



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	12	TopSoil Greens, goat cheese, heirloom tomatoes, cucumber, pine nuts, pumpkin seeds, and house vinaigrette
	Add:	Scallops 18
	Chicken 6	Prawns 12
	Salmon 10	Halibut 14
Salt Spring Mussels	21	Local mussels, white wine garlic butter sauce, heirloom tomatoes, and basil; add fries 2.5
Calamari	16	Crispy line caught Humboldt squid, with fried jalapenos, red peppers, lemon, garlic pepper rouille, and house slaw
Seafood Chowder	16	Cream based with clams, smoked salmon, cod and prawns, served with Portofino cracked pepper and garlic bread

Mains

Halibut	34	Pan seared local halibut, cauliflower risotto, balsamic reduction
Seafood Pasta	35	Fresh island clams, house smoked candied salmon, wild prawns, spaghetti, white wine cream sauce, asiago, and arugula
Tenderloin	40	6 ounce tenderloin, garlic butter poached prawns, roasted fingerling potatoes, wild mushrooms, topped with red wine jus
Crab Dinner		Steamed crab, drawn butter, lemon, served with organic green salad, or roasted fingerling potatoes and local market vegetables Snow Crab 49 Dungeness 59 King Crab 69
Alaskan Half & Half	60	Half pound each of Alaskan King and Snow Crab, drawn butter, lemon, roasted fingerling potatoes, market vegetables
Surf & Turf Platter for Two	150	Two 6 oz tenderloin steak, sautéed prawns and scallops, roasted fingerling potatoes, market vegetables, red wine jus and choice of Snow, King, or Dungeness Crab

Casual Fare

Wings 15	One pound of breaded wings, choice of salt & pepper, honey garlic, or buffalo franks, served with ranch
Fish and Chips	Halibut or cod, fries, housemade tartar and slaw Cod 1pc 16.5 / 2pc 20.5 Halibut 1pc 23.5 / 2pc 29.5
Chicken Ciabatta 17	Rosstown chicken breast marinated in buttermilk and house spices, served on Portofino Ciabatta bread with roasted red pepper mayo, served with fries or greens; Substitute chowder 4
Classic Beef Burger 16	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 5
Salmon Burger 16	Wild caught sockeye salmon with togarashi spice, ponzu aioli, and seaweed slaw, 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 bring a face covering for times when physical distancing cannot be maintained