



FOR IMMEDIATE RELEASE: November 7, 2013

Blue Crab Seafood House Harvest Promotion celebrates local
from land to sea, it's a local as can be – now through November 28

Victoria, B.C. – On the heels of the successful inaugural Crab Fest promotion, The Blue Crab Seafood House in Victoria, BC is setting out to delight diners once again with its new Harvest Promotion running now through November 28.

From land to sea, it's as local as sourcing allows. For a limited time, diners can sample local pleasures such as the Qualicum seared scallops with roasted fennel quinoa or smoked local sable fish. More hearty appetites will relish comforting options like the port braised Metchosin lamb shank served with roasted turnip and potato celery root pave.

"The Blue Crab is proud to celebrate the local bounty of Vancouver Island" said Heather Power, Food & Beverage Manager. "The Harvest dishes are a sensory delight and showcase foodie treasures from Qualicum to Metchosin" Power added.

Just like the season, Harvest won't last long. Harvest 2013 runs nightly at the oceanfront Blue Crab Seafood House located at 146 Kingston Street on Victoria's inner harbour. Reservations can be made at www.bluecrab.ca or by calling 250-480-1999.

About Blue Crab Seafood House

Blue Crab Seafood House in the Coast Victoria Harbourside Hotel & Marina is a Victoria favourite and boasts one of the city's best oceanfront locations. There's no better seafood destination to enjoy dishes like handmade Crab Cakes and homemade Chowder. Savour end of day cocktails and share plates in the lounge, or enjoy a meal with mesmerizing harbour views in the restaurant. The extensive wine list, cocktails and brew offerings are an added delight. Reservations at www.bluecrab.ca or 250.480.1499.

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