



# 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. 🌊
- HOT OIL SASHIMI**..... 10  
Chef's choice seasonal fish, ginger, soy, wakame and green onion finished with hot oil infused with Szechuan peppercorns and sesame. 🌊

- 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.
- P SIGNATURE SALAD** ..... 16  
Mustard greens, toasted pistachios, smoked goat cheese, fresh berries, sour cream emulsion, black garlic dust.

- WATERMELON BLACKBERRY SALAD**.... 16  
Baby kale and chard, avocado, feta cheese, salted almonds, blackberry and black pepper vinaigrette.
- Each salad is available in starter size ..... 10  
*Add protein to your greens from the protein list below.*

## And the main course...

- P 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  
A 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, pomme puree.
- Haida Gwaii HALIBUT BOUILLABAISSE** ... 32  
Herb crusted, pan-seared halibut on charred cherry tomatoes and poached vegetables with kombu fortified fumet. Topped with a shaved vegetable salad. 🌊
- CHICKEN OSCAR\*** ..... 29  
Brined and herb roasted half Cornish hen, crab brioche stuffing, asparagus hollandaise, roasted potatoes, and charred asparagus.
- BC WILD SALMON**..... 29  
Verjus glazed, pork belly, purple yam mascarpone puree, honey fermented fennel, and naked 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* 🌊
- VEGETARIAN "BANGERS + MASH"\***..... 20  
Red wine and fennel seasoned vegan sausage, tomato braised Canadian lentils, summer legumes, and black garlic mushroom jus.

## Add some protein...

- CRAB MEAT** ..... 15
- CHICKEN**..... 8
- PRAWNS**..... 10
- TENDERLOIN MEDALLIONS** ..... 15
- SALMON**..... 10
- SEARED SCALLOPS**..... 10
- LOBSTER TAIL**..... 25
- 1/2 LB. CRAB LEGS**..... 20



Hold the gluten! Ask your server for gluten-free options

\* These items cannot be altered