



Starters

Green Curry & Coconut Salt Spring Island Mussels 24

garlic, carrot, ginger, pickled vegetable salad, baguette

West Coast Seafood Chowder 20

local seasonal fish, shellfish, bacon, Yukon gold potato, cream
fine herbs, baguette

Pattison Farms Squash Soup 18

brioche crostini, crème fraîche,
seared sea scallops, spiced pepitas, cider glaze

100% Canadian Beef Steak Tartare 23

shallot, cornichon, Dijon mustard, parsley, quail egg, baguette

Seared Sea Scallops 24

broccolini textures, house made chorizo,
sauce romesco, aged sherry vinegar gel, basil

Charred Pacific Octopus 21

soy ginger glazed pork belly, black sesame purée, yuzu gel,
pickled radish, kohlrabi kimchi, puffed tapioca

Ocean7 Caesar Salad 20

romaine hearts, prosciutto, Grana Padano, caper berries,
confit garlic, crostini

Seasonal Organic Green Salad 17

Pattison Farms organic greens, shaved vegetables,
crispy garnishes, choice of house dressings

Roasted Beetroot Tartare 17

horseradish crema, golden beet textures,
hazelnut crumble, seeded crisps

Rare Seared BC Albacore Tuna Caponata 20

smoked tuna mayo, crispy basil, olive powder



Kingfisher Chilled

Shucked Local Oysters dozen 39 1/2 dozen 22
yuzu mignonette, fresh horseradish, lemon

Chilled Dungeness Crab
full (2 lb) market price half (1 lb) market price
cocktail sauce, lemon, organic, tarragon aioli

Aqua Bistro Tower 94
3 local oysters, 3 poached prawns, rare seared albacore tuna,
scallop crudo, lemon & herb marinated clams & mussels,
1/2 Dungeness crab

Ocean7 Tower 139
6 local oysters, 6 poached prawns, rare seared albacore tuna,
scallop crudo, lemon & herb marinated clams & mussels,
1/2 Dungeness crab

**All seafood towers are served with cocktail sauce,
fresh horseradish, yuzu mignonette,
tarragon aioli & lemon preserve.**

Main Courses

Seafood Pasta 36
prawns, scallops, assorted seasonal shellfish, peas, fennel,
shallots, fresh fettuccine, white wine cream sauce

Charred Cauliflower 29
confit king oyster mushroom, pickled grapes,
truffle crumble, crispy shallots, hazelnuts, salsa verde
add Seared Sea Scallops 18

Crispy Skin Arctic Char 39
sunchoke textures, broccolini,
smoked char roe, preserved lemon emulsion

Seared Sea Scallops 43
potato gnocchi, celeriac two ways,
pickled local apple & chanterelle mushrooms,
apple cider gastrique

Char Siu Pacific Sablefish 41
sweet & sour glazed pork belly, sesame onigiri,
Tokyo turnip, gai lan, black garlic shoyu gel, yuzu



Main Courses

Vancouver Island Free Range Chicken Breast 38
roasted mushroom ravioli, local oyster mushroom,
wild mushroom broth, parmesan foam

48 Hour Sous Vide Bison Short Rib 41
Yukon gold potato purée, foraged & cultivated mushrooms,
spiced red wine, Brussels sprouts, black truffle

Cocoa Nib Crusted Denver Leg of Venison 42
parsnip & vanilla purée, spinach, cocoa crumble,
glazed cipollini onion & heirloom carrots, cherry textures & jus

Vancouver Island House Smoked Rack of Pork 38
Yukon gold potato & Gruyère dumpling, asparagus,
celery root, local mushrooms, apple cider glaze

Wild Mushroom Ravioli Full 32 Half 26
roasted mushroom ravioli, local oyster mushroom,
wild mushroom broth, parmesan foam

Pattison Farms Squash Risotto Full 30 Half 24
mascarpone cheese, pine nut crumble,
compressed apple, brown butter emulsion, Brussels sprouts

100% Canadian Beef
8 oz New York Striploin 48
7 oz Tenderloin 46
potato pavé, celery root purée, pickled red onion,
confit king oyster mushroom, cured egg yolk, agrodolce,
sauce béarnaise & veal jus

Sides

Yukon Gold Potato Puree 10

Parmesan Potato Gnocchi 12

Domestic & Foraged Mushrooms 11

Grilled Asparagus & Sauce Béarnaise 11

Seared Sea Scallops 18

Garlic & Herb Argentinean Prawns 16

Squash Risotto 12