



Fanny Bay Oyster Bar

Vancouver

Fanny Bay Oysters, as part of the Taylor Shellfish family of farms, is proud to serve you sustainable shellfish raised on our farms in British Columbia and Washington State.

We focus on OceanWise certified seafood to provide future generations with the bounty of our oceans!



Visit our other locations . . .

Courtenay - Fanny Bay - Samish Bay - Seattle - Shelton



18% service charge will be applied to parties of 6 or more.
Taxes not included on the menu prices.

Oyster Shooters

Fanny Bay 11

Forty Creek rye 1oz, house Caesar mix, fresh oyster

Mariscos 10

Serrano infused tequila 1oz,
lime, fresh oyster

Gold Rush 16

Chilled gold Iceberg vodka 1oz, fresh oyster topped with 1g caviar

House Cocktails

All cocktails contain 2oz of alcohol

The Oyster Martini 21

Copperpenny x Fanny Bay No. 6 Oyster Shell Gin,
Brewmaster's sake, fresh oyster and its liquor, twist

Fanny Bay Caesar Sgl 14 Db1 17

Iceberg vodka, house Caesar mix & spiced salt rim,
fresh shucked oyster

Raincity Smoked Vodka +1 single/ +2 double

Michelada 14

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

Spicy Paloma 17

Serrano infused tequila, grapefruit, lime

BC Sour 18

Forty Creek whisky, Scoundrels Punch red wine float, lemon

Green Squall Mule 18

Ketal One vodka, lime, ginger beer, wasabi ginger foam

White Kelp Negroni 20

Bull kelp & cucumber infused gin, Lillet Blanc, Luxardo Bitter Bianco

Hugo Spritz 17

Bombay gin, St. Germain, sparkling wine, lime, soda, mint

Grapefruit Gin Drop 17

Botanist gin, St. Germain, lemon

Smoked Old Fashioned 19

Pecan wood smoked Raincity rye, orange peel, Maraschino cherry

Beverages

San Pellegrino	8
Fentiman's Ginger Beer	6
Lemonade <i>Classic, Hibiscus or Peach</i>	6
Soda <i>Coke/Diet Coke/Sprite/Root Beer/Ginger Ale</i>	
<i>Brisk Iced Tea</i>	6

Zero Proof

Phillips Pilsner or Hazy IPA	8
Fanny Bay Caesar	10
Edna's Mojito	9
Cipriani Peach Bellini	10
NOA Spritz	15

Beer or Cider

Local Draft	14oz	9	20oz	11
Tilt Lager <i>Phillips Brewing - 5%</i>				
Colour + Shape IPA <i>Superflux Brewing - 6.5%</i>				
Blue Buck Pale Ale <i>Phillips Brewing - 5%</i>				
Salted Lime Lager <i>Russell Brewing - 5%</i>				
Dat Juice Pale Ale <i>Twin Sails Brewing - 5.2%</i>				
Rotating Tap <i>Twin Sails Brewing</i>				
Angry Scotch Ale <i>Russell Brewing - 6.5%</i>				
Cider	14oz	9	20oz	11
Dry Apple Cider <i>Lonetree Cider Co. - 5.5%</i>				

Sake

	3oz/6oz/Btl	
Brewmaster's Choice <i>Yoshi No Gawa</i>		
<i>Niigata, JP ~ 65% polish, smooth, clean finish</i>	10/18/69	
Rotating Sparkling Sake	300ml	42
Ima Sake <i>Imayo Tsukasa</i>		
<i>Niigata, JP ~ Umami, juicy, refreshing acidity</i>	300ml	58
Dassai 45 Junmai Daiginjo <i>Asahi Shozu</i>		
<i>Yamaguchi, JP ~ Umami, sweet, vibrant acidity</i>	300ml	64

Wine

<u>Sparkling</u>	6oz/Btl
Rosé Prosecco <i>Serena - Veneto, IT</i>	14/57

Sparkling Wine <i>B. Secco The Hatch - BC</i>	17/66
---	-------

<u>Champagne</u>	6oz/Btl
Brut Réserve NV <i>Duval Leroy - Cotes de Blancs, FR</i>	33/138

Traditional <i>Lelarge Peogot - Champagne, FR</i>	158
---	-----

<u>White</u>	6oz/9oz/Btl
Chenin Blanc <i>Wild Olive - Western Cape, SA</i>	15/22/59
Viognier <i>Pentâge - Penticton, BC</i>	18/24/69
Chardonnay <i>Kettle Valley - Naramata, BC</i>	17/24/63
Sauvignon Blanc <i>Alderlea - Cowichan Valley, BC</i>	18/25/68
Pinot Gris <i>Unsworth - Cowichan Valley, BC</i>	18/25/68
Vino Verde <i>Vicente Faria - Portugal</i>	17/24/63
Riesling <i>Nik Weis - Mosel, GR</i>	19/26/77
Sancerre <i>Jean Paul Balland - Loire Valley, FR</i>	28/37/115
Chardonnay <i>Black Swift Lot 7- Okanagan, BC</i>	98
Chablis 1ER CRU <i>Jean-Marc Brocard - Burgundy, FR</i>	138

<u>Rosé</u>	6oz/9oz/Btl
Merlot Blend <i>Open Estate - Oliver, BC</i>	13/18/53
Whispering Angel <i>Caves d'Esclans - Provence, FR</i>	19/26/77

Romance <i>Château de Berne - Provence, FR</i>	78
--	----

<u>Red</u>	6oz/9oz/Btl
Merlot <i>Open Estate - Oliver, BC</i>	13/18/53
Cab Franc Blend <i>Scoundrels Punch Crown & Thieves, BC</i>	19/28/68
Pinot Noir <i>Black Swift Screaming Frenzy - Okanagan, BC</i>	18/25/68
Cab Sauv <i>Kendall-Jackson - Sonoma County, CA</i>	110

Oyster Guide

Fresh Shucked Oysters 3.50/each

Daily shucker's Dozen 40

Served with lemon, fresh grated horseradish and mignonette

Add our signature sauces \$0.50 each:

Cocktail - Mango Habanero - Smoky Chipotle

British Columbia

Fanny Bay *Cucumber, slate finish, classic beach grown (2-3 years)*

SunSeeker *Firm, sweet, light brine, floating bag cultured (2-3 years)*

Kusshi *Sweet, seaweed, light brine, tumble tray cultured (2 years)*

Pa'aje *Cucumber, mellow brine, classic beach grown (2 years)*

Washington

Olympia *Copper, umami, mild brine, classic beach grown (5 years)*

Kumamoto *Fruity, green melon, sweet, classic beach grown (4 years)*

Shigoku *Cucumber, salt snap, flip bag cultured (2 years)*

Fat Bastard *Cucumber, salt snap, flip bag cultured (2-3 years)*

Totten Virginica *Celery, earthy, classic beach grown (3-4 years)*

New Brunswick

Beausoleil *Crisp, nutty, heavy brine, floating rack cultured (3 years)*

French Kiss *Crisp, nutty, heavy brine, floating rack cultured (4 years)*

Prince Edward Island

Sweet Select *Sweet, light brine, fresh, floating rack cultured (3 years)*

Sand Dune *Kelpy, heavy brine, classic beach grown (4 years)*

Northern Belle *Crisp, mild brine, floating rack cultured (3-4 years)*

East Cape *Buttery, light brine, floating rack cultured (2-3 years)*

Large Oysters 5/each

Ask for availability of West and East coast

The consumption of raw food poses an increased risk of foodborne illnesses, a cooking step is required to eliminate risk.

Raw Bar

Salish Sea Platter 105

Shucker's Dozen fresh oysters, half cold cracked crab, geoduck sashimi, Ekone smoked mussels, Seaforest kelp wakame salad

Cherry Stone Clams 3.50each

Fresh shucked, light chew, wild harvest

Geoduck Sashimi 15/oz 60/pound

*Served by *oz or whole geoduck by the *lb with wasabi and soy*

Kelp Salad 9

Seaforest kelp, ginger sesame citrus vinaigrette, radish, cucumber

Jumbo Prawn Cocktail (GF) 17

4 chilled jumbo prawns, Fanny Bay cocktail sauce

Cold Cracked Dungeness Crab (GF)

Half Crab 38 / Full Crab 64

Served with sweet chili aioli, lemon

SeaUrchin 'Uni' Sashimi 14

Seasonally sourced - Vancouver Island, BC- with wasabi and soy

The Umami Bomb (GF)

Caviar

Divine Pacific Sturgeon Caviar

15/2g Topper 75/12g Tin 150/30g Tin

Rainbow Trout Roe 45/50g

Accompaniments 10

House made salt & vinegar chips, capers, crème fraiche, chives, shallots, house pickles

The consumption of raw food poses an increased risk of foodborne illnesses, a cooking step is required to eliminate risk.

Shared Plates

Sea'cutterie Board

Create your smoked and cured appetizer platter to share,
served with house made salt and vinegar chips, tortilla chips,
grilled sourdough, and house pickles

Select 3/55 Everything/95

5pc Prawn Cocktail

Smoked Ekone Scallops

Smoked Albacore Tuna Crudo

Smoked Ekone Mussels

House Beet Cured Salmon

Caesar Salad 15

Gem lettuce, frisée, croutons, miso Caesar dressing, lemon, parmesan,
fried capers

add seared scallops or sautéed prawns +13

Snapper Ceviche (GF) 19

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

Sablefish Collars 19

4 pc soy marinated fried collars, Korean BBQ glaze, cilantro, sesame

Calamari 21

Cajun spiced & battered Baja Humboldt squid, lemon, parsley,
tartar sauce

Tuna Tartar 21

BC albacore tuna, Asian pear, avocado mayo, ginger citrus vinaigrette,
trout roe, wonton chips

Char-Grilled Oysters 25

Fresh shucked oysters, 'casino' butter, bacon crumble

Seaside Tacos 27

Your choice of 3pc Fish or Surf-N-Turf tacos with guacamole, taco
sauce, and pico de gallo

Scallops & Pulled Pork 31

Hokkaido scallops, pulled pork, creamed corn, chimichurri, chicharron

Lobster Poutine 30

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

Shared Plates

Clam Chowder 20

Manila clams, potato, fennel, bacon, chives, chili oil, buttermilk biscuit

Mussels & Manila Clams (GF) 27

Mixed or solo, served with a classic white wine & garlic broth
add sourdough or focaccia or fries + 3

West Coast Bisque 25

Spot prawn, Dungeness crab, pink scallops, fennel, chives, focaccia

Fish & Chips 1pc or 2pc MP

Beer-battered daily fish, Kennebec fries, tartar sauce

Grilled Octopus 35

Patatas bravas, aioli, chimichurri, frisee

Linguine Vongole 34

Manila clams, geoduck, kelp gremolata

Scallop Gnocchi 36

Potato gnocchi, marinara sauce, fried capers, basil

Fanny Bay Fried Rice 38

Dungeness crab meat, hand peeled shrimp, pink scallops, cilantro,
scallion, unagi sauce

Steak & Prawn Fritz (GF) 48

NY Striploin, prawns, green peppercorn sauce, truffle fries, aioli

Cioppino for Two

58

Spot prawns, manila clams, daily market fish, chorizo, fregola sarda,
focaccia add half Dungeness crab +25 or full crab +50

A Fish Dish MP

Market fresh fish served with seasonal fixings

Whole Dungeness Crab (GF) MP

Steamed in white wine garlic butter sauce

add broccolini +10

18% service charge will be applied to parties of 6 or more.
Taxes not included on the menu prices.

Sides

House Made Focaccia	7
Truffle Fries <i>Kennebec fries, truffle oil, chives, Parmesan, aioli</i>	14
Fried Brussel Sprouts <i>Fish sauce vinaigrette, crispy shallots, chili</i>	14
Grilled Broccolini <i>Sweet soy & sesame</i>	14
Seared Scallops (GF) <i>3pcs scallops, creamed corn velouté</i>	17
Chili-Garlic Prawns (GF) <i>4pcs jumbo prawns, Cajun-white wine garlic butter</i>	19

Dessert

Cheesecake <i>Ritz cracker crust, blackberry gel, seasonal berries</i>	14
Chocolate Tart <i>Dark chocolate ganache, pistachio brittle, raspberry coulee, sea salt</i>	14
Can't Decide <i>Have one of each, or add our featured dessert from our fresh sheet to one of our house classics</i>	24

Dessert Wine 2.5oz

20yr Tawny Port <i>Taylor Fladgate - Douro, PRT</i>	18
Ice Wine <i>Late Harvest Chardonnay - Penticton, BC</i>	20

Specialty Coffees 2oz

Monte Cristo <i>Kahlua, Grand Marnier, cream, chocolate</i>	14
Spanish Coffee <i>Brandy, Kahlua, cream, cherry</i>	14
Irish Coffee <i>Jameson, Baileys</i>	14
Espresso Martini <i>Espresso vodka, Kahlua, cold brew</i>	18

18% service charge will be applied to parties of 6 or more.
Taxes not included on the menu prices.

Happy Hour

Daily from 2 - 6 pm

Featured Oyster	2
Featured Premium Oyster <i>Served with lemon, horseradish & mignonette</i>	2.75
Truffle Fries <i>Kennebec fries, truffle oil, chives, Parmesan, aioli</i>	12
Seaside Tacos <i>Your choice of 2pc Fish or Surf-N-Turf tacos</i>	16
Tuna Tartar <i>BC albacore tuna, Asian pear, avocado mayo, ginger citrus vinaigrette, trout roe, wonton chips</i>	18
Sablefish Collars <i>3pcs soy marinated collars, Korean BBQ glaze, cilantro, sesame</i>	16
Snapper Ceviche (GF) <i>Avocado, sweet potato, leche de tigre, chili, cilantro, tortilla chips</i>	17
Crab Dip (GF) <i>Dungeness crab, cajun spice, trout roe, ritz crackers</i>	19
Mussels & Clams (GF) <i>Mixed or solo, classic white wine-garlic broth</i> add grilled sourdough or fries +3	23
Crab Bao <i>2pc sweet chili Dungeness crab bao, radish, green onion, cilantro</i>	26
Lobster Poutine <i>Atlantic lobster, fries, lobster bisque gravy, cheese curds, chives</i>	28
Fanny Bay Shooter <i>1oz whisky, house made Caesar mix, fresh oyster</i>	8
Beers by Phillips Brewing <i>Tilt Lager / blue buck pale ale</i> <i>Non-Alcoholic Iota Pilsner / Hazy IPA</i>	14oz 6
House Sparkling <i>Rosé Prosecco - Serena - Veneto, IT</i>	6oz 11 Btl 40
Champagne <i>Duval-leroy Brut NV - Cotes de Blancs, FR</i>	6oz 25 Btl 100
House Wines <i>Sauvignon Blanc / Merlot / Rose</i> <i>Open Estate - Okanagan, BC</i>	6oz 10 Btl 36
Premium Wines <i>Chardonnay - Kettle Valley - Okanagan, BC</i> <i>Winemakers Red Selection - rotating - BC</i>	6oz 12 Btl 48
Sparkling Sake <i>Rotating Sparkling sake - Japan</i>	300ml Btl 33



Understanding the history of west coast shellfish traditions helps us grow a stronger and more sustainable seafood future. By consuming shellfish and local seafood here today you are supporting coastal communities focused on using regenerative farming and fishing practices. To learn more about the seafood you are enjoying here today please scan the QR code.



Our oyster list is seasonal and always rotating to feature the best selection from our farms and a few of our farming friends.

Private Dining

We offer three tiers for private dining for customers looking for a space to enjoy a customizable and engaging evening at the Fanny Bay Oyster Bar.

Kelp Room

Up to 20 of your guests can enjoy a seated meal family style or a custom menu from our kitchen in our private room with a beautiful west coast kelp forest mural as your backdrop.

Half Room

Up to 50 of your guests can enjoy the westward half of the restaurant and bar for a seated meal or a mix & mingle style event. We offer customized menus that fit any event.

Full Room

Up to 100 of your guests can be hosted in our space. Our full room is a great space to mix & mingle while our staff puts out a spread of food and drinks customized to your parties tastes.

Catering

Our mobile oyster bar is a great addition to any event or party. Our expert shuckers are available for onsite oyster services, as well as a large spread of catered food options to make your next event unforgettable.

Our team of knowledgeable and skilled shuckers provide a fun and interactive experience to wedding receptions, cocktail parties, grand openings, or corporate events.



For private dining & catering inquiries please contact us at oysterbar@fannybayoysters.com