



Starters

West Coast Seafood Chowder 23

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

Asparagus & English Pea Tart 23

goat cheese espuma, preserved lemon, roasted & smoked leeks, shaved asparagus, cured arctic char & roe

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, kimchi, puffed tapioca

Ocean7 Caesar Salad 21

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

Caprese Salad 23

heirloom tomato textures, fior di latte, basil sorbet, balsamic

Crispy Rice Sushi

spicy mayo, pickled jalapeño, crispy garlic, sweet soy

Ahi Tuna Nigiri 29

Brant Lake Wagyu Beef Striploin Nigiri 29

Seared Yarrow Meadows Duck Breast 29

foie gras torchon, brioche, cherry textures, walnut variations

*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 22
cucumber mignonette, fresh horseradish, lemon

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

Northern Divine Organic Sturgeon Caviar MP
egg whites & yolk, crème fraîche, chives,
cornichon, blinis

Aqua Bistro Tower 109
three local oysters, three poached prawns, ahi tuna sashimi,
scallop crudo, lemon & herb marinated clams & mussels,
1/2 Dungeness crab

Ocean7 Tower 154
six local oysters, six poached prawns, ahi tuna sashimi,
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, Prontissima fettuccine,
white wine cream sauce

Crispy Skin Arctic Char 43
seared scallops, soubise, potato gnocchi, melted leeks,
compressed apple, caramelized honey gastrique

Seared Hokkaido Scallops 49
morel mushroom, English peas, shaved asparagus,
truffle sacchetti, 64-degree egg, sauce soubise,
XO sherry vinegar

Grilled Lion's Mane & Maitake Mushroom 31
asparagus, beetroot textures, pickled mustard seed,
puffed tapioca, kombu "beurre blanc"

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Hecate Strait Halibut 51

Northern Divine caviar, celeriac purée, pickled sea asparagus, egg yolk jam, nori crisp, kombu butter

Vancouver Island Free Range Chicken Breast 41

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

Vancouver Island Sous-Vide Rack of Pork 39

textures of beetroot, Yukon gold potato dumpling, smoked crème fraîche, pickled mustard seed, beetroot gastrique

Atlantic Lobster Risotto 54

Acquerello carnaroli rice, preserved lemon, butter poached lobster, English peas, lobster essence

100% Canadian Cattle

textures of onion, spinach, asparagus, sous-vide carrot, confit potato, egg yolk jam, black garlic veal jus

5 oz 24 Hour Sous-Vide Bison Short Rib 47

5 oz Brant Lake Wagyu Striploin 69

7 oz Tenderloin 55

Sides

Parmesan Potato Gnocchi 14

Lobster Risotto 29

Domestic & Foraged Mushrooms 14

Asparagus & Guanciale, Egg Yolk Jam 16

Truffled Cheese & Garlic Loaf 15

Seared Sea Scallops 23

Garlic & Herb Argentinian Prawns 19

Executive Chef

Richard Benson

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