



## Starters

### **West Coast Seafood Chowder 23**

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

### **French Onion Soup 19**

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

### **100% Canadian Steak Tartare 24**

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

### **Charred Spanish Octopus 23**

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 18**

organic greens, baby kales, roasted squash, confit cherry tomato, farro, choice of house dressings

### **Pickled Beet Salad 19**

herb & goat cheese mousse, spiced pepitas, beet textures, white balsamic vinaigrette

### **Tuna Two Ways 23**

spiced & seared albacore, citrus & chili marinated ahi, black garlic shoyu gel, tobiko, tuna mayo, avocado, wakame seaweed salad, furikake spiced cracker

\*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.



## **Kingfisher Chilled Seafood**

**Shucked Local Oysters dozen 39 1/2 dozen 21**  
cucumber 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 104**  
3 local oysters, 3 poached prawns, torched rare  
albacore tuna, scallop crudo,  
lemon & herb marinated clams & mussels,  
1/2 Dungeness crab

**Ocean7 Tower 149**  
6 local oysters, 6 poached prawns, torched rare  
albacore tuna, marinated ahi tuna, scallop crudo,  
lemon & herb marinated clams & mussels,  
1/2 Dungeness crab

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

## **Main Courses**

**Seafood Pasta 39**  
prawns, scallops, assorted seasonal shellfish,  
peas, fennel, shallots, fresh fettuccine,  
white wine cream sauce

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

**Seared Hokkaido Scallops 43**  
Yukon gold potato presse, celeriac two ways,  
house-cured & smoked pork belly, brassicas,  
apricot gel, apple cider glaze

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### **Fall Squash Textures 29**

pureèd & sous vide, brassicas, compressed apple, puffed farro, pumpkin seed crumble, cider gastrique

### **Black Cod "Bourguignon" 42**

crispy skin, sous vide cipollini onion, house-cured bacon lardon, spiced red wine gel, parsley, locally foraged mushrooms, veal jus

### **Vancouver Island Free Range Chicken Breast 40**

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

### **Vancouver Island Sous Vide Rack of Pork 38**

braised cabbage, carrots two ways, Yukon gold potato dumplings, pickled mustard seed, cider gastrique

### **Black Truffle Risotto 39**

Périgord truffles, locally foraged mushrooms, Grana Padano textures, chives

### **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, sous-vide carrots & leeks, pickled red onion, cured egg yolk, soubise, sauce béarnaise, veal jus

## **Sides**

### **Parmesan Potato Gnocchi 13**

### **Domestic & Foraged Mushrooms 12**

### **Seared Sea Scallops 21**

### **Garlic & Herb Argentinian Prawns 18**

### **Black Truffle Risotto 18**

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