

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 Executive Chef Danai Hongwanishkul — recently honoured with the 2026 Culinary Excellence Award presented by the British Columbia Hotel Association — 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

Pacific Salmon Sashimi 26

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

Ahi Tuna Crispy Nigiri 29

Spicy Aioli, Pickled Jalapeño,
Crispy Garlic, Sweet Soy

Charred Octopus 29

Green Papaya Salad, Cashews, XO Sauce

Starters from the Land

Crispy Natural Pastures Comox Brie 26

Heirloom Tomatoes, Watermelon Salsa, Basil,
Pine Nuts, Maple Sherry Reduction

Roasted Red Pepper & Coconut Soup 22

Wild Red Prawns, Corn, Kaffir Lime Puffed Rice

Beef Tartare 26

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

Vegan Smoked Surfside Mushroom Salad 22

Pickled Royston Carrots, Green Apples,
Mustard Lady Dressing, Balsamic Pearls,
Almonds, Chili Crunch

Taxes not included

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

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Mains from the Sea

Pan Seared BC Salmon 39

Tamarind, Preserved Tomatoes, Shishito Peppers,
Radishes, Sweet & Sour Dashi

Crispy Soy Marinated Sablefish 46

Celeriac Risotto, Sweet Peas, Blistered Tomatoes,
Baynes Sound Shellfish, XO Sauce

Kingfisher Seafood Pasta 44

Prontissima Squid Ink Fusilli, Wild Prawns,
Hokkaido Scallops, Salt Spring Island Mussels,
Baynes Sound Clams, Nori Crumb
Choice of: Cream Sauce or Tomato Sauce

Mains from the Land

Vegan Smoked Cauliflower 36

Coconut Quinoa Risotto, Charred Pineapple,
Pine Nuts & Mint Gremolata

Vancouver Island Free Range Chicken 44

Roasted Breast & Confit Leg, Apricot Mole,
Jalapeño Cornbread, Roasted Cipollini Onions,
Shishito Peppers, Demi Sauce

Cumin Rack of Lamb 59

Crispy Polenta, Herbed Yogurt,
Sweet & Sour Summer Squash, Rainbow Carrots,
Red Wine Sauce

Premium Canadian Beef

8 oz Striploin 56

6 oz Tenderloin 59

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

65 oz Tomahawk for Two 229

Brussels Sprouts, Potato Pavé, Broccolini,
Seasonal Vegetables, Pommes Purée, Red Wine Jus

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Ocean7 Seafood Signatures

Seacuterie 46

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 Sashimi, 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 Sashimi, Salmon Sashimi, Prawn Cocktail, Scallop Crudo, Pacific Crab, Smoked Albacore Tuna, Chilled Clams & Mussels, Gravlox, 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

Sides from the Land & Sea

Surfside Farm Mushrooms 16

Side Seasonal Vegetables 14

Qualicum Cheeseworks Mac N' Cheese 16

Seared Hokkaido Scallop (1 pc) 7

Garlic & Herb Wild Prawns (5 pc) 15

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