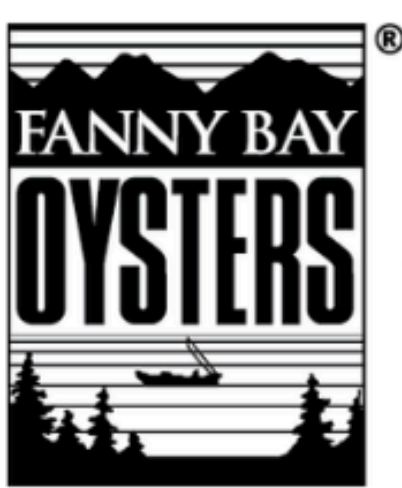




FRESH OYSTERS

All of our oysters are served with lemon, horseradish, and mignonette

*Classic Oysters 3.50 each

**Premium Oysters 4 each

Large Oysters 5 each

Daily Shucker's Dozen 42 ^{GF}

House Signature Sauces: Mango Habanero - Cocktail - Smoky Chipotle Sauce 0.50each

Our oyster selection is seasonal, check out what is available on the oyster bed at the heart of our bar!

British Columbia

*Fanny Bay - cucumber, slate

Pacific - classic beach-grown
Baynes Sound (2-3yrs old)

*SunSeeker - kelpy, sweet

Pacific - floating-bag cultured
Desolation Sound (2-3yrs old)

*Cloudy Bay - vegetal, sweet

Pacific - floating-bag cultured
Desolation Sound (2-3yrs old)

*Pa'aje - mellow, cucumber

Pacific - classic beach-grown
Okeover Inlet (2yrs old)

*Kusshi - light, seaweed

Pacific - tumble-tray cultured
Deep Bay (2yrs old)

**Stellar Bay - sweet, seaweed

Pacific - tumble-tray cultured
Deep Bay (3-4yrs)

Washington

**Olympia - copper, mushroom

Olympia - classic beach-grown
Totten Inlet (4-5yrs old)

**Shigoku - cucumber, sweet

Pacific - floating-bag cultured
Willapa Bay (2yrs old)

**Fat Bastard - vegetal, sweet

Pacific - floating-bag cultured
Willapa Bay (3yrs old)

**Beach Glass - cucumber, crisp

Pacific - beach-grown, floating-bag finished
Samish Bay (2-3yrs old)

**Kumamoto - juicy, melon

Kumamoto - classic beach-grown
Chapmans Cove (4yrs old)

**Totten Virginica - earthy, crisp

Virginica - classic beach-grown
Totten Inlet (3-4yrs)

East Coast

*Beausoleil - crisp, nutty

Virginica - floating-rack cultured
Mirimachi, NB (3yrs old)

*Sweet Select - sweet, salt snap

Virginica - floating-rack grown
Cascumpec, PEI (3yrs old)

*East Cape - buttery, saline

Virginica - floating-rack grown
Souris, PEI (3yrs old)

**Gowanbrae - earthy, briny

Virginica - floating-rack cultured
Souris, PEI (4yrs old)

**Northern Belle - bright, briny

Virginica - floating-rack grown
North Lake, PEI (4yrs old)

**Sand Dune - kelpy, brackish

Virginica - classic beach-grown
Souris, PEI (4-5yrs old)

The consumption of raw foods poses an increased risk of food borne illness, a cooking step is required to eliminate the risk.

RAW BAR

Salish Seafood Platter 120

Shucker's Dozen, Half Cold Cracked Dungeness Crab, Geoduck Sashimi, Ekone Smoked Mussels, Seaforest Kelp Salad

Cherry Stone Clams 4 each ^{GF}

Fresh shucked, wild harvest - Miramichi, NB

Geoduck Sashimi 15/oz 60/lb ^{GF}

Served with wasabi & soy - Puget Sound, WA

Seaforest Kelp Salad 18

BC bull kelp noodles, kimchi tomatoes,
spinach, sesame goma dressing

Prawn Cocktail 17

4 chilled prawns, house made cocktail sauce

Cold Cracked Crab MP ^{GF}

Half or Whole Dungeness Crab, sweet chili aioli

Sea Urchin Sashimi 15 ^{GF}

Served with wasabi & soy - Vancouver Island, BC

Umami Bomb 18 ^{GF}

Fresh oyster topped with sea urchin & caviar

Caviar Bump 10 ^{GF}

2g Sasanian Caviar - add it to anything

Caviar & Oyster Trio 24 ^{GF}

Three varieties of oysters topped with three
varieties of caviar

Divine Caviar 75/12g 150/30g ^{GF}

Pacific White Sturgeon - Sechelt, BC

Sasanian Caviar 85/30g ^{GF}

Siberian Sturgeon - Poland

Salmon Caviar 65/110g ^{GF}

Coho Salmon - Sechelt, BC

Trout Caviar 40/50g ^{GF}

Rainbow Trout - Denmark

House Accoutrements 10

Our take on the classic caviar sides



From tide to table, we grow with purpose!

Learn more about the sustainable seafood you're enjoying here today



APPETIZERS & MAINS

Caesar Salad 19

Romaine lettuce, miso Caesar dressing, anchovies, kelp flakes, croutons

Clam Chowder 20 GF

Manila clams, potatoes, fennel, bacon, chives, chilli oil, cornbread muffin

Snapper Ceviche 21 GF

Avocado, sweet potato, leche de tigre, chili, tortilla chips

Tuna Tartare 24

BC Albacore, Asian pear, wasabi mayo, ginger-citrus vinaigrette, trout roe, wonton chips

Crab & Artichoke Dip 24

Hot crab dip, artichokes, Cajun seasoning, kelp focaccia

Calamari 24

Cajun spiced & battered Baja Humboldt squid, tartar sauce

Chargrilled Oysters 26

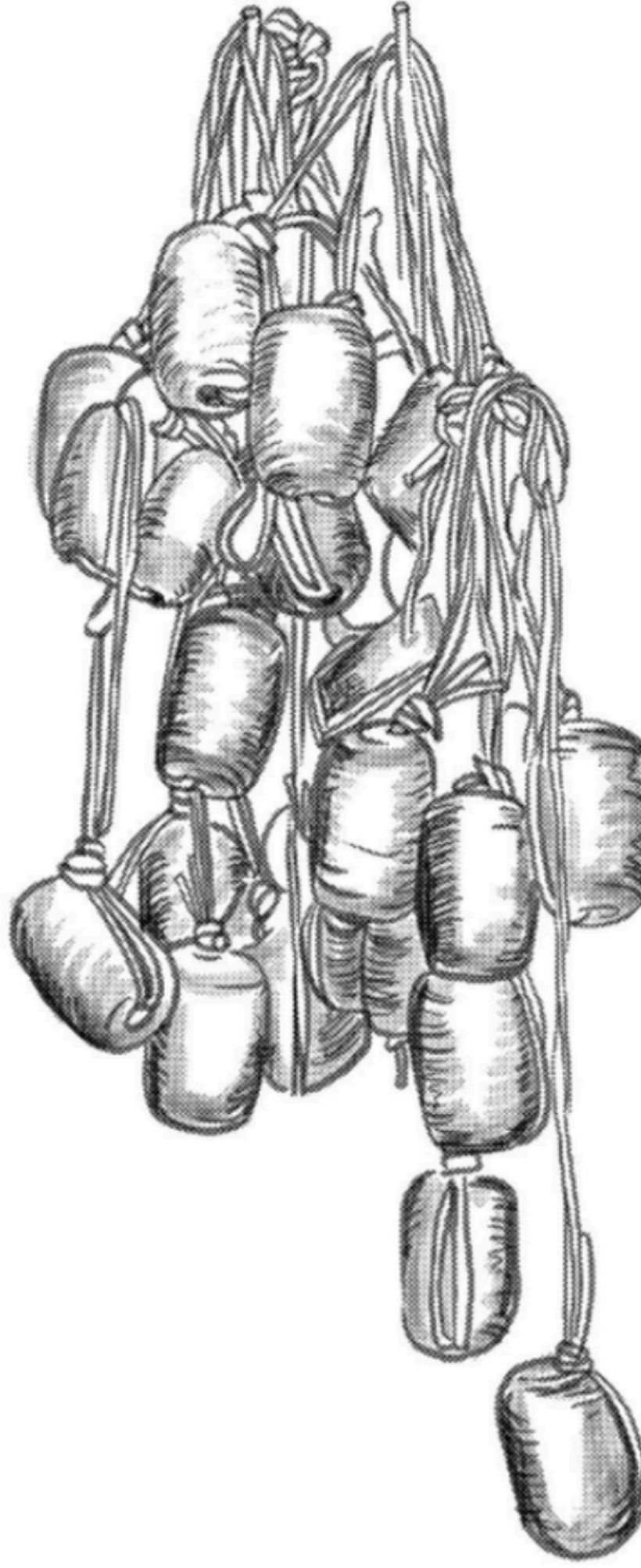
Grilled Fanny Bay Oysters, Szechuan chili butter, crispy shallots

Fish Tacos 28

3 blackened fish tacos, guacamole, chicharrón, chipotle crema, pico de gallo, cilantro

Salmon Poke Bowl 32

Marinated Tofino King Salmon, quinoa, edamame, pickled cabbage, kimchi tomatoes



Mussels & Clams 28 GF

Mixed or solo in your choice of white wine & herb broth or miso cream broth

Crab Cakes 32

Dungeness crab cakes, curried apple salad, pepper velouté

Lobster Poutine 35

Atlantic lobster, lobster bisque gravy, fries, cheese curds, chives

Grilled Octopus 38

Fingerling potatoes, red pepper sauce, chimichurri

Fish & Chips 1pc/2pc MP

Seasonal beer-battered fish, Kennebec fries, lemon, coleslaw, tartar sauce

Scallops & Pork Belly 38

Seared Hokkaido scallops, pork belly, mango puree, chimichurri, chicharrón

Uni & Prawn Fettuccine 38

Uni cream sauce, prawns, smoked kelp flakes, kelp focaccia

Miso Roasted Salmon 44

Tofino King Salmon, roasted squash, sautéed spinach, yuzu cream sauce

Steak & Prawn Frites 52

6oz sirloin, 3 jumbo prawns, parm fries, Entrecôte sauce

LARGE PLATES

Dungeness Crab MP GF

Served hot with white wine garlic butter sauce, approximately 2.5lb each

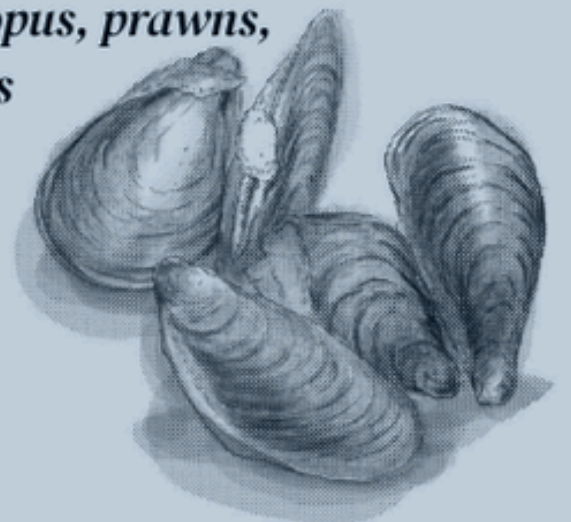


Cioppino 90

Totten Inlet Mussels, Manila clams, seasonal fish, half Dungeness crab, fregola sarda, kelp focaccia

Paella 80 GF

Manila clams, chorizo, octopus, prawns, shishito peppers



SIDES

Kelp Focaccia 6

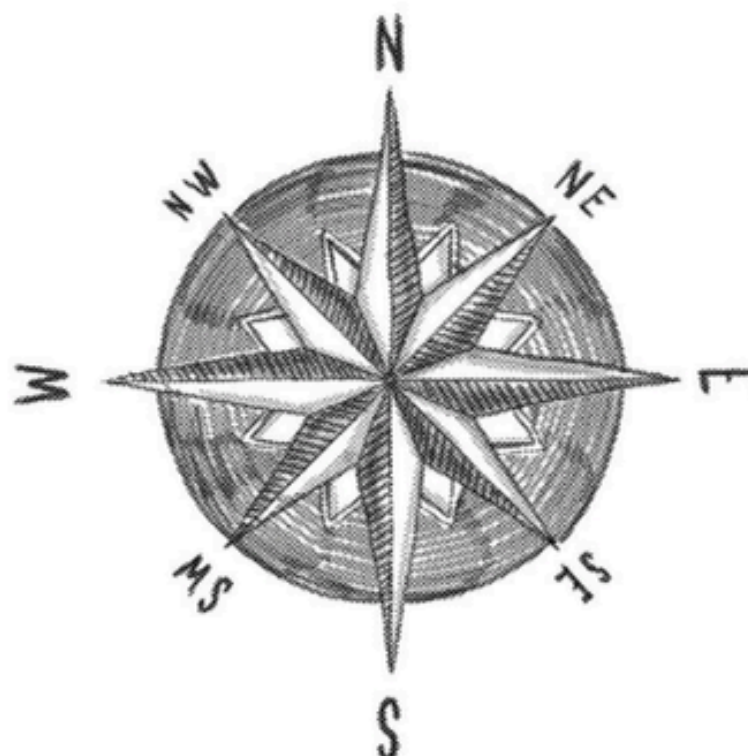
Green Salad 8 GF

Parm Fries & Aioli 14

Fried Brussel Sprouts 16

Roasted Squash 16

Szechuan Chili Prawns 19 GF



DESSERT

House Cheesecake 14

Ritz cracker crust, blackberry sauce & fresh fruit

Baked Chocolate Mousse 14

Crème anglaise, raspberry coulis & fresh fruit

Both Please 24

Don't choose, get both to share!

Take home something special from the Shellfish Market →



We do not shuck oysters to go, all raw oysters shucked in house must be consumed on site as part of the Vancouver Coastal Health recommendations.

Wine

<u>Sparkling</u>	<u>60z/Btl</u>
Serena 1881 Extra Dry Prosecco - <i>Treviso, IT</i>	14/57
Serena 1881 Rosé Prosecco - <i>Treviso, IT</i>	14/57
L-ST Projects Pinot Noir - <i>Okanagan Falls, BC</i>	109
La Chapelle Ecrin Brut Reserve - <i>Champagne, FR</i>	114
Moët & Chandon Imperial Brut Demi - <i>Champagne, FR</i>	72
Moët & Chandon Imperial Brut - <i>Champagne, FR</i>	144
Dom Pérignon Brut - <i>Champagne, FR</i>	580
<u>White</u>	<u>60z/90z/Btl</u>
Folgorosa Alvarinho - <i>Lisboa, PT</i>	15/21/49
Villa Maria Sauvignon Blanc - <i>Marlborough, NZ</i>	16/23/57
Alderlea Sauvignon Blanc - <i>Cowichan Valley, BC</i>	17/24/69
Wild Oliver Chenin Blanc - <i>Swartland, SA</i>	15/22/59
Vicente Faria Animus Vinho Verde - <i>Vinho Verde, PT</i>	17/24/63
Unsworth Pinot Gris - <i>Cowichan Valley, BC</i>	18/25/73
Orofino Riesling - <i>Similkameen Valley, BC</i>	17/24/63
Nik Weis St. Urbans-Hof Riesling - <i>Leiwen, GER</i>	18/25/78
Embruns Domaine Gassier Viognier - <i>Languedoc, FR</i>	18/25/73
Kettle Valley Chardonnay - <i>Naramata, BC</i>	17/24/63
L-ST Projects Chardonnay - <i>Okanagan Falls, BC</i>	89
JP. B Grande Cuvée Sancerre - <i>Loire, FR</i>	28/37/115
Jean-Marc Brocard, Chablis 1er Cru Montmains - <i>Burgundy, FR</i>	138
Phillipe Colin Chassagne-Montrachet, Chardonnay - <i>Burgundy, FR</i>	340
Pascal Bouchard, Chablis Grand Cru Les Clos - <i>Burgundy, FR</i>	360
<u>Rosé</u>	<u>60z/90z/Btl</u>
Open Estate Merlot Blend - <i>Oliver, BC</i>	13/18/53
Whispering Angel - <i>Côtes de Provence, FR</i>	19/26/77
Chateau de Berne Romance - <i>Méditerranée, FR</i>	64
<u>Red</u>	<u>60z/90z/Btl</u>
Open Estate Merlot - <i>Oliver, BC</i>	13/18/53
Phoenix Cab-Merlot Blend - <i>Okanagan, BC</i>	19/28/68
Sibaris Gran Reserva Pinot Noir - <i>Leyda Valley, CL</i>	19/28/68
L-ST Projects Gamay - <i>Okanagan Falls, BC</i>	89

Signature Cocktails

*All cocktails contain 2oz of alcohol

Fanny Bay Caesar 15/18 
Iceberg Vodka, house Caesar Clamato mix, spiced salt rim, fresh oyster

The Oyster Martini 21 
Copperpenny X Fanny Bay Oyster Shell Gin, Brewmaster sake,
fresh oyster, lemon twist

Michelada 15
Tilt Lager, Caesar rim, Clamato, chipotle hot sauce, maggi, lime

Spicy Paloma 18
Serrano-infused tequila, grapefruit, lime

Green Squall Mule 18
Ketel One Vodka, ginger beer, lime, wasabi ginger foam

Hugo Spritz 18
Botanist Gin, St. Germain, lemon

Espresso Martini 18
House-batched espresso martini with vegan foam

Bayside Bramble 19
Copperpenny Social Gin, Chambord, rose & cherry syrup, lemon

White Kelp Negroni 21
Bull kelp & cucumber-infused gin, Lillet Blanc, Luxardo Bitter Bianco

Smoked Old Fashioned 22
Pecan wood-smoked Raincity Rye, Maraschino cherry, orange

Sangria
Glass 18 / Pitcher 59
White, Rosé or Red House Sangria with seasonal fruit
*pitcher requires minimum 2 people

Draft Beer + Cider

9 - 140z / 11 - 200z
Tofino Brewing Oyster Pilsner - *Tofino, BC*
Phillips Tilt Lager - *Victoria, BC*
Phillips Blue Buck Pale Ale - *Victoria, BC*
Twin Sails Dat Juice Pale Ale - *Port Moody, BC*
Superflux Colour & Shape IPA - *Vancouver, BC*
Smugglers Trail English Ale - *Langley, BC*
Vancouver Island Dark Lager - *Victoria, BC*
Lonetree Cider Dry Apple Cider - *Okanagan Valley, BC*

Bottled + Can Beer

Twin Sails Good Clean Fun IPA - *Port Moody, BC* 10/473ml
Budweiser - *Edmonton, AB* 7/341ml
Pacifico Mexican Lager - *Mazatlán, MX* 8/355ml
Modelo Negra - *Nava, MX* 8/355ml
Red Stripe Lager - *Jamaica* 8/330ml

Sake

30z/60z/Btl
Ima Oyster Sake - *Niigata, JP* 58
Okunomatsu Sparkling Junmai Daiginjo - *Nihonmatsu, JP* 51
Dassai 45 Junmai Daiginjo - *Iwakuni, JP* 64
Toji No Banshaku “Brewmasters Choice” - *Niigata, JP* 10/18/69

Dessert Wine

2.50z
Late Harvest Ice Wine - *BC* 20
Taylor Fladgate 20yr Tawny Port - *Porto, PT* 20

Oyster Shooters

*All shooters are 1oz

Fanny Bay 12 
Forty Creek Rye, Caesar mix

Mariscos 11 
Serrano Tequila, lime

Gold Rush 16 
Gold flake Iceberg Vodka, caviar

Zero Proof

Phillips N/A Pilsner or Hazy IPA 8
Fanny Bay Caesar 10
Edna's Mojito 11
Cipriani Peach Bellini 12
NOA Spritz 15
Sauvignon Blanc - *Edenvale, NZ* 59
Blanc de Blanc Sparkling - *Edenvale, NZ* 75

Drinks

Soda 6
Coke, Diet Coke, Sprite, Ginger Ale, Brisk

Lemonade 6
Original, Peach or Mango

Shirley Temple 6

Fentimans Ginger Beer 6

Happy Hour

2pm- 6pm daily

Snacks

Daily Featured Oyster 2/each

Daily Premium Featured Oyster 2.75/each

Oysters are served with lemon, horseradish & mignonette GF

Parm Fries 12

Kennebec fries, Parmesan, chives, garlic aioli

Crispy Kelp Rings 16

Fried bull kelp stipe rings, Cajun seasoning, tartare sauce

Fish Tacos 18

2pc blackened fish tacos, guacamole, chicharrón, chipotle crema, pico de gallo, cilantro

Snapper Ceviche 19 GF

Avocado, sweet potato, leche de tigre, chili, tortilla chips

Crab & Artichoke Dip 21

Hot crab dip, artichokes, cajun seasoning, kelp focaccia

Tuna Tartare 21

BC Albacore, Asian pear, avocado mayo, ginger-citrus vinaigrette, trout roe, wonton chips

Beef Tartare 24

Smoked-oyster mayo, sourdough bread

Mussels & Clams 25 GF

Mixed or solo in your choice of white wine & herbs broth or miso cream broth

Lobster Roll 30

Chilled Atlantic lobster, celery, Asian pear, scallion, wasabi aioli, milk bun

Lobster Poutine 30

Atlantic lobster, lobster bisque gravy, fries, cheese curds, chives

Happy Hour

2pm- 6pm daily

Drinks

Fanny Bay Oyster Shooter 9

1oz Forty Creek Rye, house-made Clamato Caesar mix, fresh oyster

Draft Beer 7/14oz

Phillips Tilt Lager or Blue Buck Pale Ale

House White 11/6oz 40/btl

Sauvignon Blanc - Open Estate Okanagan, BC

Premium White 13/6oz 43/btl

Chardonnay - Kettle Valley Okanagan, BC

House Rosé 11/6oz 40/btl

Merlot Blend - Open Estate Okanagan, BC

House Red 11/6oz 40/btl

Merlot - Open Estate Okanagan, BC

House Sparkling 12/6oz 42/btl

Extra Brut Prosecco or Rosé Prosecco - Serena Veneto, IT

Champagne 25/6oz 100/btl

La Chapelle Ecrin Brut Reserve Champagne, FR

Sparkling Sake 35/300ml btl

Rotating sparkling sake - Japan

Zero Proof

Non-Alc Beer Cans 7

Phillips Brewing Iota Pilsner or Hazy IPA

The consumption of raw foods poses an increased risk of food borne illness, a cooking step is required to eliminate the risk.

Weekend Brunch

Saturday & Sunday 11am-2pm

Salmon & Avocado Toast 21

Beet cured salmon, smashed avocado, cucumber, pickled red onion, whipped cream cheese, grilled sourdough
Add poached egg +2

Crab Cake Benny 25

2 crab cakes, poached eggs, hollandaise, breakfast potatoes

Lobster Benny 32

Atlantic lobster meat, spinach, english muffin, poached eggs, hollandaise, pickled peppers, breakfast potatoes

Breakfast Paella 32

Chorizo, prawns, poached egg, pickled peppers, chimichurri

Bananas Foster Waffle 16

Spiced rum bananas, vanilla ice cream

Lobster Grilled Cheese 34

Atlantic lobster, cheese, bacon jam, sourdough, fennel tomato sauce, fries

Clam Chowder 20

Manila clams, potatoes, fennel, bacon, chives, chilli oil, buttermilk biscuit

Wedge Salad 18

Gem lettuce, buttermilk blue cheese dressing, crispy shallots, kelp flakes, tomatoes, radish
Add poached egg +2

Chargrilled Oysters 26

Grilled Fanny Bay Oysters, Sichuan chilli butter, crispy shallots

Sardine BLT 24

Nice Cans Sardines, smoked bacon, gem lettuce, tomato, oyster mayo, grilled sourdough, fries

Fish Burger 32

Fried lingcod, tartar sauce, curried apples, fries

Dungeness Crab MP

Served hot with white wine garlic butter sauce

FRESH OYSTERS

All of our oysters are served with lemon, horseradish, and mignonette

*Classic Oysters 3.50 each **Premium Oysters 4 each Large Oysters 5 each

Daily Shucker's Dozen 42

House Signature Sauces: Mango Habanero - Cocktail - Smoky Chipotle Sauce 0.50each

British Columbia

*Fanny Bay

*SunSeeker

*Cloudy Bay

*Pa'aje

*Kusshi

**Stellar Bay

Washington

**Olympia

**Shigoku

**Fat Bastard

**Beach Glass

**Kumamoto

**Totten Virginica

P.E.I. + N.B.

**Beausoleil

**French Kiss

*Sweet Select

*East Cape

**Northern Belle

**Sand Dune

The consumption of raw foods poses an increased risk of food borne illness, a cooking step is required to eliminate the risk.

RAW BAR

Cherry Stone Clams 4/each

Geoduck Sashimi 15/oz or 60/lb

Kelp Salad 14

Prawn Cocktail 17

Cold Cracked Crab MP

Sea'Cuterie Board 60/half or 110/full

Salish Sea Platter 120



Divine Caviar 75/12g 150/30g

Sasanian Caviar 10/bump 85/30g



Salmon Caviar 65/110g

Trout Caviar 40/50g



Brunch Beverages

Saturday & Sunday 11am-2pm

Drip Coffee 4

Cold Brew 7

Tea 4

Earl Grey, Green, Chamomile, Mint

Cocktails

All cocktails contain 2oz of alcohol

Mimosa

Glass 10 / Bottle 59

Prosecco with your choice of orange, grapefruit, cranberry or white cranberry juice

*Bottle requires minimum 2 people

Sangria

Glass 18 / Pitcher 59

White, Rose or Red House Sangria

*Pitcher requires minimum 2 people

Lavender Shaft 16

Iceberg Vodka, Kaluha, cold brew, lavender syrup, whipped cream

Espresso Martini 18

house batched espresso martini with vegan foam

Michelada 15

Salted lime lager, Caesar rim, Clamato, chipotle hot sauce, maggi, lime

Spicy Paloma 18

Serrano infused tequila, grapefruit, lime

Rosemary Margarita 19

Tequila, white cranberry juice, rosemary syrup, lime, lava salt

Fanny Bay Caesar 15/18

Iceberg Vodka, house Caesar Clamato mix, spiced salt rim, fresh oyster

BC Caesar 22

Forty Creek Rye, house made Clamato Caesar mix, fresh oyster, prawn, candied salmon, olives