



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.

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.



SAMISH - SEATTLE - SHELTON
COURTENAY - FANNY BAY

18% service charge will be applied to parties of 6 and over.

Taxes not included on the menu prices.

Oyster Shooters

FANNY BAY 9

Forty Creek rye 1oz, house Caesar mix, fresh oyster

MARISCOS 9

Serrano infused tequila 1oz, lime, fresh oyster

CELTIC 13

Bowmore No. 1 scotch 1oz, fresh oyster

GOLD RUSH 14

Chilled gold Iceberg vodka 1oz, fresh oyster topped with 1g caviar

House Cocktails

All cocktails contain 2oz of alcohol

The Oyster Martini 18

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

THE FANNY BAY CAESAR

SGL 12/DBL 14

Iceberg vodka, house Caesar mix & spiced salt rim,
fresh shucked oyster
~ upgrade with Tito's vodka or Raincity smoked vodka
+1 for single / +2 for double

SPICY PALOMA 14

Serrano infused Jose Cuervo tequila, grapefruit juice, lime, spicy salt rim

TITO'S MULE 14

Tito's vodka, ginger beer, lime

CORAL MARGARITA 15

Jose Cuervo tequila, St. Germain, rose, lime
~ upgrade with serrano infused tequila +1

SMOKED OLD FASHIONED 18

Pecan Wood smoked Raincity rye, orange peel, Maraschino cherry

THE GRANDE OCTO 16

Kraken spiced rum, Campari, pineapple, lime, maple

ROYAL SEA STAR 16

Empress gin, lime, peach syrup, ginger beer

LION'S MANE SOUR 17

Vida mezcal, lemon, hibiscus syrup, bitters, egg white

ESPRESSO MARTINI 18

Coconut oil washed Tito's vodka, Bailey's, Kahlua, cold brew, maple syrup, eggwhite

ROTATING SANGRIA/SPRITZ 14

Bartender's creation

Beverages

SAN PELLEGRINO	7
PHILLIPS SODA - Root Beer or Orange Cream	6
FENTIMAN'S GINGER BEER	6
HOUSE MADE LEMONADE - Classic - Ginger - Mango	6
JUICE - Orange/Apple/Grapefruit/Cranberry/Pineapple	4

Non-Alcoholic

PHILLIPS NON-ALCOHOLIC PILSNER/HAZY IPA	7
NON-ALCOHOLIC CAESAR	10
LUMETTE NON-ALCOHOLIC GIN & TONIC	9
EDNA'S NON-ALCOHOLIC MOJITO	9

Beer

<u>LOCAL DRAFTS</u>	14oz - 8/20oz - 10
TILT LAGER - Phillips Brewing - 5% ABV	
REVERB WEST COAST IPA - Phillips Brewing - 6.4% ABV	
LEMON RAZ RADLER - Russell Brewing - 3.5% ABV	
DESERT GOLD ALE - Russell Brewing - 4.5% ABV	
ROTATING SOUR - Twin Sails Brewing - 5.1% ABV	
FIRST CRUSH HEFEWEISEN - Twin Sails Brewing - 4.8 ABV	
BLACKMAIL STOUT - Strangefellows Brewing - 4.5% ABV	
<u>CIDER</u>	14oz - 8/20oz - 10
DRY APPLE CIDER - Lonetree - 5.5% ABV	

Sake

	3oz/6oz/BTL
BREWMASTER'S CHOICE - Yoshi no Gawa - Niigata, JP	9/16/63
~ 65% polish, smooth and clean finish.	
'INSPIRATION' SPARKLING - Yoshi no Gawa - Niigata, JP	300ml 35
~ Aroma of yogurt, honey and Asian pear, smooth mouthfeel.	
DASSAI 45 JUNMAI DAIGINJO - Asahi Shozu - Yamaguchi, JP	300ml 58
~ Balanced umami richness, light sweetness and vibrant acidity.	

Wine

Our wine selection is curated with a focus on local BC winemakers as well as notable wines from the New and Old World that compliments the fresh shellfish and seafood we proudly serve.

SPARKLING

ROSÉ PROSECCO - Serena - Veneto, IT 12/48

CHAMPAGNE

BRUT RÉSERVE NV - Duval-Leroy - Cotes de Blancs, FR 30/120

WHITE

VIIGNIER - Kettle Valley - Naramata, BC 13/18/52

CHENIN BLANC - Wild Olive - Western Cape, SA 14/20/55

CHARDONNAY - Kettle Valley - Naramata, BC 14/20/55

SAUVIGNON BLANC - Lakeside Cellars - Oliver, BC 16/23/62

PINOT GRIS - Unsworth - Cowichan Valley, BC 16/23/62

RIESLING - Orofino - Cawston, BC 17/24/70

~ One of the finest examples of off-dry BC Riesling with rounded floral notes of wild honey, ripe pineapple, pear, and sweet lime, balanced by crisp acidity.

GRÜNER VELTLINER - Culmina - Oliver, BC 18/25/75

~ Organic. Okanagan's first Grüner Veltliner with a lean and lengthy finish. Gold Medal at the National Wine Awards of Canada.

MELON - Bow and Arrow Johan - Willamette Valley, OR 85

~ Organically and biodynamic farmed in NW Oregon and naturally fermented. This Muscadet style wine showcases notes of citrus and briny minerals from its flinty soil.

CHARDONNAY - Cambria - Santa Maria Valley, CA 90

~ Layered with fresh fruits and floral notes of white peach, lemon zest, and crisp apple, rounded by a hint of oak and lingering notes of lime stone.

SANCERRE - Jean Paul Balland - Loire Valley, FR 110

~ A classic old world Sauvignon Blanc with incredible depth and complexity.

CHABLIS 1ER CRU - Jean-Marc Brocard - Burgundy, FR 120

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

<u>ROSÉ</u>	6oz/9oz/BTL
MERLOT BLEND - Open Estate - Oliver, BC	12/16/42
WHISPERING ANGEL - Caves d'Esclans - Provence, FR	18/25/75
RUMIA ROSATO - La Bollina - Tuscany, It	80
<i>~ A dry and fruity blend of Merlot and Sangiovese.</i>	
<i>Notes of stone fruits, bright cherries, and cranberries balanced with refreshing acidity.</i>	

<u>RED</u>	6oz/9oz/BTL
MERLOT - Open Estate - Oliver, BC	12/16/42
GAMAY - Deep Roots - Naramata, BC	14/21/58
PINOT NOIR - Tender Hope - Okanagan Valley, BC	15/22/60
SANGIOVESE - Torrae Del Sale - Chianti DOCG, It ~ <i>Organic</i>	65
CAB SAUV - Kendall-Jackson - Sonoma County, CA	100
<i>~ This cool climate vintner's reserve is fruit forward and highly approachable with a rounded and soft tannins for an elegant and velvety finish.</i>	

Liquor

<u>VODKA</u>	1oz/2oz
ICEBERG - Newfoundland	8/12
TITO'S - Austin, TX	10/16
GREY GOOSE - Cognac, FR	11/17
RAINCITY BLACK TUSK - Squamish, BC	11/17
<i>~ Elements of sweet, savoury and smokey notes, produced from slow burning Western Red Cedar and infused with Hickory</i>	

<u>GIN</u>	
<i>Copperpenny Distillery x Fanny Bay award winning gin</i>	
NO. 006 OYSTER SHELL GIN - N. Vancouver, BC	11/17
<i>~ Full bodied, crisp minerality accented with refreshing notes of lemon thyme and coriander</i>	
BOMBAY SAPPHIRE - London, UK	8/12
EMPRESS 1908 - Sydney, BC	11/17
HENDRICKS - Scotland, UK	11/17

<u>RUM</u>	1oz/2oz
BACARDI WHITE - San Juan, PR	8/12
KRAKEN SPICED RUM - T&T	9/15

<u>WHISKY/WHISKEY</u>	
FORTY CREEK - Grimsby, ON	8/12
JAMESON - Cork, IR	8/12
LOT 40 RYE - Windsor, ON	10/16

<u>BOURBON</u>	
EVAN WILLIAMS - Bardstown, 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	16/30

<u>SCOTCH</u>	
BOWMORE NO.1 - Islay, SCT	11/17
GLENMORANGIE 10 - Highland, SCT	14/21
BRUICHLADDICH CLASSIC LADDIE - Islay, SCT	15/26
NIKKA TAKETSURU - Yoichi, JP	16/28
LAGAVULIN 16 - Islay, SCT	18/33

<u>TEQUILA & MEZCAL</u>	
JOSE CUERVO - Jalisco, MX	8/12
1800 REPOSADO - Jalisco, MX	11/17
JARAL DE BERRIO - Guanajuato, MX	12/19
DON JULIO ANEJO - Jalisco, MX	16/30

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

Check out our oyster bed for current selection:

FANNY BAY

Cucumber, slate finish

Beach grown - 20 months old

Fanny Bay, BC

SUNSEEKER

Firm, sweet, light brine

Floating Bag - 26 months 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

SAND DUNE

Vegetal, briny, rich buttery finish

Bottom planted - 5 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, briny

Beach grown - 2 years old

Chapman Cove, WA

SHIGOKU

Cucumber, salt snap

Flip bag - 20 months old

Samish Bay, WA

FAT BASTARD

Melon, salt snap, deep cup

Flip bag - 26 months old

Willapa Bay, WA

Raw Bar

CAVIAR

14/2 GRAM TASTER 70/12 GRAM TIN

Canadian Sturgeon

CHERRY STONE CLAMS 3.50/EACH

Fresh shucked, light chew, heavy brine
Wild harvest - 4 years old - Miramichi, NB

GEODUCK SASHIMI 14/oz

8 years old. Served with wasabi and soy - Puget Sound, WA

OCTOPUS 13

Calabrian chili, sherry vinaigrette, salsa verde,
toasted pumpkin seeds, pickled peppers

UNI SASHIMI (SEA URCHIN) MP

Seasonally sourced - Coastal, BC / Hokkaido, JP

THE UMAMI BOMB MP/EACH

Premium oyster topped with uni and caviar

JUMBO PRAWN COCKTAIL 16

4 chilled jumbo prawns, Fanny Bay cocktail sauce

COLD CRACKED WILD DUNGENESS CRAB

HALF CRAB 35 / FULL CRAB 60

Served with Old Bay Aioli, lemon

Caviar with Accompaniments

Canadian sturgeon caviar,
house made salt and vinegar chips,
capers, crème fraiche,
chives, shallots, house pickles

80/12 GRAM TIN 150/30 GRAM TIN

Raw Bar selection are subject to seasonal availability.

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

**18% service charge will be applied to parties of 6 and over.*

Oyster selection are subject to seasonal availability.

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Seacuterie 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

HOUSE BEET CURED SALMON

To Share

CLAM CHOWDER **SM 15/LG 19**

Manila clams, potato, leek, bacon, cream, paprika oil, grilled sourdough

LOBSTER AND SHRIMP BISQUE **24**

Atlantic lobster bisque, hand peeled shrimp, chives, brandy

TUNA TARTARE **17**

Yellow fin tuna, maple-soy glaze, avocado, wonton crisps

CALAMARI **18**

Battered Baja Humbolt squid, Cajun spice, pickled peppers, lemon, parsley, tartar sauce

SABLEFISH COLLARS **18**

4 pcs, soy marinated fried collars, sweet soy glaze, peppadew puree, cilantro

SHRIMP LOUIE SALAD **24**

Hand peeled shrimp, gem lettuce radish avocado, tomato, trout roe, Louie dressing

FISH TACOS **22**

3 pcs beer-battered cod, Cajun spice, pickled peppers, cabbage, Sriracha-lime crema, pico de gallo

GRILLED OYSTERS **24**

Fresh shucked beach oysters, Creole butter, panko gremolata

Entrees

MUSSELS & CLAMS **25**

Classic white wine & garlic / Tomato Provençale

~ add grilled sourdough or fries +3

FISH & CHIPS **1PC 18/2PC 24**

Beer-battered cod, Kennebec fries, coleslaw, tartar sauce

VONGOLE **26**

Manila clams, squid ink pasta, roasted tomato, white wine, chili

BLACKENED SNAPPER **29**

Local snapper, butter glazed vegetables, pico de gallo

CRAB~ONARA **32**

House made spinach pasta, smoked scallops, Dungeness crab meat, kelp powder, trout roe, and vin blanc

SCALLOPS AND PORK BELLY **34**

Five spice cured pork belly, carrot purée, butter glazed vegetables, poached pear, candied walnuts

CHEF'S DAILY CATCH **MP**

Rotating seafood features to reflect the seasons in both land and sea

PAELLA FOR 2 **68**

BC pink scallops, prawns, octopus, mussels and clams, chorizo, peas, saffron rice

WEST COAST SEAFOOD BOIL **69**

Mussels, clams, pink scallops, prawns, half Dungeness crab, corn, peppers, Andouille sausage, potatoes in a Cajun-tomato broth
~ upgrade to full Dungeness crab +35

DUNGENESS CRAB **MP**

Steamed, white wine butter sauce, butter glazed vegetables, roasted herb potatoes, lemon

Sides & Add Ons

TRUFFLE FRIES	11
Kennebec fries, truffle oil, chives, Parmesan, aioli	
LOBSTER GNOCCHI	24
Atlantic lobster, ricotta gnocchi, lobster bisque, chives, herb-panko gremolata	
SAUTÉED SCALLOPS	16
5pcs scallops, thyme, bacon crumble	
CHILI-GARLIC PRAWNS	18
4pcs jumbo prawns, Cajun-white wine garlic butter	
SIDE SALAD	6
GRILLED SOURDOUGH	3
SIDE HERB ROASTED POTATOES	7
SIDE BUTTER GLAZED VEGETABLES	8

Desserts

EARL GREY BRÛLÉE	16
Seasonal berries, orange sablé	
PAVLOVA	17
Meringue, marinated berries, lavender syrup, mint	

Dessert wine

	2.5oz
20 YEAR TAWNY PORT - Taylor Fladgate - Douro, PRT	18
ICE WINE - Bench 1775 Sauvignon Blanc - Penticton, BC	20
	200ml BTL - 60

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	18
Coconut washed Tito's vodka, Bailey's, Kahlua, cold brew, maple syrup, eggwhite	

Brandy

	1.25oz/2.5oz
PERE MAGLOIRE V.S. - Calvados - Pont L'Eveque, FR	12/18
COURVOISIER V.S. - Cognac, FR	13/20
REMY MARTIN XO - Cognac, FR	30/58

Night Cap

	1oz/2oz
BAILEY'S - Dublin, IR	8/12
KAHLUA - Veracruz, MX	8/12
HENKES TRIPLE SEC - Rotterdam, NL	8/12
GRAND MARNIER - Cognac, FR	10/16
APEROL - Padua, IT	8/12
MARTINI ROSSO - Turin, IT	8/12
MARTINI DRY - Turin, IT	8/12
CAMPARI - Sesto San Giovanni, IT	8/12
LILLET - Bordeaux, FR	8/12
AMARO MONTENEGRO - Zola Predosa, IT	8/12
ABSINTHE GREEN - Czech Republic	12/19
GREEN CHARTREUSE - Voiron, FR	13/20

Happy Hour Food

daily from 2 - 6 pm

FEATURED OYSTER	EACH 2.00
FEATURED PREMIUM OYSTER	EACH 2.75
Served with lemon, horseradish & mignonette	
TRUFFLE FRIES	9
Kennebec fries, truffle oil, chives, Parmesan, aioli	
FISH TACOS	14
2 pc beer-battered cod, Cajun spice, cabbage, pickled red onion, Sriracha-lime crema, pico de gallo ~ <i>extra taco +6</i>	
TUNA TARTARE	15
Yellow fin tuna, maple-soy glaze, avocado, wonton crisps	
SABLEFISH COLLARS	16
3pcs soy marinated collars, sweet soy glaze, peppadew puree, cilantro	
MUSSELS & CLAM <i>mixed or solo</i>	22
Classic white wine-garlic / Tomato Provençale ~ <i>add grilled sourdough or fries +3</i>	
LOBSTER ROLLS	23
2 pc, toasted brioche bun, celery, peppers, Old Bay aioli	
LOBSTER POUTINE	24
Atlantic lobster, fries, lobster bisque gravy, cheese curds, chives	

Happy Hour Drinks

FANNY BAY SHOOTER - whisky, house made Caesar mix, fresh oyster	1oz - 7
BEERS BY PHILLIPS BREWING	14oz - 6
TILT LAGER / REVERB WEST COAST IPA	
IOTA NON-ALCOHOLIC PILSNER / HAZY IPA	
HOUSE SPARKLING	6oz - 10/ BTL - 40
ROSÉ PROSECCO - Serena - Veneto, IT	
CHAMPAGNE	6oz - 24 / BTL - 95
DUVAL-LEROY BRUT NV - Cotes de Blancs, FR	
HOUSE WINES	6oz - 9/ BTL - 36
SAUVIGNON BLANC / MERLOT / ROSE - Open Estate - Okanagan, BC	
PREMIUM WINES	6oz - 12/ BTL - 45
CHARDONNAY - Kettle Valley - Okanagan, BC	
PINOT NOIR - Tender Hopes - Okanagan, BC	
SAKE	BTL - 30
'INSPIRATION' SPARKLING SAKE - Niigata, JP 300ml	

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Mobile Oyster Bar & Catering Service

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 from
backyard gatherings to grand receptions at
5-star venues 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!

For inquiries, please email us:
catering@fannybayoysters.com