



### 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

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<b>Steamer Pot</b>	<b>24</b>	Local mussels, clams, and wild prawns steamed in house-roasted tomato, leeks, basil, and saffron broth, garlic toast
<b>Crab Cakes</b>	<b>22</b>	Two of our signature pan-seared crab cakes, lemon aioli, pickled fennel and grapefruit slaw
<b>Mussels</b> Add Fries	<b>22</b> 3	One pound of local Salt Spring mussels, white wine roasted garlic cream sauce, garlic toast
<b>Calamari</b>	<b>18</b>	Crispy line-caught Humboldt squid, fried jalapeños, red peppers, lemon, chili aioli
<b>Crab &amp; Lobster Dip</b>	<b>19</b>	Creamy crab, lobster, spinach, jalapeño and artichoke dip, served warm with a side of tri-colour tortilla chips
<b>Wings</b>	<b>18</b>	Ten breaded wings, carrots, and celery. Served with ranch or blue cheese dip  Choice of: salt & pepper, Korean BBQ or hot habanero
<b>Green Salad</b> (Gluten Free) Smaller Portion	<b>16</b> 10	Organic local greens, pickled beets, toasted walnuts, chevre cheese, honey and champagne vinaigrette
<b>Seafood Chowder</b> (Gluten Free) Cup	<b>16</b> 12	Cream based with clams, candied salmon, Pacific rock fish, potato, leeks, smoked bacon, garlic toast
<b>Chef's Daily Soup</b>	*	A daily creation made in house. Ask your server for details

# MAINS

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<b>Alaskan Snow Crab</b>	<b>59</b>	1lb of steamed snow crab legs, drawn butter, rotating starch feature, local vegetables
<b>Local Dungeness Crab</b>	<b>79</b>	A whole steamed Dungeness crab, drawn butter, rotating starch feature, local vegetables
<b>Alaskan King Crab</b>	<b>99</b>	1lb of steamed king crab legs, drawn butter, rotating starch feature, local vegetables
<b>Albacore Tuna</b>	<b>38</b>	Seared rare Albacore tuna rubbed with togarashi spice, risotto croquette, asparagus, baby carrots, miso beurre blanc, ponzu, mango chili sauce
<b>Braised Chicken</b> (Gluten Free)	<b>30</b>	Braised Rosstown chicken, baby potatoes, pearl onions, mushrooms, garlic cloves, white wine, thyme and bacon lardon
<b>Seafood Pasta</b>	<b>36</b>	Local clams, mussels, and wild prawns, tagliatelle, roasted garlic cream sauce, grated asiago
<b>Tenderloin &amp; Lobster</b> (Gluten Free) Tenderloin Only	<b>72</b> <b>46</b>	Pan-roasted 6oz tenderloin, peppercorn demi, 3oz lobster knuckle and claw meat topped with béarnaise sauce, whipped local yellow potato, seasonal vegetables
<b>Catch of the Day</b>	*	A daily creation made in house. Ask your server for details

# CASUAL FARE

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The following are served with your choice of fries or salad.  
upgrade to seafood chowder 4

<b>House Beef Burger</b>	<b>18</b>	6oz Angus beef, tomato, pickles, shaved red onion, grainy mustard, and garlic mayo on a fresh kaiser bun
Add: Bacon	1.75	
Sautéed Mushrooms	1.5	
Cheddar	1	
<b>Cod &amp; Chips</b>	1pc <b>19</b>   2pc <b>25</b>	Beer-battered cod, housemade tartar, jicama slaw with red cabbage, lemon

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

Parties of 8+ are subject to an 18% service charge

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