

FRESH OYSTERS

ON THE HALF SHELL 15/28
With selection of house-made sauces

Available by the 1/2 dozen or dozen. Ask your server for today's selection!

FRESH KUSSHI OYSTERS 18/32
With selection of house-made sauces

MOBY'S OYSTER SHOOTER 4
2 oz. shot glass with one fresh-shucked oyster of your choice plus salsa, Clamato and fresh cilantro

We're pleased to be the only Salt Spring restaurant to provide fresh Hope Point oysters from the waters surrounding our island. They grow only 5km from the restaurant - as local as can be!

appetizers

BAKED BRIE FOR TWO 14

Oven baked round of brie with roasted garlic, house-made chutney + toasted Italian bread [gluten-free option available]

OYSTER DIPPERS 11

Five fresh oysters, panko breaded and fried, served with house-made cocktail sauce

BEER AND CHEESE CROCK 10

Melted parmesan, asiago, and cheddar with fresh baguette for dipping

PRAWN COCKTAIL 11

Chilled prawns, carrots and cucumber served with a zesty house-made cocktail sauce and pineapple chutney

AVOCADO PRAWNS 13

8 prawns with fresh avocado, cilantro and lime in a spicy red sauce of our own, served with fresh tortilla chips. [mild, medium or HOT!]

SPICY CRAB CAKES 13

Pan seared in white wine, butter and a house-made Creole rub, served with artisan greens and a jerked tartar sauce for dipping

MOBY'S CHICKEN WINGS 8/14

A half or whole pound, lightly breaded, flash fried and tossed with your choice of sauces: Honey garlic, salt + pepper/ Jack Daniels BBQ / Creole / jalapeno + root beer or spicy sambal, served with fresh veggies and blue cheese dip

MOBY'S FRESH-CUT FRIES 6

Served with house-made chipotle mayo

ONION RINGS 7.5

An old favourite, with chipotle mayo

CHIPS AND SALSA 6

Fresh corn tortilla chips with house-made salsa + sour cream [add guacamole 3]

share plates

APPETIZER ASSORTMENT 25

A 1/2 pound of wings with onion rings and fresh-cut fries served with chips + salsa and an assortment of house-made sauces

MOBY'S NACHOS DELUXE 10/17

Fresh red and white corn tortilla chips, onions, tomato, jalapenos, peppers, topped with melted cheese and served with salsa and sour cream [add guacamole 3]

soups+salads

SOUP OF THE DAY 8

MANHATTAN CLAM CHOWDER 10

Classic New York style chowder, made 100% in house with only the freshest ingredients

HOUSE SALAD 7, ENTRÉE 10

Mixed spring greens with carrot, cucumber, sun dried tomatoes, pea shoots, red onion, and a sweet chili and tequila-lime dressing

HOUSE CAESAR 7, ENTRÉE 10

Homemade citrus and garlic dressing with fresh croutons [gluten-free option available]

add Chicken 4
Smoked Salmon 6
Grilled Prawns 7
or Atlantic Cod 6

SMOKED SALMON PLATE 13

Smoked salmon + barbequed smoked salmon with capers, purple onion, lemon, cream cheese and toasted Italian bread slices [gluten-free option available]

SALMON + ENDIVE SALAD 13

Fresh endive tossed in a honey-parsley vinaigrette, topped with shredded, Creole-cooked Sockeye salmon, capers, blue cheese and toasted pecan pieces

hand-helds

* served on ciabatta with lettuce, onion and tomatoes, mayo, and pickle spear with a side of fresh-cut fries

MOBY'S CLASSIC BURGER 12

House-made grilled Angus beef burger

MOBY'S OYSTER BURGER 13

Panko breaded oysters with a house-made tartar sauce

CHICKEN BURGER 12

Grilled with a Mediterranean rub, topped with pineapple chutney [make it Creole if you prefer] [gluten-free option available]

LAMB BURGER 14

House-made lamb burger topped with fresh tzatziki

CREOLE SALMON BURGER 14

Sockeye salmon fillet charbroiled with BBQ sauce and a house-made Creole rub, topped with pineapple chutney [gluten-free option available]

ROBERT'S PECAN BURGER 14

Fabulous house-made combination of pecans, carrots, onion and spice blend - a great vegetarian option!

CUSTOMIZE YOUR HAND-HELD!

SUBSTITUTE:

House Salad or Caesar salad, 1/2 + 1/2, or fresh-cut sweet potato fries 1.5

ADD SOME:

Mushrooms, Bacon, Cheddar, Mozzarella or Swiss Cheese 1, or Stilton 1.5

MAIN EVENT

SEAFOOD LINGUINE 21

Clams, Salt Spring mussels and prawns, with onions, tomatoes, basil and garlic in a white wine and cream sauce, topped with fresh parmesan, served with Italian bread [gluten-free option available]

MOBY'S WEST COAST FISH POT 21

Salt Spring mussels, clams, prawns, wild sockeye salmon and Pacific ocean-run cod baked in a citrus-infused white wine and herb blend, served with Italian bread

NY STEAK 23

8oz AAA Canadian Strip Sirloin topped with sautéed mushrooms and red onion and served with Caesar salad and fresh-cut fries [add grilled prawns 7]

BLACK PEPPER SMOKED TOFU 16

Smoked SSI Soya Nova tofu, red peppers and cracked peppercorns pan fried with diced chillies, onion and garlic, served over rice

RICHARD'S CLAM + MUSSEL BAKE 19

Fresh Salt Spring mussels and clams cooked in a citrus and herb-infused cream sauce with blue cheese, bacon and tomatoes

TERIYAKI SALMON 18

Wild sockeye salmon baked in a house-made teriyaki sauce and served over rice with artisan greens and pineapple chutney

SAUCY RIBS 16/21

A half or full rack baked with Jack Daniels BBQ sauce or lemon and cracked pepper, served with fresh-cut fries [substitute House Salad or Caesar Salad 4]

SALT SPRING MUSSELS 19

A pot of fresh SSI mussels, steamed with white wine, butter, onion and garlic, served with fries, mayo and Italian bread for dipping [gluten-free option available]

FISH + CHIPS 14/17

Lightly battered Pacific ocean-run cod served with fresh-cut fries and house-made coleslaw, one or two pieces

Proud to support local food + beverage partners, including:

Duck Creek Farm
Evening Cove Oysters
Garry Oaks Winery
Gulf Islands Brewery
Little Qualicum Cheeseworks
Mistaken Identity Vineyards
Moonstruck Organic Cheese
Mt. Maxwell Roasters
Rob Scheres + Harbour House Organic Garden
Salt Spring Island Cheese
Salt Spring Vineyards
Soya Nova Tofu Shop

There's always something happening at Moby's! Keep us with us regularly at:

www.mobys.ca [facebook](#) [twitter](#)

Overfishing is the greatest threat to our oceans today. Ocean Wise's classification system is based on two categories: sustainable or unsustainable, simply a good or bad choice for our oceans. We are proud to be part of this program and offer only sustainable seafood on our menu.

Ocean Wise 

All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.

PINT CLUB

MOBY'S PINT CLUB AT MOBY'S IS A WEEKLY EVENT AND ONE OF THE MANY WAYS WE GIVE BACK TO OUR COMMUNITY.

As a Pint Clubber, you can bring your favourite beer mug/stein to Moby's and we will wash it and keep it safe for you for the year. We charge \$10/year for this privilege and all funds go to charity. You can drink out of your own mug whenever you are at Moby's, and especially on Wednesday!

At Pint Club we hold a ticket draw each Wednesday. We sell tickets all day long for \$5 each (again, all funds go to charity) and the prize, usually drawn between 10-10.30 pm, is a \$40 Gift Certificate for Moby's. Further, the winning tickets from each Wednesday draw go into a super draw on the last Wednesday in December, when the winning prize is drawn - a weekend for two in Ucluelet, just south of Tofino! The prize includes two nights' accommodation, a rental car to get you there and back as well as \$300 in spending money for gas and meals!

In addition to the Pint Club ticket sales, Moby's also contributes all the proceeds from our returned liquor bottles and other recyclable containers to the same pool of money. The charities we have supported include SS United Soccer, Greenwoods Foundation for Eldercare, Salt Spring Chapter of the BC-SPCA, ArtSpring, the Salt Spring Arts Council, the Animal Wildlife Shelter and the Vancouver Aquarium.

Please tell your friends about Pint Club at Moby's and invite them to share in the fun each Wednesday!

“We contribute all the proceeds to local charities”

If you'd like to receive support for your local charitable cause, please let us know so we can take the next steps together!

our story:

Founded in 1990, and now the only pub on the island, Moby's continues to thrive as the gathering place for both locals and visitors to Salt Spring Island.

Moby's Oyster Bar + Marine Grille is a food-lover's pub. Expect epicurean delights from our kitchen where we pride ourselves in making almost all our foods and sauces in house. Taste the difference!

We live next to the ocean and it's natural for us to want to emphasize the bounty of our ocean location on our menu. Vegetarians and carnivores are also well-accommodated in the menu selections.

Please note that many of our dishes can be made gluten-free for your enjoyment!

“We pride ourselves in making almost all our foods and sauces in house. Taste the difference!”

We are excited to support local growers and food providers as much as we can, incorporating their ingredients into our recipes.

Apart from our food, Moby's offers a unique selection from our 16 beer taps, a curious mix of local and import beers guaranteed to quench your thirst. You'll also find a small but carefully selected wine list, with excellent choices by the glass and by the bottle. Watch for our wine specials, where we offer unique wines, available only in small quantities and not generally available in stores!

To round out your Moby's Experience, we are Salt Spring's biggest music venue, with plenty of live entertainment to delight your senses and get you dancing! Read our music posters or visit our website to learn about who's playing next at Moby's. www.mobys.ca

Welcome to Moby's Oyster Bar + Marine Grille, the food lover's pub on Salt Spring Island. Thank you for choosing to be with us today!

BUSINESS OF THE YEAR!

We are proud to have been selected as Salt Spring Island's Best Business of 2010, with more than 10 employees.

Is Moby's Salt Spring's Greenest Restaurant?

WE THINK SO. 'GREEN' HAS MANY ASPECTS TO IT.

It means choosing all our products wisely. It means taking a leading approach to recycling and it means helping many friends and colleagues join in the lead we are taking.

Choosing to be an Oceanwise™ partner is a key part of our overall effort to support sustainability. All of the seafood products we use have been caught or harvested in a manner that preserves marine habitats and ecosystems.

At Moby's we are proud leaders in recycling. It has taken a strong group effort, from all our staff members to create a complete recycling mentality in our restaurant. All of our kitchen waste is recycled into compost, including oyster, mussel and clam shells, chicken bones, meat scraps, paper towels and all our vegetable cuttings.

All soft plastics, metals, hard plastics are separated and sent for re-use. We even take this attitude down to the micro level of separating wine corks and bottle caps!

“All of our kitchen waste is recycled into compost. We even separate wine corks and bottle caps!”

“It means helping many friends and colleagues join in the lead we are taking.”

We are masters at knowing what is recyclable and how to separate the components of the restaurant waste stream.

We're very pleased to say that the only thing we can't yet recycle is broken plates, and we are working on that as well. Our broken glassware is donated to a local artisan for her particular craft!

“Our actual garbage output has dropped 95%”

We're proud to tell you that our actual garbage output has dropped 95%, from 202 cubic feet per month to only 10 cubic feet monthly. We are working hard to become 100% garbage free.

And we aren't satisfied yet. Our longer term goal is to become carbon neutral. That's a big objective for a restaurant that serves 30,000 meals each year!



PREVIOUS GARBAGE OUTPUT: 202 cu.ft/m



CURRENT GARBAGE OUTPUT: 10 cu.ft/m

desserts

ROBERT'S FAMOUS CHEESECAKE 7.5

MICHAL'S CRÈME BRÛLÉE 7.5

PIERRE'S PIE OF THE DAY 6

[add a scoop of French vanilla ice cream 2]

coffee+tea

COFFEE 3

LATTE 4

CAPPUCCINO 4

ESPRESSO 3

AMERICANO 3

EXTRA SHOT ESPRESSO 1

STEAMED MILK 2.5

HOT CHOCOLATE 3

OVALTINE 3

TEA 2.5

POT OF TEA 3

Our forests provide clean water, purify the air, maintain biodiversity, provide habitat for species, and play a central role in reducing the impacts of climate change. FSC is an international certification and labeling system dedicated to promoting responsible management of the world's forests. These menus are printed on 100% post-consumer recycled paper, and will be recycled again when necessary.

