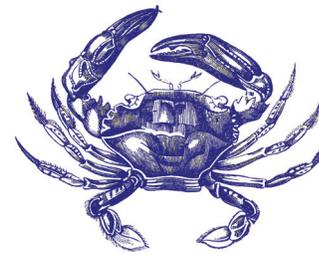


LUNCH

11am - 5pm



APPETIZERS

Share Platter 40	1/2 Snow crab with crab cakes & blue crab dip
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
Blue Crab Dip 16	Creamy warm crab, jalapeño and artichoke dip, served with house chips & salsa
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

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

MAINS

King Crab 68	Alaskan King crab with drawn butter, and lemon, with soup, salad or fries
Crab Cakes 19	Our famous crab cakes with chili aioli, fennel slaw, and organic greens
Local Mussels (GF) 21	Salt Spring mussels, dry Spanish chorizo sausage, heirloom tomatoes, vermouth, garlic rouille; add fries +2.5
Blue Crab Cobb 22	Pacific crab salad, blue cheese, bacon, med-soft boiled egg, avocado purée, heirloom tomato, whole iceberg lettuce, topped with blue cheese dressing
Wild Prawn Pasta 34	Wild prawns, heirloom tomatoes, basil, mozzarella di buffala, vegetables, and penne tossed in light tomato sauce
Cod & Chips 1pc 19 2pc 25	Fries, housemade tartar, savoy cabbage and fennel slaw
Halibut & Chips 1pc 23 2pc 29.5	Fries, housemade tartar, savoy cabbage and fennel slaw
Brisket Sandwich 16	Montreal style smoked brisket, Dijon mustard, half kosher pickle on country rye, served with fries, salad or soup
Beef Rib Sandwich 28	Braised beef rib on Portofino garlic pepper bread, topped with arugula and demi glace, served with fries, salad or soup
Crispy Cod Burger 23	Organic greens, tomato, cabbage, tartar, and spicy aioli on a brioche bun, served with fries, salad or soup
Burger Deluxe 19	100% ground chuck or organic chicken breast, organic greens, cheddar, tomato, mustard aioli, pickled onion, served with fries, salad or soup; add bacon + 2

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.
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."