



Starters

Green Curry & Coconut Salt Spring Island Mussels 26
garlic, carrot, ginger, pickled vegetable salad, baguette

West Coast Seafood Chowder 21
local seasonal fish, shellfish, bacon, Yukon gold potato,
cream, fine herbs, baguette

100% Canadian Steak Tartare 24
shallot, cornichon, Dijon mustard, parsley, quail egg, baguette

Prawn & Hokkaido Scallop Aguachile 25
cucumber, avocado, jalapeño, lime & orange,
cilantro, pickled red onion

Charred Spanish Octopus 22
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 19
horseradish crema, golden beet textures,
hazelnut crumble, seeded crisps

Caprese Salad 22
heirloom tomato textures, fior di latte,
basil sorbet, I.G.P Gold balsamic vinegar

Chilled English Pea Soup 22
rock crab, tarragon, preserved lemon, watercress

Torched Rare BC Albacore Tuna 21
furikake spiced, crispy onigiri, ponzu gel,
pickled radish, spicy mayo, crispy garlic



Kingfisher Chilled Seafood

Shucked Local Oysters dozen 39 1/2 dozen 21
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 102
3 local oysters, 3 poached prawns, torched rare albacore tuna,
scallop aquachile, lemon & herb marinated clams & mussels,
1/2 Dungeness crab

Ocean7 Tower 147
6 local oysters, 6 poached prawns, torched rare albacore tuna,
scallop aquachile, 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 39
prawns, scallops, assorted seasonal shellfish, peas, fennel,
shallots, fresh fettuccine, white wine cream sauce

Wild Mushroom Ravioli 33
roasted mushroom ravioli, local oyster mushroom,
wild mushroom broth, parmesan foam

Charred Cauliflower 31
confit king oyster mushroom, pickled grapes,
truffle crumble, crispy shallots, hazelnuts, salsa verde

add Seared Hokkaido Scallops 20

Crispy Skin Arctic Char 42
seared scallops, soubise, potato gnocchi, melted leeks,
compressed apple, caramelized honey gastrique

Seared Hokkaido Scallops 43
white truffle gnocchi, puréed and buttered fava beans,
spiced red wine, truffle crumble



Main Courses

Hecate Straight Halibut 42

English pea & goats' cheese agnolotti, asparagus, pickled shimeji mushroom, English pea textures, guanciale, Preserved lemon, white wine butter sauce

Vancouver Island Free Range Chicken Breast 39

roasted mushroom ravioli, local oyster mushroom, wild mushroom broth, parmesan foam

Vancouver Island Sous Vide Rack of Pork 38

crispy polenta, corn purée, succotash, red pepper gel, black mole sauce

Heirloom Tomato Risotto 30

Grana Padano textures, oven dried tomato, white balsamic, basil

100% Canadian Cattle

6 oz 24 Hour Sous Vide Bison Short Rib 44

8 oz New York Striploin 48

7 oz Tenderloin 49

Yukon gold potato presse, English pea textures, pickled red onion, confit king oyster mushroom, cured egg yolk, agrodolce, sauce béarnaise & veal jus

Sides

Yukon Gold Potato Presse 10

Parmesan Potato Gnocchi 13

Domestic & Foraged Mushrooms 12

Grilled Asparagus & Sauce Béarnaise 13

Seared Sea Scallops 20

Garlic & Herb Argentinian Prawns 16

Heirloom Tomato Risotto 12