

CRAB

Alaskan King Crab (GF) 68

Served with drawn butter, lemon, herb roasted potatoes, and local market vegetables

Local Dungeness Crab (GF) market price

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All Crab, All the Time (GF) 60

King crab leg, Snow crab cluster, half Dungeness crab served with drawn butter, lemon, herb roasted potatoes, and local market vegetables

MAINS

Seafood Paella (GF) 38

Seared rock fish, Salt Spring mussels, wild Argentine prawns, and Four Quarters dry Spanish chorizo sausage in saffron rice

Scallops & Prawns (GF) 35

Seared Digby scallops, poached wild prawns, baby bok choy, and fresh snap peas in red curry on Forbidden Black Thai rice

Rack of Pork (GF) 34

Cast iron Tomahawk rack of pork, roasted garlic chive mashed potatoes, local root vegetables, and brandy apple sauce

Ling Cod (GF) 40

Locally caught Ling cod with warm caramelized fennel fingerling potato salad, toasted pine nuts and lemon brown butter sauce

Wild Prawn Penne 34

Wild prawns, heirloom tomatoes, basil, mozzarella di buffala, vegetables, and penne pasta tossed in light tomato sauce

Chicken Schnitzel 30

Free range chicken breast tenderized thin with roasted red beet Spätzle, caramelized Brussels sprouts, and lemon caper sauce

Braised Beef Rib 33

Braised boneless beef rib, cambozola arancini, seasonal vegetables, aged balsamic demi glace

Filet Mignon & Lobster Tail (GF) 60

Grilled 6oz tenderloin steak, poached lobster tail topped with béarnaise sauce, chive mashed potatoes, and local market vegetables

APPETIZERS

Bacon & Scallops 22

Seared Digby scallops and pork belly with savoy cabbage, almond vinaigrette

Fresh Oysters (GF) 22

Half dozen of chef's choice raw Pacific premium oysters with lemon, grated horseradish, mignonette

Salt Spring Island Mussels (GF) 21

Local mussels, dry Spanish chorizo sausage, heirloom tomatoes, vermouth, garlic rouille; **add fries +2.5**

Calamari 16

Crispy line-caught squid with fried jalapeños, red pepper, lemon, garlic pepper rouille, and fennel slaw

Crab Cakes 19

Our famous crab cakes served with fennel slaw and chili aioli

Portofino Garlic Loaf 8

Freshly baked garlic pepper loaf with house herb garlic butter and asiago

Caprese Salad (GF) 14

Natural Pastures buffalo mozzarella, heirloom tomatoes, arugula, balsamic reduction, olive oil

Organic Greens (GF) 12

Organic greens, toasted walnuts, dried cranberries, St. Clair blue cheese, lemon honey vinaigrette

Caesar Salad 12

Romaine tossed with our house caesar dressing, asiago, garlic croutons, bacon

Manhattan Chowder 12

Pacific white fish, wild prawns, local mussels & potatoes in a tomato base with garlic crouton

Wild Mushroom Bisque 12

Creamy wild mushroom purée, thyme, sherry, truffle oil, garlic crouton

FEATURES

Crab & Seafood Platter for Two 160

Line-caught crispy Calamari to start, followed by one whole Dungeness crab, two King crab legs, two clusters of snow crab, pan seared Digby scallops, poached wild prawns, creamy crab risotto, and local market vegetables

Surf & Turf Platter for Two

Beef Rib 135 | Tenderloin 165

Signature crab cakes to start; choice of Snow, King, or Dungeness crab, served with sautéed wild prawns & scallops, lemon, drawn butter, two Beef Ribs or two 6oz tenderloin steaks, red wine jus, signature risotto, and local market vegetables

More Seafood?

1/2 dungeness	*market price
1/2 lb snow crab	+ 22
1/2 lb king crab	+ 34
atlantic scallops	+ 22
lobster tail	+ 23.5
wild prawns	+ 12

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

Parties of 8+ are subject to 18% service charge (GF) = Gluten free; Most of our items can easily be modified to be gluten free.

Ask your server for Chef's daily vegetarian and vegan specials. Please always notify your server of any food allergies.

VIHA advises:

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