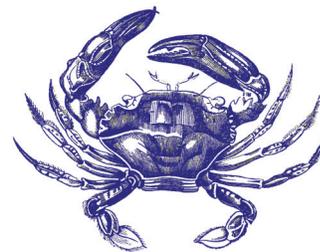


LOUNGE

DINNER 5pm - 10pm



APPETIZERS

Share Platter 40	1/2 Snow crab with crab cakes & blue crab dip
Bacon & Scallops 22	Seared Digby scallops and pork belly with fennel slaw and almond vinaigrette
Fresh Oysters (GF) 22	Half dozen of Chef's choice raw Pacific premium oysters with lemon, grated horseradish, and house mignonette
Calamari 16	Crispy line-caught squid, with fried jalapeños, red peppers, lemon, garlic pepper rouille, fennel slaw
Crab Cakes 19	Our famous crab cakes, savoy cabbage & fennel slaw, and chili aioli
Blue Crab Dip 16	Creamy warm crab, jalapeño and artichoke dip, served with house chips & salsa
Local Mussels (GF) 21	Salt Spring Island mussels, dry Spanish chorizo sausage, heirloom tomatoes, vermouth, garlic rouille; add fries +2.5
Wings 15	One pound of breaded wings, choice of salt & pepper or hot, served with blue cheese dip
Portofino Garlic Loaf 8	Freshly baked garlic pepper bread with herb garlic butter and asiago cheese
Manhattan Chowder Cup 8 Bowl 12	Pacific white fish, wild prawns, local mussels, and potatoes in a tomato base with garlic crouton
Wild Mushroom Bisque Cup 8 Bowl 12	Creamy wild mushroom purée, thyme, sherry, truffle oil, garlic crouton
Organic Greens (GF) 12	Organic greens, toasted walnuts, dried cranberries, St. Clair blue cheese, lemon honey vinaigrette
Caesar Salad 12	Romaine, house Caesar dressing, asiago, croutons, bacon
Caprese Salad (GF) 14	Natural Pastures buffalo mozzarella, heirloom tomatoes, arugula, balsamic reduction, olive oil

More Seafood?

1/2 dungeness *market price
atlantic scallops + 22

1/2 lb snow crab + 22
lobster tail + 23.5

1/2 lb king crab + 34
wild prawns + 12

MAINS

Fish & Chips

Cod 1pc 19 / 2pc 25
Halibut 1pc 23 / 2pc 29.5

Housemade tartar, savoy cabbage & fennel slaw, served with fries, soup, or salad

Beef Rib Sandwich 28

Braised beef rib on Portofino garlic pepper bread, topped with arugula & demi glace, served with fries, soup, or salad

Crispy Cod Burger 23

Organic greens, tomato, cabbage, tartar, and spicy aioli on a brioche bun, served with fries, soup, or salad

Burger Deluxe 19

100% ground chuck or organic chicken breast, organic greens cheddar, tomato, mustard aioli, pickled onion, served with fries, soup, or salad; **add bacon + 2**

Seafood Paella (GF) 38

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

Scallops & Prawns (GF) 35

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

Rack of Pork (GF) 34

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

Ling Cod (GF) 40

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

Wild Prawn Penne 34

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

Chicken Schnitzel 30

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

Filet Mignon & Lobster Tail (GF) 60

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

Alaskan King Crab (GF) 68

Drawn butter, lemon, herb roasted potatoes, local vegetables

Local Dungeness Crab (GF) *market price*

Drawn butter, lemon, herb roasted potatoes, local vegetables

All Crab, All the Time (GF) 60

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

Crab & Seafood Platter for Two 160

Calamari to start, followed by a whole Dungeness crab, two King crab legs, two clusters of snow crab, Digby scallops, wild prawns, crab risotto, and local vegetables

Surf & Turf Platter for Two

Beef Rib 135 | Tenderloin 165

Crab cakes to start; Snow, King, or Dungeness, sautéed prawns & scallops, two beef ribs or 6oz tenderloin steaks, red wine jus, signature risotto, local vegetables

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; Please notify your server of any allergies.

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