

Fanny Bay Oysters thank you for your support.

We do not shuck oysters to go. Please visit our retail market menu @ www.fannybayoysters.com for shellfish to go.

Features

THE FAMOUS “UMAMI BOMB”

Fat bastard oyster topped with Uni and Caviar **12**

PAELLA FOR 2 & 1 BOTTLE ROSE PROSECCO

Spot Prawns, Scallops, Mussels & Clams, Daily Fish, Chorizo, Saffron rice **75**

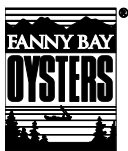
RAIN OR SHINE,
LET’S GET SHUCKED UP!

Patio Open From 12pm to Sunset

(weather permitting)

First Come First Serve

Happy Hour Oysters All Day



Patio Dining & To-Go Menu



Raw Bar

OYSTERS 3.50/EACH

Served with lemon, fresh horseradish and apple cider mignonette

SHUCKER'S DOZEN 40

FANNY BAY - Cucumber, slate finish

Beach grown - 18 month old - Fanny Bay, 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

CHERRY STONE - Light chew, heavy brine

Wild harvest - 4 years old - Miramichi, NB

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

SUN SEEKER - Firm, sweet, light brine

Floating bag - 18 month old - Okeover, BC

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

TOTTEN VIRGINICA - Celery salt, earthy

Beach grown - 3 years old - Totten Inlet, WA

OLYMPIA - Soft copper, long brine finish

Beach grown - 5 years old - Totten Inlet, WA

GEODUCK SASHIMI 12/OZ

Soy, wasabi, sesame

MARINATED OCTOPUS 10/2 OZ

Sherry vinaigrette, Calabrian chili

Add ons

SEA URCHIN 12/20 GRAM

Wild - Coastal BC

CURED SALMON 8/2 OZ

Beet, ikura, dill yogurt

CAVIAR 12/2 GRAMS 60/12 GRAMS TIN

Northern Divine - Sechelt, BC

House Favorites

CLAM CHOWDER

15

Manila clams, corn salsa, smoked paprika oil, pork belly

GRILLED OYSTERS

19

Fanny Bay Oysters, creole butter, gremolata

MUSSELS & CLAMS

19

Served mixed or solo, classic white wine broth

+Add bread or fries 3.00

FISH & CHIPS

17 1pc / 24 2pc

Beer battered Ling Cod, Kennebec fries, coleslaw, tartar sauce

FANNY BAY PAELLA

26

Daily fish, scallops, prawns, mussels & clams, chorizo, saffron

CAJUN SEAFOOD BOIL

49

Dungeness crab, mussels & clams, scallops, prawns, chorizo, potato, beans

Add half Dungeness crab +25.00

WHOLE DUNGENESS CRAB

35/LB

Classic steamed with butter, green beans, potatoes, and lemon

FEATURE OYSTERS

1.50/EACH

FEAT. PREMIUM OYSTERS

2.50/EACH

DEEP FRIED PICKLES

8

Panko crusted dill pickles spears, chipotle aioli

BRUSSELS SPROUT

8

Lemon, capers, chili

TRUFFLE FRIES

9

Kennebec fries, white truffle oil, chives, parmesan, aioli

AHI TUNA TARTARE

13

Soy, sesame, maple, cucumber

SABLEFISH COLLARS

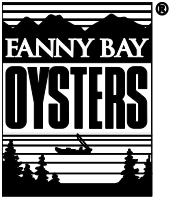
14

Wasabi mayo, chili, soy reduction

PRAWN COCKTAIL

15

Chilled prawns, lemon, cocktail sauce



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		
SHIPWRECK		14
Kraken spiced rum, ginger beer, Ruby port float, candied ginger		
BRAVEHEART		15
Bowmore No. 1 scotch, Ruby Port, Campari, Grand Marnier, persimmons		

Drafts

BEER - 14oz - 7 / 20oz - 9
ISLANDER LAGER - Vancouver Island Brewing - Victoria, BC
WUNDERBAR KOLSCH - Bridge Brewing - North Vancouver, BC
JONGLEUR WIT ALE - Strange Fellows Brewing - Vancouver, BC
TIGER SHARK CITRA PALE ALE - Phillips Brewing - Victoria, BC
BROKEN ISLANDS HAZY IPA - Vancouver Island brewing - Victoria, BC
NITRO STOUT - Persephone - Gibsons, BC
RED PILSNER - 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
VIIGNIER - 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	58
GEWÜRZTRAMINER - Joie Farm - Naramata, BC	58
GRUNER VELTLINER - Culmina - Oliver, BC	63
ROSE	
CABERNET FRANC - Open Estate - Oliver, BC	9/13/35
RED	
MERLOT - Open Estate - Oliver, BC	9/13/35
PINOT NOIR - Three Sisters - Naramata, BC	55
CABERNET SAUVIGNON - Tom Gore - Napa, C	58
SPARKLING	6oz/BTL
ROSE PROSECCO - Gancia - Canelli, IT	11/40
ESPRIT - Jackson Triggs - Oliver, BC	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