

Lunch Feature

PAELLA FOR 2 & 1 BOTTLE ROSE PROSECCO

Spot Prawns, Scallops, Mussels & Clams, Daily Fish, Chorizo, Saffron rice **85**

LET'S GET SHUCKED UP!

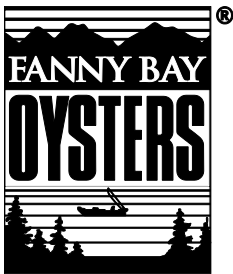
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FANNY BAY OYSTERS, AS PART OF THE TAYLOR SHELLFISH FAMILY OF FARMS, IS PROUD TO SERVE YOU PREMIUM SHELLFISH RAISED ON OUR FARMS IN BRITISH COLUMBIA & WASHINGTON STATE.

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

3 SPOT PRAWN & 3GR CAVIAR

39

Buttermilk, Lime, Cilantro

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

GEODUCK SASHIMI 12/OZ

Soy, wasabi, sesame

MARINATED OCTOPUS 10/2 OZ

Sherry vinaigrette, Calabrian chili

RAW SPOT PRAWN 7/PC

Wild, Coastal BC

CAVIAR 12/2 GRAMS 60/12 GRAMS TIN

Northern Divine - Sechelt, BC

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.*

Lunch *12pm to 3pm

SHRIMP AND AVOCADO TOAST 19

Grilled Sourdough, Bay Shrimp, Avocado, Kennebec fries, arugula

OYSTERS & WAFFLE 23

Shrimp & crab waffle, fried oysters, creole butter, spicy maple syrup

Entrees *all day

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

Add bread or fries +3.00

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

DUNGENESS CRAB MP

Steamed, spicy fennel/basil or classic butter, green beans, potatoes, lemon

Sides

GRILLED ASPARAGUS 9

lemon, herbs, garlic

BRUSSELS SPROUT 9

lemon, capers, chili

WARM POTATO SALAD 8

Desserts

PANNA COTTA 10

Coconut, mango, Ginger, buttermilk

LEMON BAR 10

Lemon, yuzu, shortbread



ocean wise. A SUSTAINABLE CHOICE

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

+Add bread or fries 3.00

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

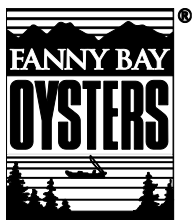
SPARKLING - Jackson Triggs Esprit - Okanagan, BC

BEER: 14oz - 5

IMPLOSION PILSNER - 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
MEZCAL GOSE - 33 Acres Brewing - Vancouver, BC
BROKEN ISLANDS HAZY IPA - Vancouver Island brewing - Victoria, 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	6oz/9oz/BTL
SAUVIGNON BLANC - Open Estate - Oliver, BC	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
ROSE	
CABERNET FRANC - 7 Directions - Summerland, BC	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, C	15/22/58
SPARKLING	6oz/BTL
ROSE PROSECCO - Gancia - Canelli, IT	11/40
ESPRIT - Jackson Triggs - Oliver, BC	14/55
KEEVED CIDER - Nomad - Summerland, B	68
BRUT PREMIER - Louis Roederer - Reims, FR	129
SAKE	3oz/6oz/BTL
BREWMASTERS CHOICE - Yoshi no gawa - Nigata, JP	9/16/63

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Liquor

VODKA & AKVAVIT

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

1oz/2oz

BOURBON

JIM BEAM - Clermont, KY
BUFFALO TRACE - Franklin, KY
MAKER'S MARK - Loretto, KY
BASIL HAYDEN'S - Clermont, KY
RUM

1oz/2oz

TEQUILA & MEZCAL

EL JIMADOR SILVER - Jalisco, MX
ESPOLON BLANCO - Los Altos, MX
CAZADORES ANEJO - Los Altos, MX
LOS SIETE MISTERIOS - Oaxaca, MX

1oz/2oz

AMARO, BITTERS & VERMOUTH

SCOTCH

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

BACARDI WHITE - San Juan, PR
KRAKEN SPICED RUM - T&T
GIN
BOMBAY SAPPHIRE - London, UK

APEROL - Padoue, IT
AMERICANO - Canelli, IT
CAMPARI - Sesto San Giovanni, IT
LILLET - Bordeaux, FR

WHISKEY

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

SHERINGHAM SEASIDE - Shirley, BC
RESURRECTION - Vancouver, BC
EMPRESS 1908 - Sydney, BC
HENDRICKS - Scotland, UK

AVERNA - Sesto San Giovanni, IT
ABSINTHE GREEN - Czech Republic
GREEN CHARTREUSE - Voiron, FR

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

LATE HARVEST CHARDONNAY - Whistler - Penticton, BC 12
LATE HARVEST RIESLING - Kettle Valley - Naramata, 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

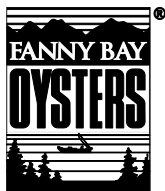
2oz

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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Food, Raw Bar and Happy Hour

Brunch



Brunch Features

available Saturdays and Sundays from 12 - 3 pm

SHRIMP AND AVOCADO TOAST

Grilled Sourdough, Bay Shrimp, Avocado, Hash brown, arugula

\$19

SMOKED SALMON BENEDICT

Smoked salmon, English muffin, Arugula Salad, Hash Brown, Hollandaise and Dill

\$20

SHRIMP AND CRAB CORNBREAD

Classic Baked to Order Shrimp Cornbread, Chive and Cajun Butter

\$12

OYSTERS & WAFFLE

Shrimp & crab waffle, fried oysters, creole butter, spicy maple syrup

\$23



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