

THE WHALESBONE OYSTER HOUSE



Gday -- Thanking you all for your ongoing interest and embracing all we are up to here at The Whalesbone. As you are well aware, fall is a busy time for all as we chase the last days of hot weather, and gear up for the craziness of fall and then winter. So what better time to treat your lover to some oysters and all will be fine, whilst you drink, frolic and dine.



The Oyster House

From the Oyster Bed

Fall brings on the finest oysters of the season, from both the east and west coasts. Just as revved up as the rest of us, our oyster farmers are excited for the fall and winter oyster season. Like bears before slumber, the oysters are fattening themselves for a cold winter. When the temperature really drops is when

you see the west coast oysters shine, as the water is slightly warmer there. This is important to keep the oysters feeding, whereas colder temperature on the Canadian east coast make the oyster dormant so they stop feeding.

The Famous Kitchen Menu

Chef Charlotte is going to rock out at Gold Medal Plates, [click here to learn more.](#)

It's the first year women chefs have been invited so it should be a nice change of pace for everyone! Wine pairing is by Fadi Ayoub. [Click here](#)

for the Foodieprints blog post on Ms. Charlotte!

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Our new Sous Chef Kris Kshonze is doing an excellent job. Loyal, hardworking and an all round swell guy! Keep on rockin it Shonzay!



New menu items that Char(lotte) is loving right now:

Qualicum Bay Scallops with Split Peas/Braised Pork Belly/Apple Cider Reduction/Cabbage, Kale and Apple.
Reminiscent of Pea soup but more complex.

Also we're all super excited about Big Eye Tuna coming in. Chef Char is currently brainstorming ideas for it in the basement. Her favorite place to get inspired. Come and check it out!

For any menu questions or details please contact our chef Charlotte at charlotte@thewhalesbone.com

Across The Hardwood and Table Service

On the floor we have seen a big roster change in the departure of floor manager, Richard Boucher. During five years of outstanding service, Richard played a very integral role in

developing the service and atmosphere of The Oyster House. Like the YMCA song, he has gone west. We hope to hell that he never comes back, but we hate to see him go. All the best Richie and thank you from The Oyster House Gang.

With big shoes to fill, we welcome Peter McCallum (no relation to Sean). Pete's role will be that of wine lists and service management.

Peter worked at Rodney's Oyster House from 1996 until 2007 at the original Adelaide St address and the current King St location. Additionally he opened and managed the Rodney's Vancouver location.

Also in Toronto, from 2007 to August 2010, Peter played for the King Street Food Company, where he opened thousands of oysters for clamoring guests at Jacobs and Co.

He comes to us with awesome oyster, food and wine knowledge. Peter is single and a Libra. He loves long walks on the beach with beautiful buxom women. He is quite buxom himself. Peter and Whalesbone owner Joshua Bishop have a long history of laughing hard and working harder.

As you may have known we were closed for renovations. They were successfully completed and we are happy to be open with new surfaces and not many changes. Sorry for any inconvenience this may have caused, but it was a necessary evil to keep to the standards which we hold very high.

If you have questions with regard to service or Oyster House bookings, please contact Service Manager Pete at 613.231.8569 or peter@thewhalesbone.com.

The Whalesbone Catering

Our Chef of Catering, Kate, spent most of July in San Francisco on a food and drink tour that included a dinner at The French Laundry. Check out her eating adventures at:

stuffweate.wordpress.com

Party season is just beginning and our catering department is in full swing. So if you are thinking of us, give a call now to ensure you get the day you need.



Upcoming events include Beau's Oktoberfest on Oct. 2nd in Vancleek Hill! We'll be serving up lobster reubens and oysters of course! Other events include our annual showcase for event planners; a Parliamentary reception to celebrate our fresh water lakes and rivers; and all our beautiful wedding receptions for our great couples tying the knot this fall!

The holiday season is fast approaching and we are booking staff parties and holiday celebrations. Book early to get the date you want!

For references or more info on our catering services please contact our event coordinator Kate at 613.266.6743 or kate@thewhalesbone.com.



The Whalesbone Sustainable Oyster and Fish Supply

Q - Sustainable Fish? What does it mean? What makes us Sustainable?

A - Simply, there are good fish and bad fish for us as a general public to consume. By good we are not referring to the age or quality of the fish (although very important).

What factors are considered when determining the sustainability of seafood?

1. The status of a fish's stock (is there a lot or not too many in the ocean).
2. Where the fish is caught.
3. How the fish is caught.
4. How these fishing methods interfere within the ocean ecosystems.

What makes us sustainable in way of oyster and fish supply is that we make the best conscious efforts to ensure that

all the ocean and fresh water products we purvey satisfy sustainable fishing initiatives and practices.

We are Ocean Wise certified. [Click here to lean about Ocean Wise and see what it's all about.](#)

We consider Ocean Wise to be one of the Canadian leading bodies on sustainable fishing practices, and entrust their information and studies to help determine our public offerings. Please find out more about Ocean Wise and other ocean friendly initiatives.

Expanded Retail Hours

Retail hours have expanded to five days a week! Lunch is 11-2 Tuesday to Saturday and the shop is open 10-6 on those days as well. Stop by and pick up sustainable fish for dinner! Linda, Todd and Brett are always there to give you great cooking tips!

Our famous brown bag lunch is becoming more famous and is a must try! Lunch Chef Billy has taken the brown bag to a whole new level! Try the octopus wrap, the tomato gazpacho, cod BLT (yes that's with our own bacon

Bill makes in-house), plus all the classics!

Our In House Smoked items are out of this world. Try Smoked Albacore Tuna, Sockeye Salmon, BC Scallops, and soon to be, Smoked Mackerel.

Fresh for Fall, expect to see the following:

Lake Erie - Fresh Walleye, Perch

BC - Halibut, Sablefish, Salmon (Sockeye, Red and White Kings, Pink, Coho), Oysters, Scallops, Pacific Cod, Sardines and more.

Maritimes - Oysters, Clams, Hook and Line Caught Tuna, Mackerel,

Ottawa Area - Live Arctic Char, Rainbow Trout, Speckle Trout and more on availability.

For more info about our retail/ wholesale shop please contact Brett Arden our oyster and fish supply supervisor at 613.231.3474 or brett@thewhalesbone.com