

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.

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.



SAMISH - SEATTLE - SHELTON



18% service charge will be applied to parties of 6 and over
Taxes not included on the menu prices

Happy Hour Snacks

daily from 2:00 pm to 6:00 pm

FEATURED OYSTER	EACH 2.00
FEATURED PREMIUM OYSTER	EACH 2.75
Oysters are served with lemon, horseradish and apple cider mignonette	
TRUFFLE FRIES	9
Kennebec fries, truffle oil, chives, Parmesan, aioli	
TUNA TARTARE	15
Maple-soy glaze, cucumber, avocado, sesame, wonton crisps	
FISH TACOS	14
2 pc beer-battered cod, pickled red onion, cilantro, chipotle aioli ~ extra taco 7	
FRIED OYSTERS	21
Slaw, tartar sauce	
MUSSELS & CLAMS <i>mixed or solo</i>	22
Classic white wine/ Chorizo, roasted peppers, fennel, Pernod ~ grilled sourdough or fries 3	
LOBSTER POUTINE	23
Atlantic lobster, lobster bisque gravy, cheese curds, chives	
LOBSTER ROLLS	23
2 pc, toasted brioche bun, celery, peppers, Old Bay aioli	

Happy Hour Drinks

SHOOTER	1oz - 7
FANNY BAY - whiskey, house made Caesar mix, fresh oyster	
BEERS BY PHILLIPS BREWING	14oz - 6
PHILLIPS LAGER / WEST COAST IPA	
IOTA NON ALCOHOLIC PILSNER / HAZY IPA	
HOUSE WINES	6oz - 9/ BTL - 36
SAUVIGNON BLANC - Open Estate - Okanagan, BC	
MERLOT - Open Estate - Okanagan, BC	
ROSÉ - Open Estate - Okanagan, BC	
ROSÉ PROSECCO - Gancia - Canelli, IT	
PREMIUM WINES	6oz - 12/ BTL - 48
CHARDONNAY - Kettle Valley - Okanagan, BC	
PINOT NOIR - Cassini Cellars - Oliver, BC	
ESPRIT BRUT SPARKLING - Jackson Triggs - Okanagan, BC	
SAKE	
'INSPIRATION' SPARKLING SAKE - Niigata, JP 300ml	BTL - 30



Oyster Shooters

All shooters contain 1oz of alcohol

FANNY BAY	9
Forty Creek rye, house Caesar mix, fresh oyster	
MARISCOS	9
Jalapeno infused Jose Cuervo tequila, lime, fresh oyster	
CELTIC	13
Bowmore No. 1 scotch, fresh oyster	
GOLD RUSH	14
Chilled 24K gold vodka 1oz, fresh oyster, 1g caviar	

House Cocktails

All cocktails contain 2oz of alcohol

THE OYSTER MARTINI	18
Copperpenny No. 6 Oyster Gin, Yoshi No Gawa Brewmaster's sake, fresh oyster and its liquor, lemon twist	
THE FANNY BAY CAESAR	SGL 12 / DBL 14
Stealth vodka, house Caesar mix and spiced salt rim, fresh oyster	
SPICY PALOMA	14
Jose Cuervo tequila, grapefruit juice, lime, jalapeno salt rim	
KINGSTON MULE	14
Kraken spiced rum, lime, ginger syrup, ginger beer	
RUBY MARGARITA	15
Jose Cuervo, lime, hibiscus syrup, cranberry juice	
With jalapeno infused spicy tequila	16
TIA MARIA <i>*contains almond</i>	16
Bacardi white rum, Grand Marnier, orange syrup, Kraken spiced rum float	
THE WALKER <i>*contains almond</i>	16
Jose Cuervo spicy tequila, lemon juice, orange syrup, mint	
PUMPKIN SOUR	17
Buffalo Trace, lemon juice, pumpkin spice syrup, egg white	
ESPRESSO MARTINI	17
Van Gogh espresso vodka, Baileys, Kahlua	

Beverages

SAN PELLEGRINO	8
PHILLIPS SODA - Root Beer/Orange Cream	6
FENTIMAN'S GINGER BEER	6
HOUSE MADE LEMONADE - Classic/Ginger/Mango	6
JUICE - Orange/Apple/Grapefruit/Cranberry/Pineapple	5

Non Alcoholic

PHILLIPS NON ALCOHOLIC PILSNER/HAZY IPA	8
NON ALCOHOLIC CAESAR	10
LUMETTE NON ALCOHOLIC GIN & TONIC	9
EDNA'S NON ALCOHOLIC MOJITO	9

Local Drafts

BEER	14oz - 8 / 20oz - 10
TILT LAGER - Phillips Brewing - Victoria, BC	
REVERB WEST COAST IPA - Phillips Brewing - Victoria, BC	
RASPBERRY WHEAT ALE - Twin Sails - Port Moody, BC	
DAT JUICE UNFILTERED PALE ALE - Twin Sails - Port Moody, BC	
CREAM ALE - Russell Brewing - Surrey, BC	
HONEY LAGER - Russell Brewing - Surrey, BC	
EMBER OAK SMOKED PORTER - Wildeye Brewing - N. Van, BC	
CIDER	14oz - 8 / 20oz - 10
LONETREE DRY APPLE CIDER - Kelowna - Okanagan, BC	

Sake

	3oz/6oz/BTL
BREWMASTER'S CHOICE - Yoshi no Gawa - Niigata, JP	9/16/63
<i>~ 65% polish, smooth and clean finish</i>	
'INSPIRATION' SPARKLING SAKE - Yoshi no Gawa - Niigata, JP	
<i>~ aroma of yogurt, honey and Asian pear, smooth mouthfeel</i>	
	350ml 35
DASSAI 45 JUNMAI DAIGINJO - Asahi Shozu - Yamaguchi, JP	

Wine

WHITE

6oz/9oz/BTL

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

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

SAUVIGNON BLANC - Pentâge Winery- Penticton, BC 16/23/62

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

NOBLE BLEND - Joie Farm - Naramata, BC 68

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

~ organic, Okanagan's first Grüner Veltliner

Gold medal at the National Wine Awards of Canada

RIESLING - Orofino - Cawston, BC 18/25/75

CHABLIS 1ER CRU - Jean-Marc Brocard - Burgundy, FR 110

~ biodynamic, 50% neutral barrel and 50% stainless, lees aging,

crisp minerality with a lengthy finish, a perfect shellfish companion

ROSÉ

CABERNET FRANC - Open Estate - Oliver, BC 12/18/45

LES CINQ SINK - Modest Wines - Okanagan Valley, BC 16/23/62

~ a balanced blend of the Bordeaux varietals, crisp acidity with refreshing

notes of young strawberry and cherries

RED

MERLOT - Open Estate - Oliver, BC 12/18/48

GAMAY - Rust Wine Co. - Similkameen Valley, BC 14/21/58

PINOT NOIR - Cassini - Okanagan Valley, BC 15/22/60

SANGIOVESE - Ruffino - Chianti Classico, It 75

~ 2019 Riserva Ducale, aged for 24 months

SPARKLING

6oz/BTL

ROSÉ PROSECCO - Gancia - Canelli, It 12/48

ESPRIT BRUT - Jackson Triggs - Oliver, BC 14/58

~ traditional method, crisp blend of Riesling, Chardonnay, Pinot Blanc

CHAMPAGNE

VEUVE CLICQUOT BRUT - Reims, FR 375ml 65

TAITTINGER BRUT RESERVE - Reims, FR 145

Liquor

VODKA

1oz/2oz

STEALTH - N. Vancouver, BC 8/12

TITO'S - Austin, TX 10/16

KETEL ONE - Schiedam, NL 10/16

GREY GOOSE - Cognac, FR 11/17

GIN

OH MY FANNY! NO. 006 OYSTER GIN - N. Vancouver, BC 11/17

Copperpenny Distillery x Fanny Bay Collaboration Gin

~Full bodied, crisp minerality accented with notes of
lemon thyme and coriander

BOMBAY SAPPHIRE - London, UK 8/12

EMPRESS 1908 - Sydney, BC 11/17

HENDRICKS - Scotland, UK 11/17

RUM

BACARDI WHITE - San Juan, PR 8/12

KRAKEN SPICED RUM - T&T 9/15

WHISKEY

FORTY CREEK - Grimsby, ON 8/12

JACK DANIELS - Lynchburg, TN 8/12

JAMESON - Cork, IR 8/12

LOT 40 RYE - Windsor, ON 10/16

BOURBON

JIM BEAM - Clermont, 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 16/28

SCOTCH

BOWMORE NO. 1 - Islay, SCT 11/17

GLENMORANGIE 10 - Highland, SCT 14/21

NIKKA TAKETSURU - Yoichi, JP 16/28

LAGAVULIN 16 - Islay, SCT 18/33

TEQUILA & MEZCAL

JOSE CUERVO - Jalisco, MX 8/12

1800 REPOSADO - Jalisco, MX 11/17

DEL Maguey MEZCAL - Oaxaca, MX 12/19

DON JULIO ANEJO - Jalisco, MX 18/33

FRESH SHUCKED OYSTERS 3.50/EACH
DAILY SHUCKER'S DOZEN 40

*Served with lemon, fresh grated horseradish
and apple cider mignonette*

Add our other signature sauces \$0.50 each

Cocktail / Mango Habanero / Smoky Chipotle

*Our oyster selection changes daily, check out our
oyster bed for the current selection!*

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

SAND DUNE - *Vegetal, briny, rich buttery finish*

Bottom planted - 4 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, briney*

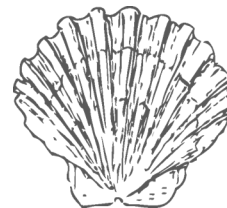
Beach grown - 2 years old - Chapman Cove, WA

SHIGOKU - *Cucumber, salt snap*

Flip bag - 18 months old - Samish Bay, WA

FAT BASTARD - *Melon, salt snap, deep cup*

Flip bag - 2 years old - Willapa Bay, WA



Raw Bar

CAVIAR 12/2 GRAM TASTER

60/12 GRAM TIN

Sustainably farmed Canadian Sturgeon

CHERRY STONE CLAMS 3.50/EACH

Light chew, heavy brine

Wild harvest - 4 years old - Miramichi, NB

GEODUCK SASHIMI 14/oz

Served with wasabi and soy - Puget Sound, WA

SEASONAL UNI (SEA URCHIN) MP/20 GRAM

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, lemon, cocktail sauce

OCTOPUS 14

Calabrian chili, pumpkin seeds, salsa verde, sherry dressing

COLD CRACKED DUNGENESS CRAB

HALF CRAB 35 / FULL CRAB 60

Served with Old Bay Aioli

Caviar with Accompaniments

Canadian sturgeon caviar,

house made salt and vinegar chips,

wonton crisps, capers,

crème fraiche, house pickles

70/12 GRAM TIN 145/30 GRAM TIN

Raw Bar selection are subject to seasonal availability

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

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To Start

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

SLICED SMOKED STEELHEAD TROUT

CLAM CHOWDER **SM 15/LG 19**

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

SABLEFISH COLLARS **18**

Sweet soy glaze, pepperdew puree, cilantro

TUNA TARTARE **17**

Maple-soy glaze, cucumber, avocado, sesame, wonton crisps

DUNGENESS CRAB CAKE **16/PC**

3.5 oz house made crab cake served with tartar sauce and
petite greens salad

NIÇOISE SALAD **28**

Smoked Albacore tuna, fingerling potatoes, green beans,
tomato, olive, trout roe, gem lettuce, sherry vinaigrette
~ add sauteed scallops or prawns 16

FISH TACOS **21**

3 pcs beer-battered cod, Cajun spice, pickled red onion,
cilantro, chipotle aioli

FRIED OYSTERS **23**

Panko breaded Fanny Bay oysters, slaw and tartar sauce

GRILLED OYSTERS **24**

Fresh shucked beach oysters, Creole butter, panko gremolata

Entrées

TAGLIATELLE **30**

Mussels, clams, prawns, scallops, rosé sauce, herbs

MUSSELS & CLAMS *mixed or solo* **25**

Classic white wine/ Chorizo, roasted peppers, fennel, Pernod
~ grilled sourdough or fries 3.00

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

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

GRILLED OCTOPUS **33**

Freemantle octopus, fingerling potato, romesco, salsa verde,
chorizo, pumpkin seeds, crispy seaweed

SCALLOPS AND PORK BELLY **34**

5 spice pork belly, seared scallops, carrot purée,
glazed vegetables, red cabbage-apple sauce

MISO SABLEFISH **34**

Miso baked sablefish, fall vegetables, mixed mushrooms,
soy-butter sauce

CHEF'S FEATURE **MP**

Rotating market fish, seasonal sides, please ask your server

WEST COAST SEAFOOD BOIL **69**

Mussels, clams, pink scallops, prawns, half Dungeness crab, beans,
peppers, Andouille sausage, potatoes in a Cajun-tomato broth
~ upgrade to **full Dungeness crab** 35
~ side of **shrimp and crab corn bread** 18

PAELLA FOR 2 **68**

Pink scallops, prawns, Humbolt squid, mussels and clams,
chorizo, roasted peppers, saffron rice

DUNGENESS CRAB **MP**

Garlic white wine-butter sauce, green beans, carrots, turnips,
herb roasted potatoes

Sides & Add Ons

TRUFFLE FRIES **11**

Kennebec fries, truffle oil, chives, Parmesan, aioli

SAUTÉED PRAWNS **17**

4pcs jumbo prawns, garlic butter, salsa verde, chili

SAUTÉED SCALLOPS **18**

5pcs scallops, bacon and thyme crumb

SHRIMP AND CRAB CORN BREAD **18**

Served in cast iron skillet, Cajun butter, chives

LOBSTER POUTINE **25**

Atlantic lobster, lobster bisque, cheese curds, chives

Desserts

CHERRY CLAFOUTI 16

Dark cherry, sweet flan, candied orange, mint

CHOCOLATE TART 17

Vanilla tart, hazelnut-chocolate mousse, crispy flake, mint

Digestifs

1oz/2oz

SAUVIGNON BLANC ICE WINE - Bench 1775 - Penticton, BC 20

200ml BTL 65

20 YEAR TAWNY PORT - Taylor Fladgate - Douro, PRT 15

PERE MAGLOIRE V.S. - Calvados - Pont L'Eveque, FR 11/17

COURVOISIER V.S. - Cognac - Jarnac, FR 12/19

VAN GOGH ESPRESSO VODKA - Tilburg, NL 12/19

Amaro, Bitters, and Vermouth

1oz/2oz

APEROL - Padoue, 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 8/13

ABSINTHE GREEN - Czech Republic 12/19

GREEN CHARTREUSE - Voiron, FR 13/20

Specialty Coffee

2oz

MONTE CRISTO - Kahlua, Grand Marnier, cream, chocolate 12

SPANISH COFFEE - Brandy, Kahlua, cream, cherry 12

IRISH COFFEE - Jameson, Baileys 12

ESPRESSO MARTINI - Van Gogh espresso vodka, Baileys, Kahlua 17



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 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!