Blue Crab
SEAFOOD HOUSE

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

MAINS

Albacore Tuna   38   Seared rare Albacore tuna rubbed with togarashi spice, risotto croquette, asparagus, baby carrots, miso beurre blanc, ponzu, mango chili sauce

Pesto Halibut   47   Pesto-marinated 6oz halibut, crab mousse crepe, seasonal vegetables, sauteed arugula, crab and saffron bisque sauce, yam and cream puree, pistachio crumble

Sole Meuniere   32   Pan-seared Pacific sole, lemon brown butter with parsley and capers, vegetable caponata

Braised Chicken (Gluten Free)   30   Braised Rossdown chicken, baby potatoes, pearl onions, mushrooms, garlic cloves, white wine, thyme and bacon lardon

Seafood Pasta   36   Fresh Manila clams, Salt Spring mussels, wild prawns, tagliatelle, roasted garlic cream sauce, grated asiago

Tenderloin & Lobster (Gluten Free)   72   Pan-roasted 6oz tenderloin, peppercorn demi, 3oz lobster
Tenderloin Only   46   knuckle and claw meat topped with béarnaise sauce, whipped local yellow potato, seasonal vegetables

CRABS

Alaskan Snow Crab   59   1lb of steamed snow crab legs, drawn butter, rotating starch feature, local vegetables

Local Dungeness Crab   79   A whole steamed dungeness crab, drawn butter, rotating starch feature, local vegetables

Alaskan King Crab   99   1lb of steamed king crab legs, drawn butter, rotating starch feature, local vegetables

APPETIZERS

Steamer Pot   24

Local mussels, clams, and wild prawns steamed in house-roasted tomato, leeks, basil, and saffron broth, garlic toast

Crab Cakes   22

Two of our signature pan-seared crab cakes, lemon aioli, pickled fennel and grapefruit slaw, microgreens

Mussels   22
Add Fries   3

One pound of local Salt Spring mussels, white wine roasted garlic cream sauce, garlic toast

Calamari   18

Crispy line-caught Humboldt squid, fried jalapeños, red peppers, lemon, chili aioli

Crab & Lobster Dip   19

Creamy crab, lobster, spinach, jalapeño and artichoke dip, served warm with a side of tri-colour tortilla chips

Halibut Crudo   18

Raw halibut marinated in lime, shallots, and herbs, served on a crostini with garnish of avocado and radish slices

Wings   18

Ten breaded wings, carrots, and celery. Served with ranch or blue cheese dip

Choice of: salt & pepper, Korean BBQ, hot habanero, or bourbon glaze

Green Salad (Gluten Free)   16
Smaller Portion   10

Organic local TOPSOIL greens, snap peas, cucumber, blueberries, toasted walnuts, chevre cheese, lemon, honey vinaigrette

Classic Caesar Salad   17
Smaller Portion   11

Romaine hearts, housemade caesar dressing, Parmigiano Reggiano, garlic croutons, bacon lardon

Seafood Chowder (Gluten Free)   16
Cup   12

Cream based with clams, candied salmon, Pacific rock fish, potato, leeks, smoked bacon, garlic toast

Chef's Daily Soup   *

A daily creation made in house. Ask your server for details

PLATTERS

Vegetarian Mezze   44
Smaller Portion   32
Add Moroccan Meatballs   10

Comox Valley brie cheese, butternut squash and almond truffles, Greek feta cheese, Moroccan pickled carrot, Spanish and Greek olives, cherry tomatoes, sweet vinegar marinated cucumber, dried stone fruit, dried pita bread, roasted garlic and cauliflower hummus with sumac, tzatziki

CASUAL FARE

The following are served with your choice of fries or salad. Upgrade to caesar salad / chowder   ***1.5 / 4***

Burger of the Month   24
by Raphael Rodriguez

Cajun-spiced turkey patty, swiss cheese, sweet pickled shallots, avocado and tomatillo salsa, and roasted poblano chili aioli served on a fresh bun from Irene's Bakery

Blue Crab Burger   18
Add: Bacon   1.75
       Sautéed Mushrooms   1.5
       Cheddar   1

6oz Angus beef, tomato, pickles, shaved red onion, grainy mustard, and garlic mayo on a fresh kaiser bun

Crispy Sole Sandwich   22

Fried sole fillet on warm french bread with shrimp remoulade, jicama and red onion slaw

Cod & Chips   1pc **19** | 2pc **25**

Beer-battered cod, housemade tartar, jicama slaw with red cabbage, lemon

Halibut & Chips   1pc **27** | 2pc **34**

Beer-battered halibut, housemade tartar, jicama slaw with red cabbage, lemon