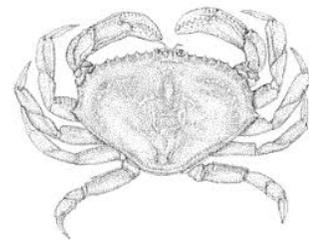




ICE HOUSE

Oyster Bar Ltd.



RAW BAR

Natural Oysters ... 1 / 3 6 /17.50 12/ 32
Freshly shucked, served on the half shell,
house mignonette and hot sauce.

Seafood Platter for Two Daily ... 55
inspiration of the freshest seafood the west
coast has to offer.

APPETIZERS

Leaf and Grains Mixed greens, pumpkin ... 9
seeds, barley with buttermilk dressing

Marinated Pan Seared BC Calamari ... 14
Burnt onion, confit Potato, radicchio, brown
butter and Granny-Smith apple.

Local Lingcod Croquette's Brussel ... 13
sprouts, melanzane sott oil, parsley,
arugula, chipotle creme fraiche

Cold Smoked Salmon Red onion, beets, ... 14
pickled egg, capers, cream cheese,
pumpernickle.

Umami Tsunami Oyster Baked Middle ... 7
Beach oyster, seasonal mushroom ragout,
marmite and anchiote mayonnaise, chives

SIDES

Homemade pretzel bun with seaweed ... 5
whip butter

Smoked potatoes with grilled spring ... 7
onion sour cream

Hokkaido Scallops Two served pan ... 9
seared

ENTRÉES

Manila Clams Cilantro, ... 1lb 15 2lb 29
kimchi, dashi, white wine, snow peas and
sprouts.

Grilled Hanger Steak 8 oz AAA served ... 27
medium rare, creamy mash potato, kale,
horseradish, bacon, blue cheese.

Poached Halibut Filet of local wild ... 29
halibut, kelp, butternut squash puree,
pickled mustard seed, green oil, romaine
gnocchi, parsnip.

Pan Seared Salmon Filet of local wild ... 26
salmon, Salt Spring Island mussels,
broccolini, fennel, chili, beurre blanc.

Pasta e Fagioli House made Cavatelli, ... 21
braised kidney beans, roasted tomato,
grana padano, soft poached egg,
cauliflower crumbs.

Maple Hills BC free range ... 39
Cornish-Hen for Two Cedar honey
glazed, hazelnut, braised savoy cabbage,
carrots, foie gras sauce

Cajun Crab Boil for Two Dungeness ... 85
Crab from Clayoquot Sound, island clams,
Salt Spring Island mussels, Humboldt squid,
salmon, halibut in a cajun ginger broth.
Served with smoked potato and house
made bread.

DESSERTS

Nanaimo Bar Sour cherry, smoke coconut ... 9
and ice cream

Lemon Tart Italian meringue, candied ... 9
ginger and lemon, poppy seed, sugar crust,
lemon curd.

A suggested 18% Gratuity will be added to groups of 8 or more. The consumption of Raw seafood poses an increased risk of foodbourne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.