

OCEAN7

RESTAURANT

Framed by sweeping views of the Salish Sea and Coastal Mountains, our dining venues are shaped by both location and perspective. The refined Ocean7 Restaurant and the relaxed AQUA Bistro & Wine Bar take their names from the ocean's depth and breadth — and from a culinary philosophy inspired by all seven continents.

Led by new Executive Chef Danai Hongwanishkul, our culinary team blends skill, tradition, and imagination to create menus rooted in the wild, seasonal bounty of Vancouver Island. Each dish reflects a deep respect for local ingredients and culture, while embracing global influences in thoughtful, creative ways.

Our wine list, curated by Food & Beverage Manager and Sommelier Dawn Schultz, presents a balance of British Columbia's most compelling vineyards alongside a remarkable selection from around the world — each bottle chosen to complement and elevate the dining experience.

At the bar, Julie Ferris, our Bar Manager, brings a spirit of innovation to every pour. Her cocktails are crafted with intention — a mix of coastal character, house-made infusions, local botanicals, and a hint of daring — resulting in drinks that are as expressive as they are refined.

As our chefs prepare every plate with care, we invite you to relax with a glass in hand and sink into the moment. This is a place to linger, to taste slowly.

We invite you to try something new and let conversation spark. Every ingredient has a story; we are here to share it with you.



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Starters from the Sea

Shucked BC Oysters

Dozen 41 | 1/2 Dozen 24

Cucumber Mignonette, Horseradish,
Charred Lemon

Scallop & Shrimp Toast 27

Salmon Roe, Citrus Aioli

Ahi Tuna Crispy Nigiri 29

Spicy Aioli, Pickled Jalapeño,
Crispy Garlic, Sweet Soy

Pacific Salmon Sashimi 26

Charred Onion Ponzu, Crispy Leeks,
Yuzu Kosho, Grilled Pineapple

Mains from the Sea

West Coast BBQ Sablefish 44

Scallion Ginger Gold Potato Hash, Charred Broccoli,
Celeriac Chowder, Citrus Pearls

Kingfisher Seafood Pasta 43

Prontissima Squid Ink Fusilli, Wild Prawns,
Hokkaido Scallops, Salt Spring Island Mussels,
Baynes Sound Clams, Nori Crumb

Choice of: Cream Sauce or Tomato Sauce

Pan Seared BC Salmon 39

Tamarind, Preserved Tomato, Cellar Vegetables,
Sweet & Sour Dashi

Whole Branzino 46

Banana Leaf Wrapped, Heirloom Potato,
Asian Eggplant, Green Curry

Taxes not included

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

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Starters from the Land

Baked Natural Pastures Comox Brie 24

Heirloom Beet Salad, Roasted Pear,
Walnut, Balsamic, Sage

Island Squash Coconut Soup 22

Natural Pastures Cheddar Shortbread Crumble,
Spiced Candied Apple, Shiso, Foie Gras “Espuma”

Beef Tartare 25

Premium Canadian Beef, Cornichon, Quail Egg, Shallot,
Dijon Mustard, Parsley, Crispy Capers, Chives, Crostini

Vegan Smoked Surfside

King Oyster Mushroom Carpaccio 22

Crispy Onion, Hazelnut, Mint & Basil Pistou,
Black Cherry Purée, Pickled Heirloom Carrot & Radish

Mains from the Land

Vegan Noble Maple Glazed Squash 35

Sunflower & Sunchoke Porridge, Charred & Pickled Apple

Vancouver Island Free Range Chicken 44

Roasted Breast & Confit Leg, Pommes Purée, Broccolini,
Forest Mushrooms, Lardons, Foie Gras Truffle Jus

Truffle Risotto 39

Acquerello Cured Rice, Comox Valley Mushrooms,
Grana Padano, Pickled Black Trumpets

Premium Canadian Beef

8 oz Striploin 52

6 oz Tenderloin 56

Braised Bison 49

Pommes Boulangère, Smoked King Oyster Mushrooms,
Heirloom Baby Carrots, Spinach, Jus

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Ocean7 Signatures

Seacuterie 45

Candied Salmon, Smoked Albacore Tuna, Scallop Crudo,
Rainbow Seaweed Salad, Pickled Island Vegetables,
Capers, Yuzu Marmalade, Nori Potato Chips

Ocean7 Seafood Platter 110

Pacific Oysters, Ahi Tuna & King Salmon Sashimi,
Prawn Cocktail, Scallop Crudo, Pacific Crab,
Pickled Island Vegetables, Capers, Wasabi,
Cocktail Sauce, Nori Potato Chips

Ocean7 Seafood Tower 185

Pacific Oysters, Ahi Tuna & King Salmon Sashimi,
Prawn Cocktail, Scallop Crudo, Pacific Crab,
Smoked Albacore Tuna, Chilled Clams & Mussels,
Gravlax, Capers, Pickled Island Vegetables, Wasabi,
Cocktail Sauce, Yuzu Marmalade, Nori Potato Chips

Add-On Northern Divine Caviar 60

12g, Crème Fraîche, Chives, Shallots, Nori Chips

60 oz Tomahawk for Two 229

Brussels Sprouts, Pommes Pavé, Broccolini,
Pommes Purée, Red Wine Jus

Sides from the Land & Sea

Truffled Cheese & Confit Garlic Demi-Baguette 16

Roasted Mixed Mushrooms 14

Adobo Brussels Sprouts 12

Qualicum Cheeseworks Mac N' Cheese 16

Seared Hokkaido Scallops (1 pc) 6

Garlic & Herb Wild Prawns (5 pc) 15

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