

Fanny Bay Oyster Bar & Shellfish Market is proud to serve you premium shellfish raised on our farms in British Columbia, our sister farms in WA state with Taylor Shellfish, as well as other varieties purchased directly from farmers we know and trust. All of the seafood served here is sustainably farmed or fished to provide future generations with the same food we love from our oceans.

FANNY BAY - VANCOUVER - SAMISH - SEATTLE - BELLEVUE - SHELTON

## RAW BAR

\*Pick Your Plate 3.50/each

Served with lemon & fresh horseradish

\*Shucker's Dozen 38

Daily selection of our oysters

Fanny Bay - (Pacific)

Beach Grown - Fanny Bay, BC

Mattaki - (Pacific)

Tray Cultured - Barkley Sound, BC

Sun Seeker - (Pacific)

Float Bag - Okeover, BC

Kusshi - (Pacific)

Tumbled - Deep Bay, BC

Kumamoto - (Kumamoto)

Beach Grown - Chapman Cove, WA

Shigoku - (Pacific)

Tide Tumbled - Samish Bay, WA

Beausoleil - (Virginica)

Floating Rack - Miramichi, NB

Cherry Stone - (Quahog Clam)

Dive Harvest - Miramichi, NB

Totten Virginica - (Virginica)

Beach Grown - Totten Inlet, WA

Fat Bastard - (Pacific)

Tide Tumbled - Willapa Bay, WA

\*Ask about our house made sauces

## STEAMERS & CHILLED SEAFOOD

Dungeness Crab

Crab tomalley, grilled lemon, garlic butter, hand cut Kennebec fries

MP

Prawn Cocktail

Chilled jumbo prawns, house made cocktail sauce

17

Mussels & Clams

Served mixed or solo with your choice of our classic or spicy broth + add bread or fries 3.50

19

Geoduck Sashimi

Wasabi cucumber salad, teriyaki ponzu, pea shoots, red pepper drops

22

## SHARED PLATES

Fried Oysters

House made coleslaw & tartar sauce

18

Humboldt Squid Calamari

Jalapenos, cherry tomatoes, cilantro, chipotle aioli

15

Crab & Warm Brie

Breaded warm brie, local Dungeness crab meat, berry compote, crostini

22

Scallops & Pork Belly

Kale & apple slaw, tobiko, apple cider vinegar reduction

19

Smoked Oyster Poutine

House smoked oysters, stout gravy, cheese curds, crispy fried onions

16

Oyster Trio

Chef's daily selection of cooked Fanny Bay Oysters

22

## SOUPS - SALADS - SANDWICHES

Seafood Chowder

Tomato base, cod, shrimp, mussels, clams

12

Baby Kale Caesar

House made dressing, crispy pork belly, shaved parmesan

15

Clam Chowder

Classic cream base, bacon, manila & savory clams, potatoes

12

House Salad

Mixed greens, cucumber, sundried cranberries, cherry tomatoes, pumpkin seeds, white balsamic vinaigrette

13

### Pasta & Salad Add Ons

Fried Oysters 10

Ling Cod 12

Artic Char 15

Scallops 12

Prawns 12

Steak 16

Oyster Po'boy

Fried oysters, tomatoes, chipotle mayo, baby kale

15

Fish & Chips

Beer battered ling cod, hand cut Kennebec fries, house made coleslaw & tartar sauce

15/20/25

Prawn Banh Mi

Pickled carrots, cucumber, cilantro, Sambal sesame aioli

17

Squid Ink Linguini

Oyster mushrooms, sundried tomatoes, garlic white wine sauce

16

Dungeness Crab & Shrimp Roll

Cherry tomato, cucumber, pea shoots, dill mayo

17

Steak & Frites

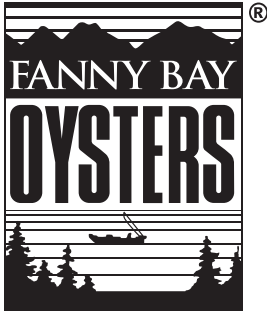
6oz sirloin steak, hand cut Kennebec fries, balsamic reduction, compound butter, baby kale

24



Recommended by the Vancouver Aquarium as ocean-friendly.

The consumption of raw or undercooked food poses an increased risk of foodborne illness.



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\*Ask about our house made sauces

## STEAMERS & CHILLED SEAFOOD

Dungeness Crab

MP

Crab tomalley, grilled lemon, garlic butter, hand cut Kennebec fries

Prawn Cocktail

17

Chilled jumbo prawns, house made cocktail sauce

Mussels & Clams

19

Served mixed or solo with your choice of our classic or spicy broth + add bread or fries 3.50

Geoduck Sashimi

22

Wasabi cucumber salad, teriyaki ponzu, pea shoots, red pepper drops

## SHARED PLATES

Fried Oysters

18

House made coleslaw & tartar sauce

Humboldt Squid Calamari

15

Jalapenos, cherry tomatoes, cilantro, chipotle aioli

Crab & Warm Brie

22

Breaded warm brie, local Dungeness crab meat, berry compote, crostini

Scallops & Pork Belly

19

Kale & apple slaw, tobiko, apple cider vinegar reduction

## SOUPS & SALADS

Seafood Chowder

12

Tomato base, cod, shrimp, mussels, clams

Baby Kale Caesar

15

House made dressing, crispy pork belly, shaved parmesan

Clam Chowder

12

Classic cream base, bacon, manila & savory clams, potatoes

House Salad

13

Mixed greens, cucumber, sundried cranberries, cherry tomatoes, pumpkin seeds, white balsamic vinaigrette

### Pasta & Salad Add Ons

Fried Oysters 10

Ling Cod 12

Artic Char 15

Scallops 12

Prawns 12

Steak 16

## ENTREE

Dungeness Crab Risotto

18

Saffron risotto, local Dungeness crab meat, pea shoots

Squid Ink Linguini

16

Oyster mushrooms, sundried tomatoes, garlic white wine sauce

Fish & Chips

15/20/25

Beer battered ling cod, hand cut Kennebec, house made coleslaw & tartar sauce

Steak & Frites

24

6oz sirloin steak, hand cut fries, balsamic reduction, compound butter

Pan Seared Artic Char

24

Warm farro, tomato jam, basil puree

\*Chef's Feature

MP

Ask about our fresh feature



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**COCKTAILS**

Choose Your Mule • Vodka – Moscow, or Bourbon – Kentucky, Rain City Ginger Beer, lime	9.50
Dark & Stormy • Kraken Rum, Rain City Ginger Beer, lime	9.50
Caesar • Russian Standard, Clamato, house made devil's advocate spice, house smoked Fanny Bay Oysters	10.50
Tequila Manhattan • El Jimador Tequila, Cinzano Rosso sweet vermouth	14
Whiskey Sling • Jim Beam Whiskey, simple syrup, lemon	13
Nomayo • Beefeater Gin, Aperol, St. Germaine, lemon, topped with bubbles	14
White Lady • Beefeater Gin, Triple Sec, lemon	14.50

**OYSTER SHOOTER**

Classic Shooter • Freshly shucked oyster on top of our whiskey based Caesar recipe	8.50
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**DRAFT BEER**

14oz – 6      20oz – 8

Postmark IPA • Vancouver, BC
Postmark Mandarin Wheat • Vancouver, BC
Central City Amber Ale • Surrey, BC
Parallel 49 Craft Lager • Vancouver, BC
Parallel 49 Gypsy Tears Ruby Ale • Vancouver, BC
Parallel 49 Wobbly Pop Pale Ale • Vancouver, BC

**CANS**

Lonetree Apple Cider • Okanagan, BC	7
Tanker Hard Tea • Surrey, BC	6
Red Racer Pilsner • Surrey, BC	6

**WINE**

<u>Sparkling</u>	<u>6oz / Bottle</u>
Brut • Jackson Triggs - Okanagan, BC	10.50 / 50
Rosé Prosecco • Ruffino - Florence, IT	11.50 / 55
Champagne • Veuve Clicquot - Reims, FR	130
Champagne • Pol Roger Cuvee Reserve Brut - Épernay, FR	140
<u>Whites</u>	<u>6oz / 9oz / Bottle</u>
Sauvignon Blanc • Open Estate - Okanagan, BC	7.75 / 11.75 / 38
Pinot Grigio • Ruffino - Florence, IT	10 / 15 / 47.50
Riesling • St. Hubertus - Okanagan, BC	10 / 15 / 47.50
Chenin Blanc • Quail's Gate - Okanagan, BC	11.50 / 17 / 55
Pinot Gris • Burrowing Owl - Oliver, BC	11.50 / 17 / 55
Chardonnay • Sand Point - Acampo, CA	11.50 / 17 / 55
Sauvignon Blanc • Kim Crawford - Marlborough, NZ	11.50 / 17 / 55
Rosé • Joie Farm - Okanagan, BC	12 / 17.50 / 60
<u>Reds</u>	<u>6oz / 9oz / Bottle</u>
Cab Merlot • Open Estate - Okanagan, BC	7.75 / 11.75 / 38
Malbec • Pascual Toso Estate - Mendoza, AR	9 / 13.50 / 45
Shiraz Cab • Inniskillin - Okanagan, BC	10 / 15 / 45
Pinot Noir • Siren's Call - Similkameen, BC	11.50 / 17 / 52
Cab Merlot • Cassini Cellars - Okanagan, BC	11.50 / 17 / 52
Pinot Noir • Meiomi - Napa Valley, CA	70

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## BRUNCH

Saturday & Sunday

10:30am – 3pm

Kentucky Fried Oysters & Waffles 16  
Spiced fried oysters, chili butter, maple syrup

Banana Nut Waffles 14  
Maple glazed walnuts, rum buttered bananas

Salmon Croque Monsieur 16  
Baked smoked salmon & cheese sandwich, béchamel sauce – make it a Madame +1 served with grilled tomato and kale salad

Smoked Oyster Skillet 15  
Eggs, bacon, sautéed peppers, baby kale, onions, served with hash browns, grilled tomato and kale salad

Smoked Salmon Benny 16  
Country biscuits, poached eggs, sautéed shallots, capers, hollandaise sauce, served with hash browns, grilled tomato and kale salad

Dungeness Crab Benny 17  
Country biscuit, poached eggs, tobiko, served with hash browns, grilled tomato and kale salad

Steak & Eggs 25

6oz Sirloin, country biscuit, two poached eggs, hollandaise, served with hash browns, grilled tomato and kale salad



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## **BRUNCH DRINKS**

Saturday & Sunday

10:30am – 3pm

<b>Mimosa</b>	10.50	<b>Harvey Wallbanger</b>	10.50
Bubbles & orange juice		Vodka, orange juice, Galliano	
<b>Bo-J</b>	7.50	<b>Michelada</b>	9.50
Parallel 49 craft lager & orange juice		Beer, Clamato, worcestershire, Tabasco	
<b>Caesar</b>	10.50	<b>Irish Coffee</b>	9.50
Vodka, Clamato, worcestershire, Tabasco		Jameson, Bailey's, coffee	

**Pick Me Up** 13

Kahlua, Bailey's, Espresso Vodka, coffee

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# FANNY BAY OYSTER BAR

## HAPPY HOUR

Daily 3pm - 6pm

### SNACKS

<b>Featured Oyster</b>	1.50 each
Shucked and served raw, lemon & horseradish	
<b>Deep Fried Pickles</b>	8
Panko crusted dill pickles spears & house made tartar sauce	
<b>Truffle Fries</b>	9
Hand cut Kennebec fries, white truffle oil, parmesan, chives	
<b>Fish Tacos</b>	9
Two snapper tacos, chipotle aioli, pickled onion, cilantro	
<b>Magma Mussels</b>	12
Baked sambal & sesame aioli, tobiko, chives	
<b>Fried Oysters</b>	13
Fried Fanny Bay Oysters, house made coleslaw & tartar sauce	
<b>Savory Clams</b>	14
Farm fresh clams, white wine, dill, garlic sauce + add bread or fries 3.50	
<b>Steamed Mussels</b>	14
Farm fresh mussels, white wine, dill, garlic sauce + add bread or fries 3.50	
<b>Prawn Cocktail</b>	16
Chilled jumbo prawns, house made cocktail sauce	



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# FANNY BAY OYSTER BAR

## HAPPY HOUR

Daily 3pm - 6pm

### DRINKS

Sauvignon Blanc	6.50/6oz
Open Estates - Okanagan, BC	32.50 /Btl
Cab Merlot	6.50/6oz
Open Estates - Okanagan, BC	32.50/Btl
Featured Draft Beer	5/ 14oz
Oyster Shooter	6.50
Freshly shucked oyster on top of our whiskey Caesar recipe	

