

# WELCOME TO FANNY BAY

## LET'S GET SHUCKED UP!

**DAILY HAPPY HOUR FROM 3 - 6 PM**

### FEATURES

#### **Spot Prawn + Caviar**

*3 poached BC spot prawns, Buttermilk-Lime dressing,  
Northern Divine caviar, cilantro herb oil*

**\$32**

#### **Spot Prawn Sashimi**

*Tail on served over ice with wasabi + soy sauce by piece*

**\$8 per piece**

#### **Spot Prawn Add On**

*Add sautéed spot prawns to any dish*

**\$8 per piece**

### Feature Wine by the bottle

#### **Frind Brut Sparkling**

*Bursting with citrus and stone fruit notes, with a crisp and refreshing finish*

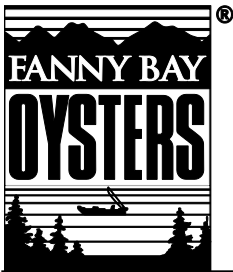
**\$60**

### Feature Cocktail

#### **Mango Margarita**

*El Jimador, lime, house mango simple, triple sec, black lava salt rim,  
dehydrated pineapple*

**\$16**



**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**

### **SHUCKER'S DOZEN 40**

*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 - Desolation Sound, BC

#### **BOSS GIBSON** - *Crisp, briny, seaweed finish*

Rack grown - 3 years old - Cocagne, NB

#### **BEAUSOLEIL** - *Crisp, heavy brine, hazelnut*

Rack grown - 3 years old - Miramichi, NB

#### **SWEET SELECT** - *Crisp mineral, briny, sweet*

Rack grown - 4 years old - PEI

#### **CHERRY STONE CLAMS** - *Light chew, heavy brine*

Wild harvest - 4 years old - Miramichi, NB

#### **UMAMI BOMB**

*Plump oyster topped with  
Uni and Caviar*

**12**

#### **COLD CRACKED DUNGENESS CRAB**

*Mango chili lime aioli*  
**35/60**

#### **ROE N BOW**

*Sweet Select oyster topped  
w/ trout roe*

*Bowmore scotch spritz*  
**7**

#### **KUMAMOTO** - *Fruity, green melon, sweet*

Beach grown - 4 years old - Chapman Cove, WA

#### **TAYLOR PACIFIC** - *Vegetal, seaweed, briny*

Beach grown - 2 years old - Oakland Bay, 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

#### **NORTHERN DIVINE CAVIAR 12/2 GRAM**

*Sechelt, BC sturgeon*

#### **PRAWN AND SCALLOP AGUACHILE 14**

*Lime, mango, cucumber, avocado, chili*

#### **PRAWN COCKTAIL 14**

*5 chilled prawns, lemon, cocktail sauce*

#### **GEODUCK SASHIMI 12/OZ**

*Soy, wasabi, sesame*

#### **GRILLED OCTOPUS 10/2 OZ**

*Romesco sauce*

#### **SEA URCHIN 12/20 GRAM**

*Wild, Coastal BC*

## To Share

### **CAVIAR WITH ACCOMPANIMENTS**

**65**

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

#### **CLAM CHOWDER**

*Manila clams, potato, smoked paprika oil, leek, bacon*

#### **TUNA TARTARE**

*Yellowfin tuna, orange, avocado, wonton crisps*

#### **FISH TACOS**

*4 tacos, beer-battered local cod, corn salsa, chipotle*

#### **SHRIMP BIBB SALAD**

*Prawns, avocado, cucumber, sun-dried tomato remoulade*

**15**

**16**

**16**

**18**

#### **CRAB CAKES**

*2pc pure Dungeness crab meat, mango chili lime aioli, frisée fennel*

#### **SABLEFISH COLLARS**

*4pc, peppadew purée, shishito peppers, soy, cilantro*

#### **CHILI OYSTERS**

*Chef Tommy's chili sauce, scallion, Fresno chili*

#### **GRILLED OYSTERS**

*Fanny Bay Oysters, creole butter, gremolata*

**23**

**17**

**18**

**22**

*\*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

<b>VONGOLE</b>	<b>23</b>
Manila clams, squid ink pasta, Calabrian chili, cherry tomatoes, arugula	
<b>POKE BOWL</b>	<b>24</b>
Geoduck, prawns, octopus, soba noodles, sesame, soy, ikura	
<b>MUSSELS &amp; CLAMS</b>	<b>25</b>
Mixed or solo, classic white wine or green curry coconut kelp sauce <i>Add bread or fries +3.00</i>	
<b>FISH &amp; CHIPS</b>	<b>17 1pc / 24 2pc</b>
Beer-battered local cod, kennebec fries, coleslaw, tartar sauce	
<b>SCALLOPS AND PORK BELLY</b>	<b>31</b>
Soy-glazed 5 spice pork belly, seared scallops, carrot purée, apple mustard chutney	
<b>SALMON</b>	<b>30</b>
Wild Coho, confit herb potato, asparagus, zucchini, romesco sauce	
<b>WEST COAST CAJUN FEAST FOR 2</b>	<b>65</b>
1/2 Dungeness crab, mussels, clams, prawn, scallops, andouille sausage, green beans, potatoes, corn on the cob, lemon <i>Upgrade to a full Dungeness Crab +35.00</i>	
<b>PAELLA FOR 2</b>	<b>75</b>
Daily fish, prawns, mussels and clams, scallops, chorizo, saffron rice, pickled peppers <i>Add seasonal spot prawns +7.00 each</i>	
<b>DUNGENESS CRAB</b>	<b>MP</b>
Steamed, classic white wine butter sauce, green beans, potatoes, lemon	

## Sides & Add Ons

<b>BRUSSELS SPROUTS</b> - lemon, capers, chili	<b>9</b>
<b>SHISHITO PEPPERS</b> - anchovy emulsion, lemon, parsley	<b>11</b>
<b>TRUFFLE FRIES</b>	<b>11</b>
Kennebec fries, truffle oil, chives, Parmesan, aioli	
<b>ALL-DRESSED POTATOES</b>	<b>12</b>
Confit herb baby potatoes, crème fraîche, chives, ikura	
<b>SAUTEED SCALLOPS OR PRAWNS</b>	<b>16</b>
5 pc, with garlic white wine butter sauce	
<b>COCONUT SHRIMP</b> - 7pc, mango chili lime aioli	<b>17</b>

## Desserts

<b>PAVLOVA</b>	<b>12</b>
Meringue, Chantilly, seasonal fruit, mint	
<b>PINĀ COLADA PANNA COTTA</b>	<b>10</b>

## Happy Hour Snacks

*\*daily 3:00 pm to 6:00 pm*

<b>FEATURED OYSTER</b>	<b>EACH 1.75</b>
<b>FEATURED PREMIUM OYSTER</b>	<b>EACH 2.50</b>
Oysters are served with lemon, horseradish and mignonette	
<b>COCONUT SHRIMP</b>	<b>15</b>
7pc, mango chili lime aioli	
<b>BRUSSELS SPROUTS</b>	<b>7</b>
Lemon, capers, chili	
<b>TRUFFLE FRIES</b>	<b>9</b>
Kennebec fries, truffle oil, chives, Parmesan, aioli	
<b>TUNA TARTARE</b>	<b>14</b>
Yellowfin tuna, orange, avocado, wonton crisps	
<b>SABLEFISH COLLARS</b>	<b>14</b>
3pc, peppadew purée, shishito peppers, soy, cilantro	
<b>FISH TACOS</b>	<b>13</b>
3pc, beer-battered ling cod, corn salsa, chipotle	
<b>MUSSELS &amp; CLAMS</b>	<b>20</b>
Mixed or solo, classic white wine broth or green curry coconut kelp sauce <i>Add bread or fries +3.00</i>	

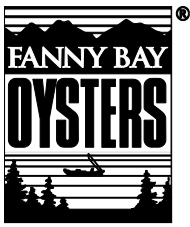


## Happy Hour Drinks

*\*daily 3:00 pm to 6:00 pm*

<b>HOUSE WINES:</b>	<b>6oz - 7 / BTL - 29</b>
<b>SAUVIGNON BLANC</b> - Open Estate - Okanagan, BC	
<b>MERLOT</b> - Open Estate - Okanagan, BC	
<b>ROSÉ</b> - Open Estate - Okanagan, BC	
<b>HOUSE SPARKLING:</b>	<b>6oz - 8 / BTL - 34</b>
<b>ROSÉ PROSECCO</b> - Gancia - Canelli, Italy	
<b>PREMIUM WINES:</b>	<b>6oz - 11 / BTL - 45</b>
<b>CHARDONNAY</b> - Kettle Valley - Okanagan, BC	
<b>PINOT NOIR</b> - Cassini Cellars - Oliver, BC	
<b>ESPRIT BRUT</b> - Jackson Triggs - Okanagan, BC	
<b>BEER:</b>	<b>14oz - 5</b>
<b>PHILLIPS IMPLOSION PILSNER</b> or <b>FREE RIDE HAZY IPA</b>	
<b>SHOOTER:</b>	<b>1oz - 7</b>
<b>FANNY BAY</b> - whisky, house made Caesar mix, fresh oyster	

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## House Cocktails

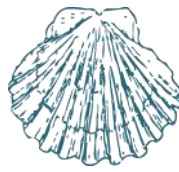
<b>THE FANNY BAY CAESAR</b>	10.50
Żubrówka vodka, house made Caesar mix, fresh oysters	
<b>MAKE IT A DOUBLE</b>	12.50
ALL COCKTAILS CONTAIN 20Z OF ALCOHOL	
<b>SPICY PALOMA</b>	12
El Jimador tequila, grapefruit, jalapeno	
<b>KINGSTON MULE</b>	14
Kraken Spiced Rum, mango pineapple syrup, ginger beer, lime	
<b>GOLDEN PEAR</b>	12
Żubrówka vodka, pear liquor, lemon, bubbles	
<b>SAKE-RA</b>	13
Bombay Gin, Momokawa sake, maraschino liquor, lime	
<b>PURPLE HAZE</b>	13
Empress Gin, Lillet, egg white, lemon	
<b>THE OYSTER MARTINI</b>	14
Żubrówka vodka, horseradish akvavit, Bowmore, Sunseeker oyster	
<b>BRAYEHEART</b>	15
Bowmore No. 1 scotch, Ruby Port, Campari, Grand Marnier	

## Drafts

<b>FEATURE TAP</b>	14oz - 8 / 20oz - 10
<b>BLUE RASPBERRY WHEAT ALE</b> - Twin Sails - Port Moody	
<b>BEER</b>	14oz - 7 / 20oz - 9
<b>IMPLOSION PILSNER</b> - Phillips Brewing - Victoria, BC	
<b>FREE RIDE HAZY IPA</b> - Phillips Brewing - Victoria, BC	
<b>LONDON FOG ALE</b> - Faculty Brewing - Vancouver, BC	
<b>MEZCAL GOSE</b> - 33 Acres Brewing - Vancouver, BC	
<b>EAST COAST IPA</b> - Russel Brewing - Surrey, BC	
<b>KOLSCH</b> - Wildeye Brewing - North Vancouver, BC	
<b>NITRO STOUT</b> - Persephone - Gibsons, BC	
<b>NON-ALCOHOLIC BEER</b>	17oz BTL - 7
<b>HEFEWEIZEN</b> - Erdinger Weissbrau - Bavaria, GR	
<b>CIDER</b>	17oz BTL - 10
<b>SEMI-DRY APPLE CIDER</b> - Nomad - Okanagan, BC	

## Wine

<b>FEATURE WINE BY THE BOTTLE</b> - ask your server	MP
<b>WHITE</b>	6oz/9oz/BTL
<b>SAUVIGNON BLANC</b> - Open Estate - Oliver, BC	9/13/35
<b>VIOGNIER</b> - Bordertown - Osoyoos, BC	12/17/44
<b>CHARDONNAY</b> - Kettle Valley - Naramata, BC	14/20/55
<b>PINOT GRIS</b> - Unsworth - Vancouver Island, BC	15/22/58
<b>NOBLE BLEND</b> - Joie Farm - Naramata, BC	15/22/58
<b>OLD VINES RIESLING</b> - Orofino - Cawston, BC	15/22/60
<b>GRUNER VELTLINER</b> - Culmina - Oliver, BC	16/23/63
<b>CHARDONNAY</b> - Little Engine - Penticton, BC	75
~ BC style Chablis, perfect shellfish companion	
<b>ROSÉ</b>	
<b>SYRAH/SANGIOVESE</b> - Mr. Pink - Columbia Valley, WA	13/18/48
<b>RED</b>	
<b>MERLOT</b> - Open Estate - Oliver, BC	9/13/35
<b>PINOT NOIR</b> - Cassini - Okanagan Valley, BC	15/22/58
<b>BIG RED BLEND</b> - Frind - West Kelowna, BC	15/22/58
<b>SPARKLING</b>	6oz/BTL
<b>ROSÉ PROSECCO</b> - Gancia - Canelli, IT	11/40
<b>ESPRIT BRUT</b> - Jackson Triggs - Oliver, BC	14/55
<b>CHAMPAGNE</b> - Veuve Clicquot - Reims, FR	129
<b>SAKE</b>	3oz/6oz/BTL
<b>BREWMASTER'S CHOICE</b> - Yoshi no Gawa - Niigata, JP	9/16/63
~ 65% polish, smooth and clean finish	
<b>UNFILTERED JUNMAI GINJO</b> - Momokawa - Oregon	9/16/63
~ rich and creamy, tropical notes of banana, pineapple and coconut	



## Non Alcoholic

## Oyster Shooters

<b>PERRIER</b>	7	<b>GOLD RUSH</b> - Gold Vodka 1oz, Sunseeker oyster, 1g Caviar	10
<b>PHILLIPS SODA</b> - Root Beer - Orange Cream - Ginger Ale	6	<b>FANNY BAY</b> - whisky 1oz, house made Caesar mix, Fanny Bay oyster	9
<b>FENTIMAN'S GINGER BEER</b>	6	<b>VIKING</b> - Akvavit horseradish infused vodka 1oz, Sunseeker oyster	9
<b>HOUSE MADE LEMONADE</b> - Classic - Mango - Elderflower	5	<b>MARISCOS</b> - jalapeno infused tequila 1oz, lime, Fanny Bay oyster	9
<b>JUICE</b> - Orange - Apple - Grapefruit - Cranberry	3.50	<b>CELTIC</b> - Rock Island scotch 1oz, Beausoleil oyster	12
<b>NON ALCOHOLIC CAESAR</b>	7		
<b>LUMETTE NON ALCOHOLIC GIN &amp; TONIC</b>	7		

## Liquor

<u>VODKA</u>	1oz/2oz	<u>BOURBON</u>	1oz/2oz	<u>TEQUILA &amp; MEZCAL</u>	1oz/2oz
<b>ŻUBRÓWKA</b> - Poland	7/11	<b>JIM BEAM</b> - Clermont, KY	7/11	<b>EL JIMADOR SILVER</b> - Jalisco, MX	7/11
<b>SHERINGHAM SOOKE</b> - Shirley, BC	9/15	<b>BUFFALO TRACE</b> - Franklin, KY	9/15	<b>ESPOLON REPOSADO</b> - Los Altos, MX	9/15
<b>TITO'S</b> - Austin, TX	10/16	<b>MAKER'S MARK</b> - Loretto, KY	11/17	<b>CAZADORES ANEJO</b> - Los Altos, MX	11/17
<b>GREY GOOSE</b> - Cognac, FR	12/19	<b>BASIL HAYDEN'S</b> - Clermont, KY	12/19	<b>JARAL DE BERRIO</b> - Guanajuato, MX	13/20
<u>SCOTCH</u>		<u>RUM</u>		<u>AMARO, BITTERS &amp; VERMOUTH</u>	
<b>BOWMORE NO. 1</b> - Scotland, UK	11/17	<b>BACARDI WHITE</b> - San Juan, PR	7/11	<b>APEROL</b> - Padoue, IT	7/11
<b>ROCK ISLAND</b> - Scotland, UK	12/19	<b>KRAKEN SPICED RUM</b> - T&T	9/15	<b>MARTINI ROSSO</b> - Turin, IT	8
<b>GLENMORANGIE 10</b> - Scotland, UK	14/21	<u>GIN</u>		<b>MARTINI DRY</b> - Turin, IT	8
<u>WHISKEY</u>		<b>BOMBAY SAPPHIRE</b> - London, UK	7/11	<b>CAMPARI</b> - Sesto San Giovanni, IT	7/11
<b>FORTY CREEK</b> - Grimsby, ON	7/11	<b>SHERINGHAM SEASIDE</b> - Shirley, BC	9/15	<b>LILLET</b> - Bordeaux, FR	7/11
<b>JAMESON</b> - Cork, IR	7/11	<b>AVIATION</b> - Portland, OR	10/16	<b>AMARO MONTENEGRO</b> - Zola Predosa, IT	8/13
<b>LOT 40 RYE</b> - Windsor, ON	10/16	<b>EMPRESS 1908</b> - Sydney, BC	11/17	<b>ABSINTHE GREEN</b> - Czech Republic	12/19
		<b>HENDRICKS</b> - Scotland, UK	11/17	<b>GREEN CHARTREUSE</b> - Voiron, FR	13/20

## Dessert Wines / Digestif / Speciality Coffee

	1oz/2oz		2oz
<b>LATE HARVEST CHARDONNAY</b> - Whistler - Penticton, BC	12	<b>ITALIAN COFFEE</b> - Galiano, cream, chocolate	12
<b>20 YEAR TAWNY PORT</b> - Taylor Fladgate - Douro, PRT	15	<b>MONTE CRISTO</b> - Kahlua, Grand Marnier, cream, chocolate	12
<b>PERE MAGLOIRE V.S.</b> - Calvados - Pont L'Eveque, FR	11/17	<b>SPANISH COFFEE</b> - Kraken rum, Kahlua, cream, cherry	12
<b>COURVOISIER V.S.</b> - Cognac - Jarnac, FR	12/19	<b>IRISH COFFEE</b> - Jameson, Baileys	12

Jump to: [Raw Bar & Shared Plates](#) [Happy Hour & Entrees](#)

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