

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

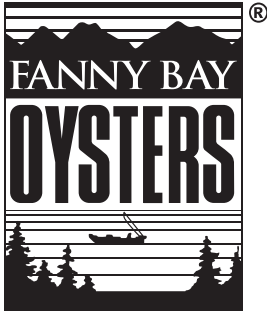
6oz sirloin steak, hand cut Kennebec fries, balsamic reduction, compound butter, baby kale

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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Tide Tumbled - Samish Bay, WA

Beausoleil - (Virginia)

Floating Rack - Miramichi, NB

Cherry Stone - (Quahog Clam)

Dive Harvest - Miramichi, NB

Totten Virginia - (Virginia)

Beach Grown - Totten Inlet, WA

Fat Bastard - (Pacific)

Tide Tumbled - Willapa Bay, WA

*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