

LET'S GET SHUCKED UP!

DAILY HAPPY HOUR FROM 3 - 6 PM

Dinner for Two

SHUCKER'S DOZEN

Mignonette, horseradish, lemon

SPANISH STYLE PAELLA

Spot prawn, mussels, clams, daily fish, scallops, prawns, chorizo

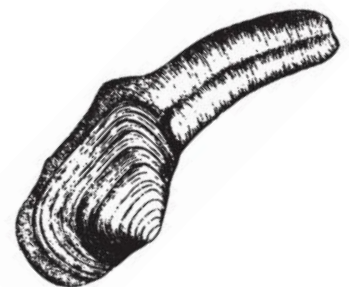
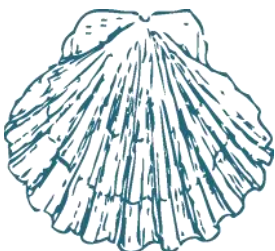
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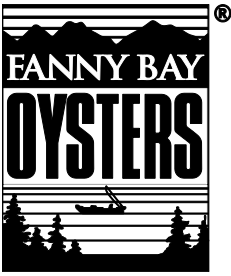
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FANNY BAY OYSTERS, AS PART OF THE TAYLOR SHELLFISH FAMILY OF FARMS, IS PROUD TO SERVE YOU PREMIUM SHELLFISH RAISED ON OUR FARMS IN BRITISH COLUMBIA & WASHINGTON STATE.

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

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 - 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

EAST COAST FEATURE - Crisp, mineral, sweet finish

Rack grown - 4 years old - PEI

CHERRY STONE CLAMS - Light chew, heavy brine

Wild harvest - 4 years old - Miramichi, NB

SHUCKER'S DOZEN 40

KUMAMOTO - Fruity, green melon, sweet

Beach grown - 4 years old - Chapman Cove, WA

TAYLOR PACIFIC - Vegetal, seaweed, briny

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

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

COLD CRACKED DUNGENESS CRAB

Mango chili lime aioli

25/50

GEODUCK SASHIMI 12/OZ

Soy, wasabi, sesame

MARINATED OCTOPUS 10/2 OZ

Sherry vinaigrette, Calabrian chili

SEA URCHIN 12/20GR

Coastal BC

NORTHERN DIVINE CAVIAR 12/2 GR - 60/12 GR TIN

Northern Divine - Sechelt, BC

YELLOWFIN TUNA TATAKI 10/2.5 OZ

Soy, chili, cilantro

UMAMI BOMB 12

Fat Bastard oyster topped with Uni & Caviar

To Share

CAVIAR

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

PRAWN COCKTAIL

Chilled prawns, lemon, cocktail sauce

TUNA TARTARE

Soy, maple, sesame, cucumber

CLAM CHOWDER

Manila clams, smoked paprika oil, sweet corn, bacon

65

17

16

15

SABLEFISH COLLARS

Peppadew puree, shishito peppers, soy, cilantro

GRILLED OYSTERS

Fanny Bay Oysters, creole butter, gremolata

NICOISE SALAD

Tuna, potato, lettuce, beans, tomato, olive, anchovy

FRIED OYSTERS

Fanny Bay Oysters, arugula, tartar sauce

17

19

22

20

*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

PORK SCHNITZEL	24
Breaded pork loin, warm potato salad, horseradish, mustard	
POKE BOWL	24
Geoduck, octopus, soba noodles, sesame, soy, ikura	
VONGOLE	25
Squid ink pasta, clams, garlic, white wine, arugula, chili	
MUSSELS & CLAMS	25
Served mixed or solo, choice of classic white wine or spicy fennel/basil <i>Add bread or fries +3.00</i>	
FISH & CHIPS	19 1pc / 26 2pc
Beer battered Halibut, Kennebec fries, coleslaw, tartar sauce	
FANNY BAY PAELLA	27
Daily fish, scallop, prawns, mussels & clams, chorizo, saffron	
HALIBUT	30
Halibut fillet, seasonal accompaniments	
CAJUN SEAFOOD BOIL	55
1/2 Dungeness crab, mussels, clams, prawn, scallops, chorizo, green beans, potatoes, corn salsa, lemon <i>Upgrade to a full Dungeness Crab +25.00</i>	
DUNGENESS CRAB	MP
Steamed, spicy fennel/basil or classic butter, green beans, potatoes, lemon	



Sides

GRILLED ASPARAGUS	lemon, herbs, garlic	9
BRUSSELS SPROUT	lemon, capers, chili	9
WARM POTATO SALAD	romesco, peppers	8



Desserts

PANNA COTTA	Coconut, mango, Ginger, buttermilk	10
LEMON BAR	Lemon, yuzu, shortbread	10

Happy Hour Snacks

*daily 3:00 pm to 6:00 pm

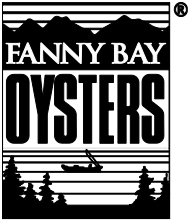
FEATURED OYSTER	1.75 EACH
Lemon, horseradish and mignonette	
FEATURED PREMIUM OYSTER	2.50 EACH
Lemon, horseradish and mignonette	
DEEP FRIED PICKLES	8
Panko crusted dill pickles spears, chipotle aioli	
BRUSSELS SPROUT	8
Lemon, capers, chili	
TRUFFLE FRIES	9
Kennebec fries, truffle oil, chives, parmesan, aioli	
TUNA TARTARE	13
Soy, sesame, maple, cucumber	
SABLEFISH COLLARS	14
Peppadew puree, shishito peppers, soy, cilantro	
FISH TACOS	15
Beer battered halibut, pico de gallo, chipotle	
MUSSELS & CLAMS	20
Served mixed or solo, classic white wine broth <i>+Add bread or fries 3.00</i>	

Happy Hour Drinks

*daily 3:00 pm to 6:00 pm

HOUSE WINES:	6oz - 7 / BTL - 29
SAUVIGNON BLANC - Open Estate - Okanagan, BC	
MERLOT - Open Estate - Okanagan, BC	
ROSE - Open Estate - Okanagan, BC	
HOUSE SPARKLING:	6oz - 8 / BTL - 34
ROSE PROSECCO - Gancia - Canelli, Italy	
PREMIUM WINES:	6oz - 11 / BTL - 45
CHARDONNAY - Kettle Valley - Okanagan, BC	
PINOT NOIR - Three Sisters - Okanagan, BC	
BEER:	14oz - 5
PILSNER OR PALE ALE - Phillips Brewing - Victoria, BC	
SHOOTER:	1oz - 7
FANNY BAY - whisky, house made Caesar mix, fresh oyster	





DRINK MENU



House Cocktails

CAESAR	1oz	10.50
Russian Standard vodka, house made Caesar mix, fresh oysters		
MAKE IT A DOUBLE		12.50
SPICY PALOMA	2oz	12
El Jimador tequila, grapefruit, jalapeno		
SAKE-RA		13
Bombay gin, Momokawa sake, Maraschino liqueur, lime		
BOURBERRY		13
Jim Beam bourbon, Averna, maple syrup, cranberry, lime		
THE OYSTER MARTINI		14
Russian Standard vodka, horseradish akvavit, scotch, fresh oyster		
ROSEMARY GIMLET		14
Bombay gin, rosemary syrup, cucumber		
ELDERFLOWER SPRITZ		14
Aperol, sparkling wine, lime, elderflower syrup		
BRAVEHEART		15
Bowmore No. 1 scotch, Ruby Port, Campari, Grand Marnier, persimmons		

Drafts

BEER - 14oz - 7 / 20oz - 9
IMPLOSION PILSNER - Phillips Brewing - Victoria, BC
BLUE BLUCK PALE ALE - Phillips Brewing - Victoria, BC
PEACH/APRICOT HEFEWEISSEN - Russell Brewing - Surrey, BC
WEST COAST IPA - Vancouver Island Brewing - Victoria, BC
MEZCAL GOSE - 33 Acres Brewing - Vancouver, BC
NITRO STOUT - Persephone - Gibsons, BC
AMBER ALE - Steel & Oak - New Westminster, BC
CIDER - 16oz - 8
AUTHENTIC APPLE CIDER - Lonetree - Okanagan, BC
NON-ALCOHOLIC BEER - 17oz BTL - 7
HEFEWEIZEN - Erdinger Weissbrau - Bavaria, GR

Wine

WHITE

SAUVIGNON BLANC - Open Estate - Oliver, BC	6oz/9oz/BTL	9/13/35
VIOGNIER - Bordertown - Osoyoos, BC		12/17/44
RIESLING - Kung Fu Girl - Columbia Valley, WA		13/18/48
CHARDONNAY - Kettle Valley - Naramata, BC		14/20/55
PINOT GRIS - Burrowing Owl - Oliver, BC		15/22/58
GEWÜRZTRAMINER - Joie Farm - Naramata, BC		15/22/58
GRUNER VELTLINER - Culmina - Oliver, BC		16/23/63
CHARDONNAY - Little Engine - Penticton, BC		75

ROSE

CABERNET FRANC - 7 Directions - Summerland, BC	13/18/48
SYRAH/SANGIOVESE - Mr Pink - Columbia Valley, WA	13/18/48

RED

MERLOT - Open Estate - Oliver, BC	9/13/35
PINOT NOIR - Three Sisters - Naramata, BC	14/20/55
CABERNET SAUVIGNON - Tom Gore - Napa, CA	15/22/58
SYRAH - Boom Boom - Columbia Valley, WA	15/22/58

SPARKLING

ROSE PROSECCO - Gancia - Canelli, IT	6oz/BTL	11/40
MOUNTAIN BRUT - Steller's Jay - Summerland, BC		14/55
BRUT PREMIER - Louis Roederer - Reims, FR		129

SAKE

BREWMASTERS CHOICE - Yoshi no gawa - Nigata, JP	3oz/6oz/BTL	9/16/63
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Liquor

VODKA

RUSSIAN STANDARD - Russia
SHERINGHAM SOOKE - Shirley, BC
TITO'S - Austin, TX
LONG TABLE - Vancouver, BC
GREY GOOSE - Cognac, FR

SCOTCH

BOWMORE NO. 1 - Scotland, UK
ROCK ISLAND - Scotland, UK
GLENMORANGIE 10 - Scotland, UK

WHISKEY

FORTY CREEK - Grimsby, ON
JAMESON - Cork, IR
LOT 40 RYE - Windsor, ON

1oz/2oz **BOURBON**

7/11 **JIM BEAM** - Clermont, KY
 9/15 **BUFFALO TRACE** - Franklin, KY
 10/16 **MAKER'S MARK** - Loretto, KY
 11/17 **BASIL HAYDEN'S** - Clermont, KY

12/19 **RUM**

BACARDI WHITE - San Juan, PR
 11/17 **KRAKEN SPICED RUM** - T&T
 12/19 **GIN**
 14/21 **BOMBAY SAPPHIRE** - London, UK
SHERINGHAM SEASIDE - Shirley, BC
 7/11 **RESURRECTION** - Vancouver, BC
 7/11 **EMPRESS 1908** - Sydney, BC
 10/16 **HENDRICKS** - Scotland, UK

1oz/2oz **TEQUILA & MEZCAL**

7/11 **EL JIMADOR SILVER** - Jalisco, MX
 9/15 **ESPOLON REPOSADO** - Los Altos, MX
 11/17 **CAZADORES ANEJO** - Los Altos, MX
 12/19 **LOS SIETE MISTERIOS** - Oaxaca, MX

AMARO, BITTERS & VERMOUTH

7/11 **APEROL** - Padoue, IT
 9/15 **AMERICANO** - Canelli, IT
CAMPARI - Sesto San Giovanni, IT
 7/11 **LILLET** - Bordeaux, FR
 9/15 **AVERNA** - Sesto San Giovanni, IT
 10/16 **ABSINTHE GREEN** - Czech Republic
 11/17 **GREEN CHARTREUSE** - Voiron, FR
 11/17

Non Alcoholic

SAN PELLEGRINO - Bergamo, IT 5.50
PHILLIPS SODA WORKS - Victoria, BC 6
 Intergalactic Root Beer - Dare Devil Orange Cream,
 Sparkmouth Ginger Ale - Speed King Craft Cola
RAIN CITY JUICERY - New Westminster, BC 6
 Ginger Beer - Lemonade Sour
FAIRLEE JUICE 3.50
 Orange - Apple - Grapefruit - Cranberry

Oyster Shooters

1oz

FANNY BAY - whisky, house made Caesar mix, fresh oyster 9
VIKING - akvavit, horseradish infused vodka, fresh oyster 9
MARISCOS - jalapeno infused tequila, lime, fresh oyster 9
CELTIC - rock island scotch, fresh oyster 12

Dessert Wines / Digestif / Speciality Coffee

	1oz/2oz	2oz
LATE HARVEST CHARDONNAY - Whistler - Penticton, BC	12	
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	
ITALIAN COFFEE - Galliano, cream, chocolate		12
MONTE CRISTO - Kahlua, Grand Marnier, cream, chocolate		12
SPANISH COFFEE - Kraken rum, Kahlua, cream, cherry		12
IRISH COFFEE - Jameson, sugar, cream		12

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