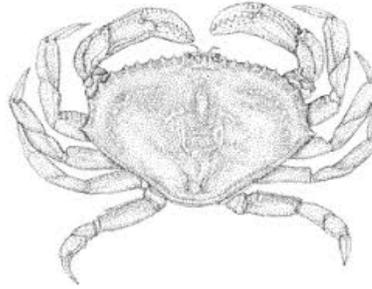


ICE HOUSE

Oyster Bar Ltd.



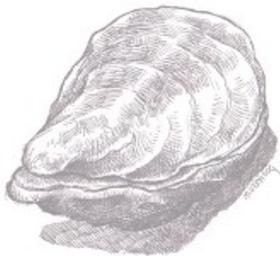
RAW BAR

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 68 two tier 144



APPETIZERS

Island Tomato Salad Raw and confit tomatoes, mole, pecan, old cheddar, Goji berries. ... 14

Manila Clams Beef Gravlax, kimchi, dashi, watercress, spring onion served with rye bread. ... 18

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

Braised & Grilled West Coast Octopus Soubise sauce, olives, confit potato, radicchio, brown butter and pear. ... 14

Beef Tartare Braised leeks, buck wheat, tarragon, jalapeno paste, red onion, potato chips. ... 14

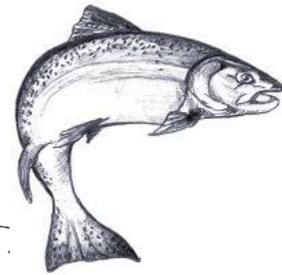
Umami Tsunami Oyster Baked Middle Beach oyster, seasonal mushroom ragout, marmite and anchote mayonnaise, chives. ... 7

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.



ICE HOUSE

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ENTRÉES

- Mushroom Risotto** A mix of mushrooms Confit, ragout, sauté and broth. With toast rice powder, grana padano cheese, asparagus and butter. ... 18
- Poached Halibut** Filet of local wild halibut, kelp, butternut squash puree, pickled mustard seed, parsley oil, romaine gnocchi, parsnip. ... 33
- Pan Seared Salmon** Organic blue barley, farro, caper sauce, honey carrot puree, salmon roe, braised fennel. ... 28
- Grilled Hanger Steak** 8 oz AAA served medium rare, creamy mash potato, roasted garlic, kale, blue cheese, tomato à la Provençal. ... 27
- 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. ... 93

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
- Rhubarb Tart** Sugar dough, brown butter, crème anglaise. ... 9

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