

## Small Plates

**Shucked BC Oysters doz 39 1/2 doz 21**

cucumber mignonette,  
fresh horseradish, lemon

**Grilled & Marinated Endives 22**

preserved lemon, whipped ricotta,  
roasted almonds,  
blood orange vinaigrette

**Ocean7 Caesar Salad 20**

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

**West Coast Seafood Chowder 23**

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

**Crispy Humboldt Squid 22**

cucumber yogurt dip, lemon preserve,  
red pepper, parsley, red onion

**Green Curry & Coconut Moules Frites 27**

Salt Spring Island mussels, garlic, carrot,  
ginger, pickled vegetable salad,  
pommes frites, garlic aioli

**Soy Ginger Glazed Pork Belly 21**

green papaya salad, mango gel,  
shaved jalapeño, crispy onion, crispy  
onigiri, spicy sweet & sour sauce

**Aqua Pommes Frites 16**

rosemary, Grana Padano, truffle aioli

**Cast Iron Shishito Peppers 18**

garlic, ginger, yuzu mayo,  
sesame, pickled peppers

**French Onion Soup 19**

beef broth, red wine, caramelized  
onions, parmesan croutons,  
Gruyère cheese

**Round of Beer for the Kitchen 10**

\*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. ~ Medical Health Officer

Consuming raw or under cooked meat, seafood or eggs may increase your risk of food borne illness.

## Big Plates

**Marinated Raw Yellowfin Tuna Tacos 22**  
or

**Crispy Cauliflower & Kimchi Tacos 20**  
avocado, chili vinaigrette, marinated  
cabbage, black sesame, scallion,  
white corn tortilla  
*choice of pommes frites or  
organic green salad*

**Yarrow Meadows Duck Confit 31**  
Yukon gold potato & Gruyère perogies,  
arugula, red onion marmalade,  
thyme jus

**Korean Fried Chicken Rice Bowl 28**  
sticky rice, kohlrabi kimchi,  
yuzu mayo, cucumber,  
julienne carrots, scallion, cilantro

**Wild Mushroom Flatbread 23**  
Grana Padano, arugula,  
truffle aioli, confit garlic

**Aqua Bistro Double Double 26**  
ground chuck, American cheddar,  
bourbon & red onion marmalade,  
honey cured bacon, bistro sauce,  
crispy onions, brioche bun  
*choice of pommes frites or  
organic green salad*

**100% Canadian Beef Steak & Frites 39**  
8oz striploin, pommes frites, truffle aioli,  
chimichurri sauce, arugula

**Two Rivers Bratwurst Sausage 25**  
käsespätzle, pickled red cabbage,  
celeriac purée, house-made mustard

**Cheese & Charcuterie Board 40**  
daily selection of cured meats &  
cheeses, house pickled vegetables,  
baguette, seed crackers, grainy mustard,  
stewed apricots, frozen grapes

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