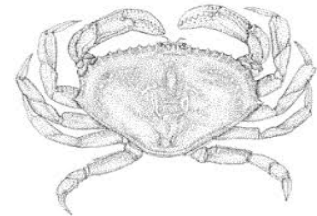


ICE HOUSE

Oyster Bar Ltd.

EARLY DINNER SPECIAL 4PM-7PM

Fish and Smoked Chips *Phillips Tiger Shark citra pale ale ... one piece 16 two piece 20*
beer batter, Local Snapper, Savoy cabbage and apple slaw, smoke potatoes, rémoulade
sauce.



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

Snapper Ceviche *Leeks, rhubarb, fiddlehead, tomato, lime.* ... 13

Mussels *Bacon, peas, dashi, savoy cabbage, spring onion served with rye bread.* ... ½ lb 13 1lb 25

Salt n Pepper Sidestripe Shrimp *Miso tahini dressing, watercress, eggplant, 5 spice, Korean pepper, mint.* ... 17

Braised & Grilled West Coast Octopus *Soubise sauce, olives, warm confit potato, radicchio, brown butter and nectarine.* ... 15

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

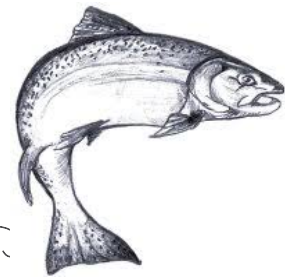
Umami Tsunami Oyster *Baked Middle Beach oyster, seasonal mushroom ragout, marmite and anchote mayonnaise, chives.* ... 7

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 and ragout. With toast rice powder, grana padano cheese, fava bean and zucchini.* ... 19
- Poached Halibut** *Filet of local wild Halibut, potato gratin, kelp, sweet and sour egg plant, Romesco sauce, leeks.* ... 31
- Pan Seared Salmon** *Braised lentils, salsa verde, honey carrot puree, salmon roe, braised fennel.* ... 26
- Grilled Hanger Steak** *8 oz AAA served medium rare, corn grit, Collard green, Anchiote, ramps butter.* ... 28
- 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
- Local preserved vegetable and pickle eggs** ... 7
- Half Dungeness Crab from Clayoquot Sound** *served steamed hot with butter or chilled on ice.* ... 27

DESSERTS

- Butter Tart** *Maple syrup, pecan, sour cherry.* ... 9
- Spiced Chocolate Pot** *Shortbread, Horchata, chipotle.* ... 9
- 1893 Eaton Mess** *Dry meringue, strawberries, rhubarb and cookie crumble.* ... 9

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