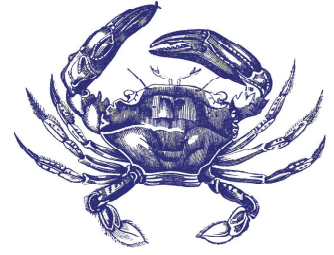


DINNER

5pm - 9pm



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 22** Our famous crab cakes (2), homemade remoulade on organic greens
- Prawn Avocado Toast 17** Crispy wild prawns, avocado puree, pickled onions, Perks microgreens on Portofino cracked pepper garlic toast
- Calamari 18** Crispy line-caught Humboldt squid, with fried jalapeños, red peppers, lemon, chili aioli
- Salt Spring Mussels 22** One pound of local mussels, white wine roasted garlic cream sauce, Portofino garlic toast; **add fries +3**
- Steamer Pot 24** Local mussels, clams and wild prawns steamed in house roasted tomato, basil, chili broth, Portofino garlic toast
- Crab & Lobster Dip 19** Creamy warm crab, lobster, spinach and artichoke dip, served with toasted flatbread
- Wings 17** One pound of breaded wings, choice of salt & pepper; honey mustard; sweet Thai chili or buffalo Franks, served with ranch or blue cheese dip
- Organic Greens (GF) 16** Local TOPSOIL greens, snap peas, cucumber, blueberries, toasted walnuts, chevre cheese, lemon honey vinaigrette
- Blue Crab Seafood Chowder (GF)** Cream based with clams, candied salmon, Pacific rock fish, potato, leeks and smoked bacon
Cup 12 | Bowl 16

MAINS

Island Halibut (GF) 39

Pan roasted fresh local halibut, lemon beurre blanc, prawn & green pea risotto, and seasonal vegetables

Seafood Pasta 36

Fresh Manilla clams, Salt Spring Island mussels, wild prawns, tagliatelle, roasted garlic cream sauce, grated asiago

Tenderloin & Lobster (GF) 60

Pan roasted 6oz tenderloin, peppercorn demi, lobster knuckle and claw meat topped with béarnaise sauce, whipped local yellow potato, and seasonal vegetables

1 Lb Alaskan Snow Crab (GF) 59

Drawn butter, lemon, herb risotto, local vegetables

1 Lb Alaskan King Crab (GF) 79

Drawn butter, lemon, herb risotto, local vegetables

1 1/2 Lb Local Dungeness Crab (GF) 69

Drawn butter, lemon, herb risotto, local vegetables

Fish & Chips

Cod 1pc 19 / 2pc 25
Halibut 1pc 24 / 2pc 30

Housemade tartar, savoy cabbage slaw, served with fries, or salad; **substitute chowder + 4**

Ahi Tuna Burger 22

Sesame crusted Ahi tuna, pan seared rare, Wakame slaw, Togarashi mayo, bonito flakes, Portofino brioche bun, served with fries, or salad; **substitute chowder + 4**

House Burger 19

Housemade 4oz ground chuck or organic farm chicken breast, organic greens, onion, tomato, pickle, cheddar, garlic aioli, on a toasted Portofino brioche bun, served with fries, or salad; **substitute chowder + 4; add bacon + 2**

DESSERTS

Seasonal Crème Brûlée (GF) 12

Chef's choice of seasonal crème brûlée

Signature Croissant Pudding 14

Candied pecans, single malt butterscotch, vanilla bean gelato

Chocolate Lava Cake 12

Warm molten lava cake, vanilla bean gelato, macerated cherries

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, meat, shellfish, or eggs poses an increased risk of food-borne illness."
(GF) = Gluten free

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, chairs or move around the room unless necessary in order to maintain 6 feet of distance between guests. Please wear a face covering unless seated for dining.