



S E A F O O D H O U S E

We are Refreshingly Local

Blue Crab Seafood House is committed to showcasing local flavours from ingredients raised, grown, and baked right here on beautiful Vancouver Island

Appetizers

Signature Crab Cakes	19	Our famous crab cakes, chili aioli, and house slaw
Organic Greens	14	Heritage greens, goat cheese, heirloom tomatoes, cucumber, pine nuts, pumpkin seeds, and house vinaigrette
		Add:
		Chicken 6
		Prawns 12
		Feature Local Fish 14
Salt Spring Mussels	21	Local mussels, white wine garlic butter sauce, heirloom tomatoes, and basil; add fries 2.5
Calamari	17	Crispy line caught Humboldt squid, with fried jalapenos, red peppers, lemon, garlic pepper rouille, and house slaw
Wings	16	One pound of wings, choice of salt & pepper, honey garlic, peanut satay, or buffalo franks, served with ranch or blue cheese dip
Seafood Chowder	16	Cream based with clams, smoked salmon, cod and prawns, served with Portofino cracked pepper and garlic bread

Mains

BC Steelhead	35	Pan seared local Steelhead, coconut black Thai rice, market vegetables, pea shoot and cilantro butter sauce
Bouillabaisse	32	Fresh local fish, mussels, clams, fingerling potatoes, shaved fennel, saffron tomato broth
Beef Rib	35	Braised beef rib, creamy truffle and chive whipped potatoes, market vegetables, red wine reduction
Seafood Pasta	35	Fresh Island clams, house smoked candied salmon, wild prawns, spaghetti, white wine cream sauce, asiago, and arugula
Chicken Carbonara	29	Pasta tossed with free-range chicken breast, double smoked bacon, asiago cream sauce
Crab Dinner		Steamed crab, drawn butter, lemon, served with organic green salad, or roasted fingerling potatoes and local market vegetables
Snow Crab	49	Dungeness 55

Casual Fare

Fish and Chips		Cod, fries, housemade tartar and slaw Cod 1pc 17 / 2pc 21
Chicken Sandwich	18	Rosstown grilled chicken, swiss cheese, red onion, guacamole, roasted red peppers, lettuce, and pesto mayo on Portofino ciabatta, served with fries or greens; Substitute chowder 4
Classic Beef Burger	18	House made 4 oz smashed burger, Dijon aioli, beefsteak tomato, red onion, house made quick pickle, cheddar cheese, served with fries or greens; Substitute chowder 4; Double beef 4
Prawn Po'Boy	18	Crispy wild prawns, house slaw, tomato, onion, chili aioli on a toasted baguette, served with fries or greens; Substitute chowder 4



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*Please notify your server prior to ordering about all food allergies and/or accommodations.
*Not all ingredients are listed **

VIHA advises: "Consumption of raw or undercooked seafood, shellfish, meat, or eggs poses an increased risk of food-borne illness."

We invite you to visit our website bluecrab.ca to review our COVID-19 protocol.

We appreciate your understanding and patience as we offer a limited menu with limited staffing and hours. We kindly ask that guests do not move tables or chairs, or move about the room unless necessary in order to maintain 6 feet of distance between guests. Please wear a face covering unless seated for dining.