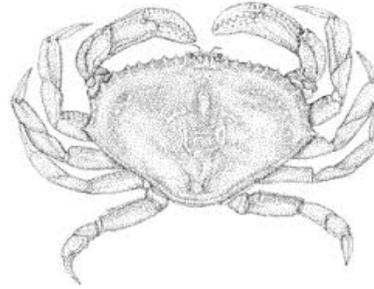


# ICE HOUSE

Oyster Bar Ltd.



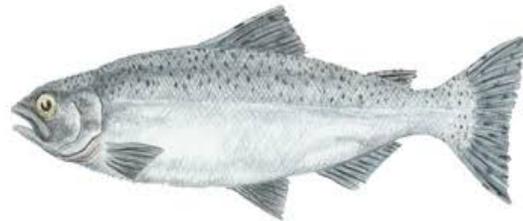
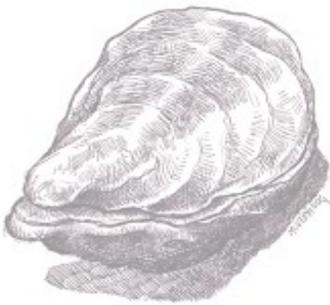
## RAW BAR

**Natural Oysters** Freshly shucked, served on the half shell, house mignonette and hot sauce.

... one 3 six 17.50 dozen 32

**Seafood Sharing Platter** Daily inspiration of the freshest seafood the west coast has to offer served chilled on ice.

... one tier 58 two tier 140



## APPETIZERS

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

**Island Beets Salad** Tonnato sauce, sunflower seeds, shallots, pickled carrots and dill. ... 13

**Manila Clams** Corned beef, kimchi, watercress, spring onion served with rye bread. ... 16

**Braised Octopus** Burnt onion, confit potato, radicchio, brown butter and Granny-Smith apple. ... 14

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

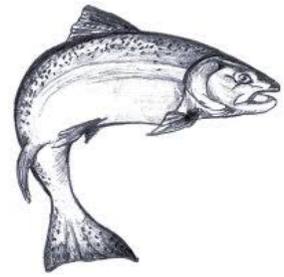
**Umami Tsunami Oyster** Baked Middle Beach oyster, seasonal mushroom ragout, marmite and anchote mayonnaise, chives ... 7

*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.*



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## ENTRÉES

- Mushroom Risotto** A mix of mushrooms Confit, ragout, sauté and broth. With toast rice powder, grana padano cheese and butter. ... 18
- Fettuccine alla Vongole** House made fettuccine, preserved Manila Clams, roasted tomato, garlic and arugula. ... 21
- Poached Halibut** Filet of local wild halibut, kelp, butternut squash puree, pickled mustard seed, parsley oil, romaine gnocchi, parsnip. ... 30
- Pan Seared Salmon** Filet of local wild salmon, Salt Spring Island mussels, broccolini, fennel, chili, beurre blanc. ... 26
- Grilled Hanger Steak** 8 oz AAA served medium rare, creamy mash potato, brassica, horseradish, bacon, blue cheese. ... 27
- Maple Hills BC free range Cornish-Hen for Two** Cedar honey glazed, hazelnut, braised savoy cabbage, carrots, foie gras sauce ... 39
- Cajun Crab Boil for Two** Dungeness Crab from Clayoquot Sound, island clams, mussels, octopus, salmon, halibut in a cajun ginger broth. Served with smoked potato and house made bread. ... 85

## SIDES

- Hokkaido Scallops** Two served pan seared ... 9
- Homemade pretzel bun** with seaweed whip butter ... 5
- Smoked potatoes** with grilled spring onion sour cream ... 7

## DESSERTS

- Nanaimo Bar** Sour cherry, smoke coconut and ice cream ... 9
- Lemon Tart** Italian meringue, candied ginger and lemon, poppy seed, sugar crust, lemon curd. ... 9

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