

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 unique 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 42 | 1/2 Dozen 25

Cucumber Mignonette, Horseradish,
Charred Lemon

Pacific Salmon Sashimi 28

Grapes, Radishes, Coconut Leche de Tigre,
Furikake, XO Sauce

Ahi Tuna Crispy Nigiri 32

Spicy Aioli, Pickled Jalapeño,
Crispy Garlic, Sweet Soy

Seared Hokkaido Scallops 29

Soy Glazed Pork Belly, Celeriac Purée,
Citrus, Mustard Jus

Starters from the Land

Crispy Natural Pastures Comox Brie 28

Black Truffles, Endive, Cranberries,
Walnuts, Honey Black Garlic Dressing

Coconut Squash Soup 24

Duck Confit, Citrus, Tamarind, Crispy Rice

Beef Tartare 27

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

Vegan Rainbow Beet Salad 24

Smoked Comox Valley Mushrooms, 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 44

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

Char Siu Sablefish 48

Scallion Ginger Potato Hash, Celeriac Chowder,
Ginger Pearls, XO Sauce

Kingfisher Seafood Pasta 45

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 Charred Red Cabbage 36

Coconut “Mustard Lady” Velouté, Chili Pears,
Roasted Squash, Quinoa Risotto

Vancouver Island Free Range Chicken 46

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

Comox Valley Mushroom Risotto 42

Winter Truffles, Wild & Farmed Mushrooms, Grana Padano

Braised Lamb Shank 49

Heritage Corn Grits, Crispy Grains,
Red Wine Poached Onions, Roasted Garlic Jus

Premium Canadian Beef

8 oz Striploin 56

6 oz Tenderloin 59

Potato Pavé, Smoked King Oyster Mushrooms,
Heirloom Baby Carrots, Spinach, Jus

65 oz Tomahawk for Two 229

Brussels Sprouts, Potato Pavé,
Seasonal Vegetables, Pommés Purée, Red Wine Jus

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Ocean7 Seafood Signatures

Seacuterie 48

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

Ocean7 Seafood Platter 115

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 195

Pacific Oysters, Ahi Tuna Sashimi, 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

Sides from the Land & Sea

Comox Valley Mushrooms 16

Side Seasonal Vegetables 14

Qualicum Cheeseworks Mac N' Cheese 18

Seared Hokkaido Scallop (1 pc) 7

Garlic & Herb Wild Prawns (5 pc) 15

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