

## Sunday Feature

### **SURF AND TURF MENU FOR TWO**

**99**

*Half dozen West Coast Oysters*

*10oz AAA Striploin, 1/2 Dungeness Crab, Prawns and Scallops  
Roasted Autumn Vegetables and Mushroom Medley*

*Choice of  
Pumpkin Spice Crème Brulee or Dark Chocolate Tart*

# **LET'S GET SHUCKED UP!**

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

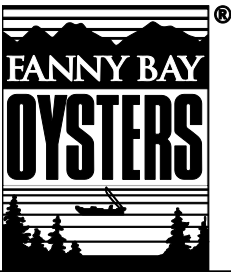
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**FANNY BAY OYSTERS, AS PART OF THE TAYLOR SHELLFISH FAMILY OF FARMS, IS PROUD TO SERVE YOU PREMIUM SHELLFISH RAISED ON OUR FARMS IN BRITISH COLUMBIA & WASHINGTON STATE.**

**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

### SHUCKER'S DOZEN 40

Served with lemon, fresh

#### **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

### COLD CRACKED DUNGENESS CRAB

Mango chili lime aioli

30/59

#### **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

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

Soy, wasabi, sesame

#### **MARINATED OCTOPUS** 10/2 OZ

Sherry vinaigrette, Calabrian chili

#### **SEA URCHIN** 12/20GR

Wild, Coastal BC

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

Northern Divine - Sechelt, BC

#### **MUSSEL ESCABECHE** 8/3 OZ

Olive oil, garlic, paprika, saffron

#### **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

Yellowfin tuna, orange, avocado, wonton crisps

### CLAM CHOWDER

Manila clams, smoked paprika oil, sweet corn, bacon

### SEAFOOD POT PIE

Prawn bisque, scallops, fish, mushrooms, puff pastry

65

17

16

15

21

### SABLEFISH COLLARS

Peppadew puree, shishito peppers, soy, cilantro

### GRILLED OYSTERS

Fanny Bay Oysters, creole butter, gremolata

### SCALLOP WINTER SALAD

Crisp prosciutto, frisee, radicchio, grapefruit, sherry mustard vinaigrette

### FRIED OYSTERS

Fanny Bay Oysters, arugula, tartar sauce

### SCALLOPS & PORK BELLY

Apple chutney, butternut squash puree

17

19

19

20

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>PORK PICCATA</b>	<b>24</b>
Pork loin, roasted vegetables, mushrooms sauce	
<b>POKE BOWL</b>	<b>24</b>
Geoduck, octopus, soba noodles, sesame, soy, ikura	
<b>PRAWN PAPARDELLE</b>	<b>23</b>
Cherry tomato, lemon, prawn bisque reduction, parsley, chives	
<b>MUSSELS &amp; CLAMS</b>	<b>25</b>
Served mixed or solo, choice of classic white wine or beer/bacon & leeks <i>Add bread or fries +3.00</i>	
<b>FISH &amp; CHIPS</b>	<b>17 1pc / 24 2pc</b>
Beer battered Ling cod, Kennebec fries, coleslaw, tartar sauce	
<b>FANNY BAY PAELLA</b>	<b>27</b>
Daily fish, scallop, prawns, mussels & clams, chorizo, saffron	
<b>SABLEFISH</b>	<b>32</b>
Sablefish fillet, soba noodles, mushrooms, cabbage, soy	
<b>CAJUN SEAFOOD BOIL</b>	<b>59</b>
1/2 Dungeness crab, mussels, clams, prawn, scallops, chorizo, green beans, potatoes, corn salsa, lemon <i>Upgrade to a full Dungeness Crab +30.00</i>	
<b>SEAFOOD PLATTER FOR 2</b>	<b>79</b>
1/2 Dungeness crab, daily fish, prawn, scallops, beer/bacon mussels, root vegetables, roasted potatoes	
<b>DUNGENESS CRAB</b>	<b>MP</b>
Steamed, classic white wine butter sauce, green beans, potatoes, lemon	

## Sides

<b>ROOT VEGETABLES</b>	carrots, squash, brussels sprouts	<b>9</b>
<b>BRUSSELS SPROUT</b>	lemon, capers, chili	<b>9</b>
<b>MUSHROOMS</b>	cremini, shemiji, shitake, chanterelle	<b>11</b>
<i>Add truffle oil +2.00</i>		



## Desserts

<b>DARK CHOCOLATE TART</b>	Chocolate, almond, caramel	<b>10</b>
<b>CRÈME BRÛLÉE</b>	Pumpkin spice, pumpkin shortbread	<b>10</b>



**ocean wise.** A SUSTAINABLE CHOICE

## Happy Hour Snacks

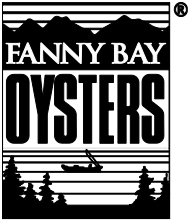
*\*daily 3:00 pm to 6:00 pm*

<b>FEATURED OYSTER</b>	<b>1.75 EACH</b>
Lemon, horseradish and mignonette	
<b>FEATURED PREMIUM OYSTER</b>	<b>2.50 EACH</b>
Lemon, horseradish and mignonette	
<b>DEEP FRIED PICKLES</b>	<b>8</b>
Panko crusted dill pickles spears, chipotle aioli	
<b>BRUSSELS SPROUT</b>	<b>8</b>
Lemon, capers, chili	
<b>TRUFFLE FRIES</b>	<b>9</b>
Kennebec fries, truffle oil, chives, parmesan, aioli	
<b>TUNA TARTARE</b>	<b>13</b>
Yellowfin tuna, orange, avocado, wonton crisps	
<b>SABLEFISH COLLARS</b>	<b>14</b>
Peppadew puree, shishito peppers, soy, cilantro	
<b>FISH TACOS</b>	<b>13</b>
Beer battered ling cod, corn salsa, chipotle	
<b>MUSSELS &amp; CLAMS</b>	<b>20</b>
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*

<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>ROSE</b> - Open Estate - Okanagan, BC	
<b>HOUSE SPARKLING:</b>	<b>6oz - 8 / BTL - 34</b>
<b>ROSE 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> - Three Sisters - Okanagan, BC	
<b>ESPRIT BRUT</b> - Jackson Triggs - Okanagan, BC	
<b>BEER:</b>	<b>14oz - 5</b>
<b>PHILLIPS BREWING</b> - Implosion Pilsner or Glitter Bomb Hazy Pale Ale	
<b>SHOOTER:</b>	<b>1oz - 7</b>
<b>FANNY BAY</b> - whisky, house made Caesar mix, fresh oyster	



# DRINK MENU



## House Cocktails

<b>CAESAR</b>	1oz	10.50
Russian Standard vodka, house made Caesar mix, fresh oysters		
<b>MAKE IT A DOUBLE</b>		12.50
<b>SPICY PALOMA</b>	2oz	12
El Jimador tequila, grapefruit, jalapeno		
<b>GOLDEN PEAR</b>		12
Russian Standard vodka, pear liquor, lemon, bubbles		
<b>BEET-LEJUICE</b>		12
Jim Beam bourbon, maple, lime, egg white, beet juice		
<b>BLACK PEARL</b>		13
Kraken rum, prune, lemon, apple cider		
<b>ROCKET-MAN</b>		14
Empress gin, lillet, lemon, arugula, grapefruit		
<b>THE OYSTER MARTINI</b>		14
Russian Standard vodka, horseradish akvavit, scotch, fresh oyster		
<b>BRAVEHEART</b>		15
Bowmore No. 1 scotch, Ruby Port, Campari, Grand Marnier		

## Drafts

<b>BEER</b> - 14oz - 7 / 20oz - 9
<b>IMPLOSION PILSNER</b> - Phillips Brewing - Victoria, BC
<b>GLITTER BOMB HAZY PALE ALE</b> - Phillips Brewing - Victoria, BC
<b>LONDON FOG ALE</b> - Faculty Brewing - Vancouver, BC
<b>EAST COAST IPA</b> - Russel Brewing - Port Moody, BC
<b>AMBER ALE</b> - Dageraad - Burnaby, BC
<b>NITRO STOUT</b> - Persephone - Gibsons, BC
<b>SESSION</b> - Black Kettle Brewing - North Vancouver, BC
<b>JONGLEUR WIT BIER</b> - Strange Fellows Brewing - Vancouver, BC
<b>CIDER</b> - 17oz BTL - 10
<b>SEMI-DRY APPLE CIDER</b> - Nomad - Okanagan, BC
<b>NON-ALCOHOLIC BEER</b> - 17oz BTL - 7
<b>HEFEWEIZEN</b> - Erdinger Weissbrau - Bavaria, GR

## Wine

### WHITE

<b>SAUVIGNON BLANC</b> - Open Estate - Oliver, BC	6oz/9oz/BTL	9/13/35
<b>VIOGNIER</b> - Bordertown - Osoyoos, BC		12/17/44
<b>RIESLING</b> - Kung Fu Girl - Columbia Valley, WA		13/18/48
<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>GRUNER VETLINER</b> - Culmina - Oliver, BC		16/23/63
<b>CHARDONNAY</b> - Little Engine - Penticton, BC		75

### ROSE

<b>SYRAH/SANGIOVESE</b> - Mr Pink - Columbia Valley, WA	13/18/48
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### RED

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

### SPARKLING

<b>ROSE PROSECCO</b> - Gancia - Canelli, IT	6oz/BTL	11/40
<b>ESPRIT BRUT</b> - Jackson Triggs - Oliver, BC		14/55
<b>MOUNTAIN JAY BRUT '16</b> - Steller's Jay - Summerland, BC		60
<b>BRUT PREMIER</b> - Louis Roederer - Reims, FR		129

### SAKE

<b>BREWMASTERS CHOICE</b> - 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 **AVIATION** - Portland, OR  
 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 **JARAL DE BERRIO** - Guanajuato, MX

### **AMARO, BITTERS & VERMOUTH**

7/11 **APEROL** - Padoue, IT  
 9/15 **MARTINI ROSSO** - Turin, IT  
**MARTINI DRY** - Turin, IT  
 7/11 **CAMPARI** - Sesto San Giovanni, IT  
 9/15 **LILLET** - Bordeaux, FR  
 10/16 **AMARO MONTENEGRO** - Zola Predosa, IT  
 11/17 **ABSINTHE GREEN** - Czech Republic  
 11/17 **GREEN CHARTREUSE** - Voiron, FR

## *Non Alcoholic*

**SAN PELLEGRINO** - Bergamo, IT 5.50  
**PHILLIPS SODA WORKS** - Victoria, BC 6  
 Root Beer - Orange Cream - Ginger Ale  
**RAIN CITY JUICERY** - New Westminster, BC 6  
 Ginger Beer - Lemonade Sour  
**JUICE** - Orange - Apple - Grapefruit - Cranberry 3.50  
**NON ALCOHOLIC COCKTAILS** 7.00  
 Virgin Caesar - Lumette Gin and Tonic

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

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