

ICE HOUSE

Oyster Bar Ltd.

Celebrating
seasonal
products of the
region at your
table.

MAIN COURSES

ICE HOUSE FISH and CHIPS | 15 / 23

*Ling cod in beer batter, tartar sauce, cole slaw.
Indulge with us one piece or two?*

PAN SALMON | 29

*Fillet of Local Salmon pan seared, house made
Spätzle, kale and a carefully crafted sauce Vierge.*

POACHED HALIBUT | 33

*Local fresh Halibut poached in a grilled shallot oil.
Kale, green lentils, soft poached island egg, Tofino
Brew Co. peppered beer mash, compound butter.*

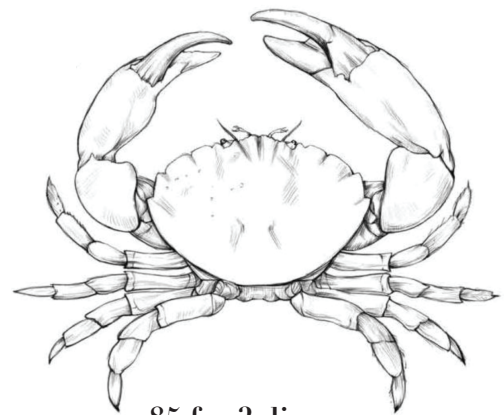
GRILLED Hanger steak | 29

*7oz AAA Steak served medium rare with corn
bread, shitake mushrooms, zucchini, red eye sauce,
pickles and lumpfish caviar.*

SPAGHETTI ALLA PUTTANESCA | 23

*A South Italian classic puttanesca with parsley,
capers, black olives, anchovies and garlic. Finished
with local cherry tomatoes topped with Grana
Padano formaggio and white anchovies filet.*

CAJUN CRAB BOIL



85 for 2 dinners

*Dungeness crab from Clayoquot
Sound, Island Clams, marinated
calamari, fresh salmon and cod,
braised local veg, sour dough
bread. All of this wonderfully
infused with our Cajun ginger
butter broth.*

ON THE SIDE

- Fries and Spice | 5
- Mixed Leaf Salad and Seeds | 5
- Garden Veg | 7 |
- Home Made Sour Dough | 5
- Corn Bread and Creme Fraiche | 5

ADDONS

- Local Salmon | 17
- Local Poached Halibut | 18
- Crab Cluster | 25
- Pan Seared Scallop | 8

*** The suggested 18% Gratuity will be added to groups of 8 or more ***

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.