



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

SOUPS AND SALADS

Soup Of The Day	12	Served with garlic bread, ask your server for details.
Blue Crab Clam and Seafood Chowder	16	New England style smoked bacon, local pacific fish, clams, fresh dill and garlic toast
Romaine Heart Salad (Available GF, Vegan)	19	Caesar vinaigrette , black olive puree, prosciutto and shaved Padano Gradano
House Cold Smoked Salmon Salad	21	Kale crunch salad, dried fruit, pumpkin seeds, hard boiled egg and smoked balsamic vinaigrette

APPETIZERS

Butter Roasted Crab Cakes	22	Pacific rock crab, baby shrimp, smoked salmon, red pepper rouille, pickled root vegetable and slaw
Rosemary Ricotta Polenta Fritters	21	Black olive relish, hummus, shishito, spicy yoghurt drizzle saffron dried apricot date chutney and ras el hanout
West Coast Humboldt Squid	19	Buttermilk marinated Humboldt squid, shaved Spanish onion, Mediterranean olives, parsley and lemon oregano tzatziki
Butter Garlic Jumbo Prawns	19	6 jumbo prawns, parmesan, parsley and garlic bread
Jumbo Tiger Prawn Cocktail	17	5 Jumbo poached prawns, chipotle orange cocktail sauce served with house-made salt and vinegar chips
Steamer Pot (Available GF)	25	Mussels, clams, local fish and wild prawns steamed in house roasted tomato, leeks, basil cioppino and garlic toast
3/4 lbs Salt Spring Mussels (Available GF)	21	Blistered grape tomatoes, leeks, basil cioppino and garlic toast
West Coast Chilled Seafood-Plate (for two)	50	House cured albacore tuna crudo, cold smoked salmon, cold poached prawns, ahi tuna poke, seaweed salad, Little Qualicum fromage fraiche, pickles, orange cocktail and sourdough cracker

MAINS

Yarrow Farms Duck Confit (Available GF)	38	Pomme puree, brussel sprouts, seared forrest mushrooms, micro radish and black current jus
Certified Angus Beef Tenderloin & Lobster Tail (GF)	78	5oz Lobster tail, beef tenderloin, pomme puree, winter vegetables, roast shallot demi glaze and red wine butter
6oz Certified Angus Beef Tenderloin (GF)	55	Pomme puree, winter vegetable, roast shallot demi glaze, red wine butter
Red Wine Braised Lamb Shank	48	Pomme puree, winter vegetables and malted earl grey mint sauce
<u>Refreshingly Local Catch</u>	39	6oz portions served with lemon scented jasmine rice, winter vegetables, passion fruit beurre blanc, fennel salad, dill oil
<i>Pan Roasted Pacific Salmon</i> Or <i>Fennel Chili Charred Tuna</i>		

PASTA

Butter Poached Tiger Prawn Spaghettini	36	8 Tiger Prawns, basil pesto, pomodoro sauce, grape tomatoes and Grana Padano
Lobster and Red Argentinian Prawn Pappardelle	39	Dungeness reduction, preserved lemon, tarragon, watercress and Grana Padano

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

Executive Chef John Waller
Executive Sous Chef Lukas Exelby
Sous Chef Wes Gauthier

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



Land and Sea Features

CRAB

Alaskan Snow Crab \$65.00

1lb of steamed crab legs, drawn butter, lemon scented Jasmine rice and maple roasted vegetables

Dungeness Crab (limited availability) \$85.00

1 whole crab, drawn butter, lemon scented Jasmine rice and maple roasted vegetables

Alaskan King Crab \$120.00

1lb of steamed crab legs, drawn butter, lemon scented Jasmine rice and maple roasted vegetables

All Crab All The Time \$110

King crab legs, cluster of Snow crab, half Dungeness crab, drawn butter and fresh lemon

Add to your meal:

Lobster Tail	\$28.00
6 Butter Poached Prawns	\$18.00
1/2lb King Crab	\$65.00
1/2lb Snow Crab	\$40.00

BLUE CRAB PLATTER FOR TWO \$250

Served with *lemon scented Jasmine rice, winter vegetables, 8 Tiger Prawns and drawn butter*

CHOICE OF STARTER:

3/4 Lbs. local BC mussels *OR* **Blue Crab chowder**

CHOICE OF CRAB:

Whole Dungeness *OR* **1lb King Crab** *OR* **1lb Snow Crab**

CHOICE OF PROTEIN:

6oz Beef Tenderloin *OR* **Braised Lamb Shank** *OR* **Sockeye Salmon**

PACIFIC HALF SHELL OYSTERS

1 dozen \$40

1/2 dozen \$22

Rotating variety of oysters, micro shaved horseradish, red wine mignonette and house fermented

Blue Crab hot sauce