

Small Plates

Shucked BC Oysters doz 39 1/2 doz 22

cucumber mignonette,
fresh horseradish, lemon

Watermelon & Rocket Salad 22

pickled red onion, goat feta,
mint, roasted hazelnuts

Ocean7 Caesar Salad 21

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 23

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

Green Curry & Coconut Moules Frites 29

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

Soy Ginger Glazed Pork Belly 22

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

Aqua Pommes Frites 16

rosemary, Grana Padano, truffle aioli

Cast Iron Shishito Peppers 20

garlic, ginger, yuzu mayo,
sesame, pickled peppers

Nori Crisps 14

togarashi spiced,
black sesame & yuzu crema

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 foodborne illness.

Big Plates

Marinated Raw Yellowfin Tuna Tacos 23
or

Crispy Cauliflower & Kimchi Tacos 21
avocado, chili vinaigrette, marinated
cabbage, black sesame, scallion,
white corn tortilla
*choice of pommes frites or
organic green salad*

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

Wild Mushroom Flatbread 24
Grana Padano, arugula,
truffle aioli, confit garlic

Aqua Bistro Double Double 27
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*

Steak & Frites 40
8 oz Brant Lake Wagyu flat iron,
pommes frites, truffle aioli,
chimichurri sauce, arugula

Bulgogi Pork Back Ribs 27
Korean BBQ sauce, kimchi,
yuzu mayo, sesame, dirty rice

Wagyu Bolognese 27
Prontissima pappardelle, basil,
ground Brant Lake Wagyu beef,
charred baguette, parmesan mousse

Cheese & Charcuterie Board 42
daily selection of cured meats &
cheeses, house pickled vegetables,
baguette, seed crackers, grainy mustard,
stewed apricots, iced grapes

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