

# oysters

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

## fresh shucked on the halfshell

we feature fresh oysters from b.c. waters. we particularly like cecil's whaletown bay oysters from cortes island & hollies' hollywood oysters from denman island. we serve them over ice with a spicy mango cocktail sauce, black pepper mignonette, honey chipotle mignonette and a japanese ponzu sauce  
single \$2.25 1/2 dozen \$13  
bakers dozen \$24

## house smoked oysters

cherry wood smoked baynes sound oysters wrapped in bacon. not at all like those canned things you ate one late, late evening....  
\$9

## japanese breaded oysters

panko breaded deep fried baynes sound oysters served with green onion and ginger mayo  
small(usually about 3 or 4) \$9  
large(usually about 6 or 7)\$15

## pan fried oysters

baynes sound oysters, skillet fried with butter, garlic and lemon with herbed garlic toast  
small(usually about 3 or 4) \$9  
large(usually about 6 or 7)\$15

## baked oysters

we use only fresh b.c. grown oysters and feature the eight different styles listed below

### downtown

baked with fresh sage, mushrooms, leeks, garlic and butter

### santa fe

baked with a smoked chili and bourbon bbq sauce

### sonora

baked with chipotle chili & lime butter

### orient express

baked with a szechuan black bean, garlic and ginger sauce

### texas

baked with fresh lime, tequila and tabasco

### thai bbq

baked in a mild thai ginger sauce

### bottecelli

baked with cracked pepper, bread crumbs, parmesan cheese & olive oil

### rockefeller

baked with spinach, bacon and pernod. this version is not served with hollandaise

each \$3

1/2 dozen \$16

## oyster platter

all eight different oysters, or all the same with a caesar salad and garlic toast  
(no substitutions please)  
\$ 25

west coast shooter \$4  
a fresh shucked oyster over salsa with a your choice of vodka, absolut citron, arbol chili vodka, or tequila

east coast shooter \$4  
a fresh shucked oyster over cocktail sauce with champagne

# appetizers

steamed vegetable potstickers  
vegetarian dumplings with sesame  
ginger and soy dipping sauce  
\$6

garlic toast  
whole roasted bulb of garlic  
served with a warm baguette and  
gorgonzola mousse  
\$7

homous and pita  
cumin spiced homous with olive oil  
and grilled pita  
\$6 extra pita \$1

spicy southwestern chipotle  
chili and red bean dip  
spicy red bean dip with olive oil and  
grilled pita  
\$6 extra pita \$1

warm crab  
and wild smoked salmon dip  
with char grilled pita bread  
\$9 extra pita \$1

 honey garlic prawns  
whiteleg prawns sautéed in honey,  
butter, garlic and soy sauce on sesame  
rice pancake with grilled fruit \$11

 indonesian prawns  
whiteleg prawns simmered in a mildly  
spiced indonesian coconut curry with  
steamed basmati rice  
\$11

warm blue cheese, bacon  
and mushroom dip  
with char grilled pita bread  
\$7 extra pita \$1

 steamed clams, mussels  
(or a mixture of both)  
local shellfish steamed with your  
choice of sauce:

white wine, butter, garlic, fresh  
tomatoes, and lemon

or

spicy malaysian coconut curry

half pound serving \$11

one pound serving \$17

## oh yes, the fries

fresh cut and unpeeled b.c. potatoes,  
over 60,000 pounds sold a year

pulled pork poutine  
slow roasted pork shoulder, cheese  
curds, rosemary whiskey gravy,  
chicago fries. `nuff said.  
\$10

chicago style fries  
side \$2.75  
big bowl \$5

sweet potato,  
the original yam fry  
side \$3.25  
big bowl \$6

mixed  
side \$3  
big bowl \$5.5

special dipping sauce, tartar, chipotle  
mayo or ginger mayo  
\$.75 each

ali's mayo sampler  
(chipotle chili mayo, ginger mayo &  
special dipping sauce) \$1.5

rosemary & whiskey gravy \$1.5

# soups    salads    sandwiches

## the daily news

ever-changing vegetarian delights

Cup \$3    bowl \$6

(served bottomless between 11:30 and 2:30 pm)

## chicken penne soup

fresh vegetables, rice dumplings and chicken in a sweet and spicy chili chicken broth

\$6.50 add extra dumplings \$.50 each

## west coast chowder

smoked wild salmon, cherry wood smoked oysters and clams in a rich cream broth

bowl \$7 cup \$4

## cioppino soup

a spicy west coast style soup with local shellfish and seafood topped with crème fraiche

\$12

## ferris' big house salad

romaine lettuce, chickpeas, cherry tomatoes, cucumber, shaved fennel, carrot, toasted pumpkin seeds and crispy yam chips, served with your choice of dressing

dijon vinaigrette, creamy lemon feta, or ginger sesame

small \$7 large \$11

## caesar salad

our classic, with an anchovy rich, creamy dressing

small \$7.00 large \$11

add a grilled chicken breast  
or japanese breaded oysters \$4

## warm spinach

## and goats cheese salad

spinach leaves with crumbled goat's cheese, diced tomatoes, roasted pecans and a warm curried apple vinaigrette

\$11

all served with **one** choice of salad, caesar salad, fries, or daily soup chowder add \$1

1/2 salad 1/2 fries add \$ 1.5

## the gina lola

grilled zucchini, marinated artichoke hearts, roasted peppers, spinach, cumin spiced homous and feta on grilled sourdough

\$10

## falafel

spiced ground chickpea patties, in a char grilled pita with tomato, cucumber, and a lemon feta sauce

\$10

## curried chicken pita

chicken salad with roasted almonds, apple chutney and curried mayo, served in a grilled pita

\$10

## b.l.t.

bacon, lettuce and tomato with chipotle chili mayonnaise on grilled sourdough

\$10

## smoked tuna sandwich

smoked albacore tuna, bacon, lettuce, mayo and tomato on a brioche bun

\$12

## the piglet

pulled pork, slathered with smoked chili and bourbon bbq sauce with lettuce, tomato, red onion and pickle on a brioche bun \$10

## roasted chicken burrito

roasted chicken, refried red beans, tomatoes, salsa and cheese wrapped in a flour tortilla and served with sour cream

\$10

# burgers

all served with **one** choice of salad, caesar salad, fries, or daily soup chowder add \$1

1/2 salad 1/2 fries add \$ 1.5

## the burger

spring creek ranch natural beef with special sauce and house made relish \$11 *add the works \$3*

## chicken burger

grilled breast of free run chicken with chipotle chili mayonnaise \$11 *great made south of kentucky \$3*

**moroccan spiced lamb burger** with dried apricots, fresh mint & spicy harissa mayo \$12

## wild salmon burger

pan seared wild sockeye salmon with house made tartar sauce \$15

## oyster burger

japanese breaded oysters with green onion and ginger mayo \$11 *oysters like bacon \$1*

## tofu dog

a grilled "Yves" tofu hotdog, wrapped in a tortilla with house made relish and special sauce. \$9

## veggie nut burger

a sunflower & flax seed patty that oddly doesn't actually contain any nuts, with house made relish & special sauce \$10 *apple chutney & goats cheese wouldn't hurt \$3*

## great burger add ons for \$1

cheddar, swiss, feta, gorgonzola mousse, grilled fresh pineapple, bacon, chipotle chilies, mushrooms, bourbon bbq sauce, sautéed onions, apple chutney \$1 each

## great burger topping combos for \$3

**the works** cheddar, bacon, mushrooms

**the willy tell** apple chutney and goats cheese

**south of kentucky** bourbon bbq,bacon and cheddar

**fun guy** truffled mushrooms & swiss cheese

**the italian job** grilled portabello mushroom and gorgonzola mousse

# pasta

## pasta carciofi

artichoke hearts, roasted red peppers, nicoise olives, capers, spinach and a hint of anchovy, with linguine, garlic, olive oil and grated parmesan \$18

## oysters caliente

baynes sound oysters, bacon, green onions and tomatoes tossed with penne in a smoked chili cream sauce with grated parmesan \$18

## clam linguine

fresh local clams steamed with lemon, pernod, diced tomato, and cream tossed with linguine and grated parmesan \$18

## the pacific rim

wild salmon and whiteleg prawns tossed with rice noodles in a spicy szechuan black bean, garlic and ginger sauce \$18

## roasted garlic and chicken linguine

slow roasted chicken, spinach, onions and tomatoes tossed with linguine in roasted garlic infused olive oil with grated parmesan \$18

## nonna marcella

braised pork shoulder simmered with tomato, butter, fennel seed and chili, tossed with penne and grated parmesan \$18

# main meals

*available after 5 pm*

## steamed potsticker bowl

vegetable dumplings served on basmati rice with steamed vegetables, grilled portabella mushroom, marinated tofu and sesame, ginger soy dipping sauce  
\$15

## malaysian vegetable curry

stirfried vegetables simmered in a spicy coconut curry tossed with rice noodles, marinated tofu and roasted almonds  
\$15

## seafood laksa

whiteleg prawns, wild salmon & saltspring island mussels simmered in a spicy malaysian coconut curry broth, tossed with rice noodles  
\$19

## bouillabaisse

a spicy tomato and seafood stew of wild salmon, local shellfish, whiteleg prawns and crab leg, served with roasted red pepper rouille and a garlic crouton  
\$19

## grilled wild salmon

wild bc salmon on creamy polenta with salsa puttanesca and grilled vegetables  
\$19

## jambalaya

a selection of shellfish and seafood with chorizo sausage and roasted chicken in rice with a spicy tomato sauce  
\$19

## andalusian chicken

free run chicken braised with moorish spices, preserved lemon, picholine olives, orange & sherry  
\$19

## steak and some frites

charbroiled reserve angus AAA ny striploin steak, blue cheese, mushroom and bacon sauce, and chicago fries  
\$22

*add a side of creamed spinach \$4*

# desserts

something sweet to tell your brain that the meal is over

## crème brulee

house made with tahitian vanilla bean  
\$6

## sandy's famous chocolate brownie

raved and craved over, this one's a local favourite with a legend that's growing  
\$5

## italian rice and nut fritters

a ferris' classic. four rice dumplings covered in powdered sugar and flavoured with orange, amaretto and frangelico  
\$5

## chocolate custard

michael cluizel chocolate with salted caramel praline  
\$6

prices do not include hst. please advise your server of any allergies that you may have **before** ordering

# cold drinks

## pop

cola, diet cola, ginger ale, soda, tonic, root beer, sprite

\$3 bottomless

## specialty italian sodas

limonata, aranciata (orange), blood orange or grapefruit

\$2.5

## smoothies

mango, strawberry, pina colada or key lime. for those sizzlin' summer days (or rainy winter ones when you wish it was still summer)

\$5

## juice

orange, apple, grapefruit, pineapple, cranberry, tomato, clamato, lemonade

\$3

## dairy

2% milk, chocolate milk

\$3.5

## o'doul's non-alcoholic beer

\$3.5

## san pellegrino

sparkling mineral water

or acqua panna natural water

(1L) \$7

## ferris' iced caffe \$4

## john's famous sun tea

served bottomless \$3.25

# hot drinks

espresso \$1.5

cappuccino \$3

latte \$4

americano \$2

cocoaccino \$3

chai latte \$4

herbal chai latte \$4

london fog \$4

add a single shot of espresso \$.50

available decaffeinated or with soy milk for no extra charge

steamed milk, soy milk or hot chocolate

\$3.5

italian flavourings

almond, vanilla

\$.75

steamed apple juice

\$3.5

freshly ground coffee

\$2 served as a bottomless cup

sandy's hand crafted herbal tea blends

rosehip, chamomile, mint, black tea

chai or herbal chai

\$2

'silk road' green tea also available