

Snack and Share

CRISPY PUB WINGS ^{GF} 19¾

salt and pepper, BBQ, sriracha hot, parmesan garlic, pineapple curry, honey garlic, sweet thai, caribbean jerk, or teriyaki

FRESH SHUCKED OYSTERS ^{GF} one 3½ | dozen 39

mignonette, lemon, served with horseradish and hot sauce
*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

WEST COAST CALAMARI 17¾

tossed with crispy banana peppers, red and green onion, served with tzatziki

^{NEW} OCEANWISE BALLS 16

shady-made panko crusted balls filled with scallop, shrimp, and dungeness crab served with shady-made tartar sauce

PICKLE SPEARS ^V 12¾

six breaded spears, served with ranch dip

MUSSELS ^{GF} 24

1 lb of fanny bay mussels steamed in a creamy white wine sauce with leeks, served with a garlic breadstick

CLASSIC POUTINE 15

fries, shady-made gravy and cheese curds

add bacon 4

SALT AND PEPPER DRY RIBS ^{GF} 16¾

one pound of tender, bone-in pork ribs, served with chipotle dip

FANNY BAY APPY 17½

4 local oysters dusted with semolina flour and pan seared, served with shady-made tartar sauce

^{NEW} SEAFOOD PLATTER 49

Beer Battered Prawns, West Coast Calamari, Oceanwise Balls, Pan-fried Oysters, fries and dips

Artisan Pizzas

fresh ingredients on shady-made thin crust

Sub Dairy Free Cheese 3

THE NEW GUY* ^{GF} 19¾

with shady-made bacon jam, chicken, banana peppers and fresh arugula (*been with us a while now, but the name stuck!)

MEAT'ZA ^{GF} 19¾

seasoned ground beef, honey cured bacon and pepperoni

TUSCAN FLATBREAD ^{GF} 19¾

caramelized onion, sundried tomatoes, roasted goat's cheese, mozzarella and fresh arugula, finished with a drizzle of balsamic reduction and pesto

^{NEW} THE CALIFORNIA ^{GF} 21½

a vibrant basil pesto base layered with succulent pink shrimp, sun-dried tomatoes, roasted goat cheese, and mozzarella, finished with a touch of fresh lemon

FEATURE PIZZA ^{GF} --

ask your server

make gluten-free 5

Salads

SHADY GREENS SALAD ^V ^{GF} half 9½ | full 12½

fresh greens, red onion, cucumber and tomatoes tossed in shady-made apple cider vinaigrette, full size served with a garlic breadstick

CLASSIC CAESAR ^{GF} half 13 | full 16

signature caesar dressing, shaved parmesan, real bacon bits and house-made croutons, full size served with a garlic breadstick

PRAWN COBB SALAD ^{GF} 20½

tossed with tomatoes, red onions, bacon, smoked gorgonzola cheese, and honey mustard vinaigrette, topped with sautéed prawns

UPGRADE YOUR SALAD

add grilled chicken, sautéed prawns, or shady-smoked salmon 7

Signature Soups

SEAFOOD CHOWDER ^{GF} 21

with fresh clams, spot prawns, bay scallops, cod, confit potato and honey cured bacon finished with shaved fennel and dill salad

BAKED FRENCH ONION 13

Thinly sliced Spanish onions sautéed in butter and olive oil with a rich au jus stock, classically finished French style with brandy and thyme, baked golden with a crostini and gruyere cheese

SOUP OF THE DAY ^{GF} half 9 | full 12

always made from scratch with love, full size served with a garlic breadstick

add cheese toast 5
make it a cheese toast 2.5

HAPPY HOUR

3:00PM - 5:00PM

MUG OF
PABST
BLUE RIBBON

5

MUG OF
OKANAGAN SPRING
1516 LAGER

6

6oz
GLASS OF
HOUSE WINE

5½

\$9 APPIES

Onion Rings, Pickle Spears,
Half Poutine, Half Caesar

\$13 APPIES

Calamari, Full Poutine,
Beer-Battered Prawns, Dry Ribs,
Oceanwise Balls,
Fanny Bay Appy, Steak Bites



* With purchase of a drink
* Not available for take-out

[all prices plus gst]

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY CONCERNS.

^V = Vegetarian selection

^{GF} = Can be made gluten free



Handhelds

served with your choice of fries or shady greens

BEEF DIP ^{GF} 19¾

thinly shaved roast beef and shady-made horseradish aioli on a toasted ciabatta bun with some au jus for dipping

"Make it a Philly" +5 peppers onions and cheese

FISH TACOS ^{GF} 21½

three warm flour tortillas filled with coleslaw, shady-made pineapple salsa and blackened cod

TRUE NORTH BISON 22

6oz bison patty, honey cured bacon jam, jalapeno jack cheese, crispy onion rings, fresh arugula, and grainy mustard aioli on a toasted brioche bun

STEAK SANDWICH ^{GF} 25

6oz flat iron steak cooked the way you like it, topped with onion rings, served on shady-made focaccia with shady sauce

add sautéed prawns 7 | add mushrooms 2½

PORTOBELLO MUSHROOM BURGER ^V 19

marinated grilled portobello mushroom topped with arugula, confit garlic mayo, herbed goat cheese, creamy pesto on a pretzel bun

^{NEW} NORDIC SALMON BURGER ^{GF} 24

our in-house smoked salmon fillet served over a chilled shrimp salad tossed with dill, capers, and lemon mayo, finished with fresh onion and crisp lettuce

burgers below are built with lettuce, tomato, pickle & onion on a toasted brioche bun

SHADY BURGER ^{GF} 19¾

charbroiled, shady-made, beef patty with shady sauce

Add Blue Cheese and Bacon or Swiss and Mushroom 4

BIG ISLAND CHICKEN BURGER ^{GF} 19¾

seasoned chicken breast, shady-made creamy sriracha and pineapple salsa

OYSTER BURGER 23¾

semolina crusted and pan fried fanny bay oysters with shady-made tartar sauce

OCEANWISE BURGER 22½

shady-made panko crusted scallop, shrimp, and Dungeness crab patty with fresh shady-made tartar sauce and white cheddar

UPGRADE YOUR SIDE

add poutine 5 | gluten free bun 3
half fries & half greens 3
caesar salad 4
yam fries or onion rings 4

ADD ON

mushrooms or sautéed onions 2.5 each
white cheddar, honey cured bacon or
shady-made bacon jam 4 each

Mains

FISH & CHIPS

- COD 1pc 20 | 2pc 24 | 3pc 28

- HALIBUT 1pc 25 | 2pc 33

- BEER BATTERED PRAWNS 5pc 23

craft beer batter, signature slaw, fries and shady-made tartar sauce

FISHERMAN'S PIE ^{GF} 25½

rich lobster bisque, shrimp, scallops and lobster topped with yukon gold mashed potatoes then baked with parmesan on top, served with shady greens

BONELESS BEEF SHORT RIB 30

slow braised then finished with red wine demi glace served with yukon gold mashed potatoes and market vegetables

BAKED LOBSTER MAC & CHEESE 25¾

lobster meat tossed with macaroni noodles in a rich three cheese sauce topped with panko bread crumbs and baked, served with a garlic breadstick

PRAWN SCAMPI FETTUCCINE 25¾

fettuccine tossed with succulent garlic-butter prawns and sun dried tomatoes, finished with shaved parmesan, fresh lemon juice, and served with a garlic breadstick

OYSTER ENTRÉE 26¾

four local oysters dusted with semolina flour and pan seared, served on shady-made tartar sauce with blended rice and market vegetables

MUSSELS ^{GF} 24

1 lb of fanny bay mussels steamed in a creamy white wine sauce with leeks, served with a garlic breadstick

JÄGERSCHNITZEL 1pc 22½ | 2pc 27½

breaded pork cutlet and yukon gold mashed potatoes topped with shady-made creamy mushroom gravy, served with market vegetables

GRILLED SALMON ^{GF} 27

fresh flaky salmon pan fried to perfection topped with a lemon, garlic butter compound served with herbed rice and market fresh vegetables

Desserts

NEW YORK CHEESECAKE 9

covered in shady made berry coulis and whipped cream

STICKY TOFFEE PUDDING 9

served warm with shady made caramel sauce

LONDON FOG CRÈME BRULEE ^{GF} 9

earl grey infused vanilla custard with crisp caramel

FLOURLESS CHOCOLATE TORTE ^{GF} 9

rich, dark callebaut chocolate torte with fruit coulis

BOWL OF VANILLA ICE CREAM ^{GF} 9

plain or add shady made caramel or chocolate sauce

add a scoop of ice cream to any dessert 3

[all prices plus gst]

for everything Shady, check us out at
www.shadyrest.ca

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