



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

Steamer Pot	24	Local mussels, clams, and wild prawns steamed in house roasted tomato & basil broth, Portofino garlic toast
Crab Cakes	22	Two of our signature crab cakes, housemade remoulade, organic greens
Mussels Add Fries	22 3	One pound of local Salt Spring mussels, white wine roasted garlic cream sauce, Portofino garlic toast
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, fried jalapeños, red peppers, lemon, chili aioli
Crab & Lobster Dip	19	Creamy crab, lobster, spinach and artichoke dip, served warm with a side of toasted flatbread
Wings	17	One pound of your choice of salt & pepper, honey mustard, sweet Thai chili, or buffalo Franks. Served with ranch or blue cheese dip
Green Salad (Gluten Free)	16	Organic local TOPSOIL greens, snap peas, cucumber, blueberries, toasted walnuts, chevre cheese, lemon, honey vinaigrette
Seafood Chowder (Gluten Free) Cup	16 12	Cream based with clams, candied salmon, Pacific rock fish, potato, leeks, and smoked bacon

VIHA advises: "Consumption of raw or undercooked seafood, shellfish, poultry, meats, or eggs poses an increased risk of foodborne illness."

Please notify your server prior to ordering about any food allergies and/or accommodations. Not all ingredients are listed.

Please wear a face covering unless seated for dining.

MAINS

Alaskan Snow Crab	59	Steamed Snow Crab, drawn butter, herb risotto, local vegetables
Alaskan King Crab *Market Price		Steamed King Crab, drawn butter, herb risotto, local vegetables
Seafood Pasta	36	Fresh Manilla clams, Salt Spring Island mussels, wild prawns, tagliatelle, roasted garlic cream sauce, grated asiago
Tenderloin & Lobster (Gluten Free)	60	Pan roasted 6oz tenderloin, peppercorn demi, lobster knuckle & claw meat topped with béarnaise sauce, whipped local yellow potato, seasonal vegetables

CASUAL FARE

The following are served with your choice of fries or salad.
Upgrade to chowder **4**

Ahi Tuna Burger	22	Sesame-crust Ahi tuna, pan seared rare, Wakame slaw, Togarashi mayo, bonito flakes, Portofino brioche bun
House Burger	19	Choice of housemade 4oz ground chuck or organic farm chicken breast, organic greens, onion, tomato, pickle, cheddar, garlic aioli, Portofino brioche bun
Cod & Chips	1pc 19 2pc 25	Housemade tartar, savoy cabbage slaw, lemon

DESSERTS

Seasonal Crème Brûlée (Gluten Free)	12	Chef's choice of rotating crème brûlée feature
Chocolate Lava Cake	12	Warm molten lava cake, vanilla bean gelato, macerated cherries
Signature Croissant Pudding	14	Candied pecans, single malt butterscotch, vanilla bean gelato

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