker's Dozen, Half Cold Cracked Dungeness
Crab, Geoduck Sashimi, Ekone Smoked Mussels,
Seaforest Kelp Salad

Cherry Stone Clams 4 each ~

Fresh shucked, wild harvest - Miramichi, NB

Geoduck Sashimi 15/oz 60/lb ~

Served with wasabi & soy - Puget Sound, WA

Seaforest Kelp Salad 14

BC bull kelp noodles, sesame dressing

Prawn Cocktail 17

4 chilled prawns, house made cocktail sauce

Cold Cracked Crab MP ~

Half or Whole Dungeness Crab, sweet chili aioli

Sea Urchin Sashimi 15 ~

Served with wasabi & soy - Vancouver Island, BC

Umami Bomb 18 ~

Fresh oyster topped with sea urchin & caviar



Sea'cutterie Board

Half Platter 60 Full Platter 110

4pc Prawn Cocktail

Smoked Ekone Scallops ~

House Smoked Oyster Dip

Smoked Albacore Tuna Crudo ~

Smoked Ekone Mussels ~

House Beet Cured Salmon ~

CAVIAR

Divine Caviar 75/12g 150/30g

Pacific White Sturgeon - Sechelt, BC

Sasanian Caviar 10/bump 85/30g

Siberian Sturgeon - Poland

Salmon Caviar 50/110g

Coho Salmon - Sechelt, BC

Trout Caviar 40/50g

Rainbow Trout - Denmark

House Accoutrements 10

Potato chips, crème fraiche, capers,
chives, shallots, house pickles

SOUP & SALAD

Clam Chowder 20

Manila clams, potatoes, fennel, bacon,
chives, chilli oil, buttermilk biscuit

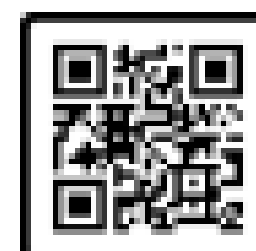
Wedge Salad 18

Gem lettuce, buttermilk blue cheese dressing,
crispy shallots, kelp flakes, tomatoes, radish



From tide to table, we grow with purpose!

Learn more about the sustainable seafood you're enjoying here today



18% service charge will be applied for parties of 8 people or more - Taxes are not included in menu prices

APPETIZERS & MAINS

Snapper Ceviche 21 =

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

Sablefish Collars 21

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

Tuna Tartare 24

BC Albacore, Asian pear, avocado mayo, ginger citrus vinaigrette, trout roe, wonton chips

Calamari 24

Cajun spiced & battered Baja Humboldt squid, tartar sauce

Mussels & Clams 28 =

Mixed or Solo in your choice of White Wine & Herbs or Miso Cream Broth

Chargrilled Oysters 26

Freshly shucked & grilled Fanny Bay Oysters, Szechuan chili butter

Fish Tacos 28 =

3 marinated & grilled fish tacos, guacamole, taco sauce, pico de gallo

Crab Cake 32

Dungeness crab cake, curried apple salad, pepper velouté

Lobster Poutine 35

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

Fish & Chips 1pc/2pc MP

Seasonal beer-battered fish, Kennebec fries, lemon, tartar sauce

Grilled Octopus 38

Fingerling potatoes, red pepper sauce, chimichurri

Scallops & Pork Belly 38

Seared Hokkaido scallops, pork belly, sweet potato puree, chimichurri, chicharrón

Uni Linguini Alfredo 38

Uni cream sauce, crab meat, smoked bull kelp flakes, focaccia garlic bread

Steak & Prawn Frites 52

6oz sirloin, 3 jumbo prawns, truffle fries, Entrecôte sauce

LARGE PLATES

Paella 75 =

Manila clams, chorizo, octopus, prawns, shishito peppers

Cioppino 90

Mussels, manila clams, seasonal fish, half Dungeness crab, fregola sarda, focaccia garlic bread

Dungeness Crab MP =

Served hot with white wine garlic butter sauce

SIDES

Focaccia Garlic Bread 8

Truffle Fries & Aioli 14

Fish Sauce Fried Brussel Sprouts 16

Grilled Shishito Peppers 16 =

Szechuan Chili Prawns 19 =

Scallops & Sweet Potato Purée 21 =

DESSERT

Cheesecake & Blackberry Sauce 14

Chocolate Mousse & Raspberry Coulis 14

* Cocktails *

All cocktails contain 2oz of alcohol

The Oyster Martini 21

Copperpenny X Fanny Bay Oyster Shell Gin, Brewmaster sake, fresh oyster, lemon twist

Fanny Bay Caesar 15/18

Iceberg Vodka, house Caesar Clamato mix, spiced salt rim, fresh oyster

Michelada 15

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

Spicy Paloma 18

Serrano infused tequila, grapefruit, lime

Morgan's Margarita 19

Tequila, white cranberry, rosemary syrup, lime, lava salt

Green Squall Mule 18

Ketel One Vodka, ginger beer, lime, wasabi ginger foam

Hugo Spritz 18

Bombay Gin, St. Germain, lemon

Gyoiko 19

Copperpenny Social Gin, Chambord, lemon, rose & cherry syrup, dehydrated cherry blossom

Kelp White Negroni 20

Bull kelp & cucumber infused gin, Lillet Blanc, Luxardo Bitter Bianco

Smoked Old Fashioned 20

Pecan wood smoked Raincity Rye, Marichino cherry, orange

* Zero Proof *

Soda 6

Lemonade 6

Fentimans Ginger Beer 6

Pilsner or Hazy IPA 8

Edna's Mojito 9

Fanny Bay Caesar 10

Cipriani Peach Bellini 10

NOA Spritz 15

Wine

Sparkling	60oz / Btl
Serena Extra Dry Prosecco	14/57
Serena Rosé Prosecco	14/57
Duval Leroy Brut Réserve NV	33/138
Moët & Chandon Brut Demi	72
Moët & Chandon Imperial Brut	144

Whites	60oz / 90oz / Btl
Chenin Blanc - Wild Olive	15/22/59
Sauvignon Blanc - Alderlea	18/25/68
Vino Verde - Vincente Faria	17/24/63
Vignier - Pentâge	18/24/69
Pinot Gris - Unsworth	18/25/68
Riesling - Nik Weis	17/24/63
Chardonnay - Kettle Valley	17/24/63
Sancerre - Jean Paul Ballard	28/37/115
Noble Blend - Joie Farms	78
Chablis - IER CRU	138

Rose	60oz / 90oz / Btl
Merlot Blend - Open Estate	13/18/53
Provence - Whispering Angel	19/26/77
Romance - Chateau de Berne	74

Reds	60oz / 90oz / Btl
Merlot - Open Estate	13/18/53
Cab-Merlot Blend - Phoenix	19/28/68
Pinot Noir - Sibaris	19/28/68
Cab Sauv - Kendall Jackson	110

Dessert	2.5oz
Ice Wine - Late Harvest	20
20yr Tawny Port - Taylor Fladgate	20

Draft Beer + Cider

	14oz / 20oz
Tilt Lager - Phillips	9/11
Blue Buck Pale Ale - Phillips	9/11
Salted Lime Lager - Russel	9/11
Colour + Shape IPA - Superflux	9/11
Point Break Pilsner - Van Isl.	9/11
Dat Juice Pale Ale - Twin Sails	9/11
Berry Wheat Ale - Twin Sails	9/11
Dry Apple - Lonetree Cider	9/11

Beer Cans

Wrexham Lager	10
Twin Sails Good Clean Fun IPA	10
Angry Scotch Ale	10

Sake

	3oz / 6oz / Btl
Brewmasters Choice	10/18/69
Ima Oyster Sake	58
Inspiration Sparkling Sake	42
Okunomatsu Sparkling Sake	51
Dassai 45 Junmai Daiginjo	64

Happy Hour

2pm - 6pm daily

Snacks

Featured Oysters 2/each

Premium Featured Oysters 2.75/each

Oysters are served with lemon, horseradish, mignonette GF

Truffle Fries 12

Kennebec fries, truffle oil, Parmesan, chives, aioli

Fish Tacos 18 GF

2pc marinated & grilled fish tacos, guacamole, taco sauce, pico de gallo

Sablefish Collars 19

3pc soy marinated fried collars, Korean BBQ glaze, cilantro, sesame

Snapper Ceviche 19 GF

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

Tuna Tartare 21

BC Albacore, Asian pear, avocado mayo, ginger citrus vinaigrette, trout roe, wonton chips

Smoked Oyster Dip 21

Ekone smoked oysters, crispy shallots, chives, Ritz crackers

Mussels & Clams 25 GF

Mixed or Solo in your choice of White Wine & Herbs or Miso Cream Broth

Lobster Roll 30

Chilled Atlantic lobster, celery, Asian pear, scallion, wasabi aioli, milk bun

Lobster Poutine 30

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

The consumption of raw foods poses an increased risk of food borne illness, a cooking step is required to eliminate the risk.

Happy Hour

2pm - 6pm daily

Drinks

Fanny Bay Oyster Shooter 9

1oz Forty Creek Rye, house made Clamato Caesar mix, fresh oyster

Draft Beer 7/14oz

Phillips Tilt Lager or Blue Buck Pale Ale

House Wines 11/6oz 40/btl

Sauvignon Blanc / Rosé / Merlot - Open Estate Okanagan, BC

Premium Wine 13/6oz 43/btl

Chardonnay - Kettle Valley Okanagan, BC

House Sparkling 12/6oz 42/btl

Rosé Prosecco - Serena - Veneto, IT

Champagne 25/6oz 100/btl

Duval-leroy Brut NV - Cotes de Blanc, FR

Sparkling Sake 35/300ml btl

Rotating sparkling sake - Japan

Zero Proof

Non-Alc Beer Cans 7

Phillips Brewing Iota Pilsner or Hazy IPA