



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

SOUPS AND SALADS

Soup du Jour	12	Housemade and always inspired, ask your server for details. Served with garlic toast
Blue Crab Clam and Seafood Chowder	15	Cream based with clams, local fish, potato, leeks, smoked
1/2 portion	12	bacon and garlic toast
Simple greens	12	Silk Road's Lapsang Souchong balsamic dressing and shaved
Add: Grilled Chicken	12	vegetables
Romaine Heart Salad	18	Caesar vinaigrette , black olive puree, prosciutto and shaved
		Padano Gradano
Pickled Beets and BC Goat Cheese Salad	19	Belgium endive, toasted hazelnuts and fresh apple

APPETIZERS

Albacore Tuna Tataki	17	Miso chili sauce, ponzu, crispy garlic and thinly sliced green onions
Butter Roasted Crab Cakes	22	Two of our signature pan-seared crab cakes, chili aioli, pickled fennel slaw and microgreens
Oysters		
1 dozen	40	Classic mignonette, lemon, fresh horseradish &
1/2 dozen	24	house fermented Blue Crab hot sauce
West Coast Humboldt Squid	18	Crispy line-caught Humboldt squid, fried jalapeños, red peppers, lemon and chili aioli
Crab, Baby Shrimp and Artichoke Spinach Dip	19	Creamy crab, baby shrimp, spinach, jalapeño and artichoke dip, served warm with a side of tri-colour tortilla chips
Jumbo Tiger Prawn Cocktail	16	5 Jumbo poached prawns, chipotle orange cocktail sauce with housemade salt and vinegar chips
Steamer Pot	25	Mussels, clams, local fish and wild prawns steamed in house-roasted tomato, leeks, basil cioppino and garlic toast
Mussels	19	The Whole Beast N'duja steamed mussels, fennel, preserved lemon and basil butter sauce

MAIN DISHES

Pan Roasted Farmcrest Chicken Supreme (Gluten Free)	34	With house fermented mustard, peppercorn jus
Tenderloin & Atlantic 5oz Lobster Tail	74	Red wine shallot butter, peppercorn demi and butter poached lobster tail
6oz Beretta Farm Grass Fed Tenderloin	49	Red wine shallot butter and peppercorn demi
Refreshingly Local Catch		
Pacific Waters Halibut	52	Citrus fennel salad, fish veloute and dill oil
Pan Roasted Sockeye Salmon	39	

CHOICE OF ACCOMPANIMENT

CHOICE BETWEEN:
***Pommes Anna with market vegetables,
and mushroom puree,
OR
Sunchoke Parmesan Risotto***

ADDONS

Butter Poached Atlantic Lobster Tail	28
6 Butter Poached Prawns	18
Half King Crab	65
Half Snow Crab	35

PASTA

Butter Poached Prawn Spaghettini	36	Basil pesto, pomodoro sauce, blistered tomatoes, Italian parsley and sofrito
Lobster and Red Argentinian Prawn Pappardelle	39	Served in a white wine and preserved lemon cream sauce

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