

APPETIZERS

Artisan Bread to Share

Bocconcini mozzarella stuffed bread,
arugula pesto + sun dried tomato oil 15.25

Brie Cheese to Share

Whole-wheel of warm brie, sun-dried
tomato compote + toasted baguette rounds 24.75

Truffle Fries

Shaved grana padano, truffle oil + garlic aioli 15.5

Pepper-Crusted Beef Carpaccio

Thin sliced tenderloin, fried capers,
arugula, parmesan, lemon + truffle oil 24.75

Salt + Pepper Pork Bites

Tender boneless pork bites, sea salt,
cracked pepper + swe et plum sauce 21.5

Chicken Wings

1 pound of crispy wings 21.5

Honey-Korean style, sesame seed + cilantro

Buffalo-hot with bleu cheese dip on the side

Salt and pepper

Classic Canadian Poutine

Fries, cheese curds, scallions + arctic gravy 16.25

Scallop Spoons

Blackened scallops + lime aioli 22.5 🌿 🍷
Add a scallop +5.25

Salmon Tataki

Seared salmon, medium-rare, soy,
ginger, wasabi + pickled daikon 24.75 🍷

Shrimp Martini

Chilled bay shrimp + house made fiery
cocktail sauce 23.75 🌿 🍷

Shrimp Gyoza

Fried dumplings, soy + wasabi drizzle 17.75

Edamame Beans

Sea salt 13.25 🍷 🌿 🍷

Crispy Calamari

Delicately fried calamari, jalapeño,
cucumber + house-made dill dip 23.5

Chicken Tenders

Crispy tenders, ranch, sweet thai chili + fries 21.75
Sub caesar +4.5

SOUPS

Thai Chicken Coconut Soup

Coconut broth, poached chicken,
lemongrass, galangal, mushroom,
lime + cilantro Cup 12 | Bowl 16.5

Coastal Seafood Chowder

A coastal classic with shrimp, clams, fish bites,
smoked salmon, seaweed, corn, cream, fresh
thyme + dill Cup 14 | Bowl 18.75

Raincoast Clam Chowder

Surf Clams, cockles, potato, cream,
fresh thyme + dill Cup 12 | Bowl 16.5

Enhance your soup...

Garlic baguette +3.5

Cheese garlic baguette +4.75

FRESH GREEN SALADS

Beet Salad

Roasted beets, goat cheese crumble, watermelon
radish, field greens + champagne vinaigrette
Classic 20.75 | Entrée 26.5 🌿

Caesar Salad

Fresh garlic-anchovy, lemon, dijon, toasted
sourdough parmesan tuile + fried capers
Classic 15.5 | Entrée 19.75

Steak Salad

7oz Sterling Premium Striploin, grilled
bell pepper, onion, cherry tomato, cucumber,
goat cheese, field greens + honey-balsamic
dressing 43.25 🌿

Zen Power Bowl

Crispy tofu, grapes, avocado, kale, organic brown
rice, ancient grains, pumpkin seeds, hemp hearts,
field greens + tahini dressing 28.75 🍷 🌿

Cowgirl Salad

Candied pecans, dates, feta, roasted corn,
tortilla crisps, field greens + honey-lime
vinaigrette 21.75 🌿 🍷 🌿

Enhance your salad...

Blackened or grilled chicken +7.5

Chilled shrimp +11

Grilled salmon or skillet of prawns +14.75

7oz Sterling Silver Premium Striploin +23.5

HANDHELDS *Served with fries or salad*

Chef's Half-Pound Burger

House-blend beef patty, bacon, havarti cheese,
onion ring, tomato, pickle + leaf lettuce 27.75

The Halloumi

Grilled halloumi cheese, smashed avacado,
tomato, pickled banana peppers, leaf lettuce +
smoky onion mayo 26.75 🍷

The Butcher's French Dip

Slow-roasted beef, swiss cheese, balsamic
onion jam, toasted baguette + warm au jus 24.75

Cajun Chicken Sandwich

Blackened chicken, bacon, cheddar,
tomato, lettuce + adobo aioli on a grilled
chiabatta bun 25.5

Enhance your sides...

Poutine, Sweet Potato Fries, Onion Rings,
Caesar Salad, Clam Chowder +4.5

Seafood Chowder +6.5

Sub gluten-friendly bun +2

CREST CUTS

Served with mashed potato and seasonal vegetables.

Ribeye Steak

22oz bone-in Sterling Silver Premium Ribeye, mushrooms + thyme demi-glace 76.75

New York Striploin

14oz center-cut, Sterling Silver Premium Striploin, thyme demi-glace + Crest's signature compound butter 66.5

Petite Steak Frites

7oz Sterling Silver Premium Striploin, french fries + peppercorn sauce 44.75

Filet Mignon

8oz Sterling Silver Premium Tenderloin, thyme demi-glace + Crest's signature compound butter 62.75

Filet + Lobster

8oz Sterling Silver Premium Tenderloin, thyme demi-glace, + 6oz canadian lobster tail, char grilled + garlic butter 87.75

Rack of Lamb

14oz Australian Lamb, fresh herb-dijon crust, peppercorns + balsamic red grape reduction 67.5

Enhance your plate...

Skillet of prawns +14.75 | 6oz Cracked lobster tail +29.75 | Mushroom and demi +7.5
Peppercorn sauce +5 | Sautéed onions +7.5

ENTRÉES

Butter Chicken

Tandoori chicken, basmati rice, raita, mango chutney, fried papadum + grilled naan bread 31.75

Sub vegetarian paneer by request

Paneer Dopiaza

Paneer cheese, caramelized and fresh onions, tomato, ginger, garlic + warm spices 28.75

Sub chicken +3

Beef Short Rib

Slow-braised short rib, mashed potato, seasonal vegetables + thyme demi-glace 46.5

Mango Chicken

Chicken breast stuffed with french brie, mango, spinach, served with a honey-tarragon sauce, mashed potato + seasonal vegetables 38.75

CREST FAVOURITE

Fisherman's Lobster Spaghetti

4oz cracked lobster, wild North Pacific Halibut, scallops, prawns + salmon, portofino sauce, garlic baguette 56.5

PASTA

Scallop + Prawn Pasta

Seared scallops + prawns, spaghetti, sun-dried tomato, spinach, cream, fresh basil + shaved parmesan 48.75

Truffle Spaghetti + Meatballs

House-blend meatballs, mozzarella, truffle cream sauce + Italian tomato sauce, fresh basil, ricotta cheese + grilled baguette 35.75

Chicken Mushroom Rigatoni

Mushrooms, cheery + sun dried tomatoes, spinach, bell peppers, garlic-alfredo sauce + grilled baguette 31.75

Three Cheese Rigatoni

Seasonal vegetables, italian tomato sauce, mozzarella, ricotta, fresh basil, spinach, shaved parmesan + garlic baguette 29.5

Sub gluten-friendly pasta +3.5

Please advise your server of any allergies or dietary restrictions.

Gratuities and 5% tax not included.
18% gratuity may be included
for parties of eight or more.

🥜 Contains nuts

🥛 Dairy-friendly

🌿 Vegetarian

🌾 Gluten-friendly

Crest

Tide to Table

Our BC seafood is wild and provincially caught

Steamed BC Mussels

BC mussels, garlic, white wine, red onion, tomato, tarragon, parsley, basil, dill, tabasco + lemon 25 🍷

Halibut Cheeks

Wild North Pacific Halibut cheeks, lemon caper cream sauce, seasonal vegetables + mashed potato 39.5

BC Sockeye Salmon

Wild BC Sockeye, organic brown rice, ancient grains, seasonal vegetables, house cucumber caper relish, lemon, olive oil + dill 48.75 *gf by request*

Sesame-Crusted BC Tuna

Seared rare, mashed potato, seasonal vegetables + soy-ginger glaze 46.5

Halibut Milanese

Parmesan-crusted BC Halibut, caper butter, baby arugula, warm tomatoes, watermelon radish + lemon herb vinaigrette 44.5

Blackened Ling Cod + Prawns

Wild North Pacific blackened ling cod + prawns, organic brown rice, ancient grains, seasonal vegetables + cajun-lime cream sauce 49.25 *gf by request*

Twin Lobster Tails

Two 6oz Canadian lobster tails, organic brown rice, ancient grains + seasonal vegetables + garlic butter 69.75

CREST FAVOURITE

Fisherman's Lobster Spaghetti

4oz cracked lobster, wild North Pacific Halibut, scallops, prawns + salmon, portofino sauce, garlic baguette 56.5

Scallop + Prawn Pasta

Seared scallops + prawns, spaghetti, sun-dried tomato, spinach, cream, fresh basil + shaved parmesan 48.75

FISH + CHIPS

Dockside Halibut Fry

Wild North Pacific battered halibut, fries, tartar sauce, apple coleslaw + lemon *One piece 28.5 | Each additional piece +12.75*

West Coast Battered Cod

Wild North Pacific fried rock cod, fries, tartar sauce, apple coleslaw + lemon *One piece 24.75 | Each additional piece +9.75*

Fish Fry Seafood Platter

Wild North Pacific battered halibut + cod, fries, house tartar, chilled shrimp, cocktail sauce + chowder 46.25

LATE NIGHT MENU

Available in the Crest Lounge until 11pm daily

Appetizers | Soups | Salads | Entrées

DAILY HAPPY HOUR

Enjoy Happy Hour in the
Waterfront Restaurant and the Crest Lounge

Beer, Cocktails + Wine | *From 2 pm - 6 pm*

\$5 off Select Appetizers | *From 2 pm - 5 pm*

Inspired by the North Coast

At the Crest Hotel, we're proud to offer a taste of the place we call home: Lax Kxeen (Prince Rupert), BC.

Set on the Northwest Coast of British Columbia, our chefs draw inspiration from the waters that surround us. This connection to place is reflected across our seafood menu, from wild BC salmon, halibut, ling cod, and Pacific cod to mussels, lobster, shrimp, prawns, and scallops.

From the waters of the Pacific Coast and beyond, we bring a variety of seafood to the table, with a focus on quality ingredients and coastal cuisine.

Since 1961, the Crest Hotel has been serving seafood-inspired dishes rooted in this place. We remain proud of where we come from and, whenever possible, source seafood from Canadian waters.

Each dish reflects our coastal setting and our connection to the waters around us: authentic, local, and rooted in place.

Rooted on the North Coast Since 1961

The Crest Hotel has welcomed guests to Prince Rupert's harbour front since 1961, connecting people through genuine hospitality, memorable dining and an unmistakable North Coast setting.

Proudly owned by Gitxaʼa Nation, also known as People of the Saltwater, the Crest is rooted in the people and place that surround us. Our menus bring together local flavours and coastal cuisine, thoughtfully prepared and served with care.

Crest