



DINNER EATS

ask your server about our daily feature!

Let's begin with...

Blue Crab CLAM CHOWDER 12

Victoria's famous Blue Crab Seafood House recipe featuring clams, potatoes, leeks, double-smoked bacon, and cream.

SEARED SCALLOPS 18

Fresh scallops served with smoked carrot puree, pickled kelp, puffed wild rice, crispy seaweed chips, and a white balsamic reduction.

TEMPURA ARCTIC CHAR* 18

Deep fried Arctic char tartare, horseradish-roasted garlic aioli, served with a side of cucumber avocado salad.

CRISPY CALAMARI* 16

Crispy-fried thin-sliced Humboldt squid with mustard greens pesto, and hot mustard aioli.

Blue Crab SIGNATURE CRAB CAKES* 20

Victoria's famous Blue Crab Seafood House crab & shrimp cakes with snap peas, slaw, and chipotle aioli.

ALASKAN CRAB FINGERS 25

1/2 lb. of crab legs, tossed with citrus butter and finished with Creole spices.

Perhaps some greens...

SPINACH & KALE CAESAR 14

Classic house-made dressing, bacon, croissant croutons, Parmesan cheese, and white balsamic drizzle.

SIGNATURE SALAD 16

Mustard greens, toasted pistachios, smoked goat cheese, dried berries, gala apple, sour cream emulsion, and black garlic dust.

PRESERVED PEAR & YAM SALAD 15

Roasted pear and yam, turnip, pumpkin seeds, with maple-pumpkin butter vinaigrette.

Each salad is available in starter size 10

Add protein from the sides listed below.

And the main course...

PRESTONS STYLE CARBONARA* 21

Three kinds of house-made spaghetti mixed with Swiss chard, maitake mushrooms, and house-made bacon topped with a soft sous-vide free run poached egg.

BEEF TENDERLOIN 36

7 oz. thyme & bay leaf rubbed tenderloin topped with bourbon creme fraiche, sour onion, and black garlic crisps. Served with pickled wild mushrooms, fire blistered vine-ripened tomatoes, and crispy potato wedges.

BROME LAKE DUCK 26

Cold-smoked duck breast with jus, liver parfait, preserved cherry, crackling, and beluga lentils with Swiss chard.

ANISE-BRINED CHICKEN 25

Locally sourced chicken breast with honey-hazelnut crust and squash velouté. Served with smoked potatoes and roasted Brussels sprouts.

BC WILD SALMON 29

Verjus glazed salmon, pork belly, yam mascarpone puree, honey fermented fennel, and grapes.

VEGETABLE NOODLES 20

Zucchini tossed with almond pesto, coconut cream, white balsamic cherry tomatoes, and braised mushrooms. Finished with basil oil, and crispy basil.

SEAFOOD PASTA* 28

House herb fettuccine, stewed cherry tomatoes and sliced garlic tossed with seafood including mussels, clams, and prawns. Finished with fresh torn basil and grilled lime. Add grana padano \$3

APPLE-BRAISED SHORT RIB 28

Beef short rib with apple demi-glace. Served with pumpkin Spätzle, turnip celery slaw, and apple chips.

Add a side...

CRAB MEAT 15

CHICKEN 8

PRAWNS 10

TENDERLOIN MEDALLIONS 15

SALMON 10

SEARED SCALLOPS 10

LOBSTER TAIL 25

1/2 LB. CRAB LEGS 20

BRUSSELS SPROUTS 6

