



Today's Featured Oyster

a daily selected oyster served with an apple fennel mignonette
11:30 am – 5:30 pm 1.05 each

Limit 24 featured oysters per table at one time

We shuck all our oysters to order.

Due to the high demand, your patience is appreciated.

Chef's Selected Oyster Platters

Half Dozen	19.
Dozen	37.

Chilled Shellfish

Dungeness Crab Cocktail	22.
Gulf Shrimp Cocktail	24.
Whole Maine Lobster	72.
Whole Dungeness Crab	55.

Iced Shellfish Platters

Petite Platter	65.
Grand Platter	125.
Imperial Platter	240.

Sommelier's Oyster Wine Selection

Pierre Henri	12.
<i>Saint-Fiacre – Sur Lie, Muscadet Sèvre et Maine 2015</i>	

Oyster Give Back Campaign

Waterbar proudly donates 5¢ for every oyster sold in support of our local community. We are pleased to partner with the Shanti Project, an organization that enhances the health, quality of life and well-being of people with terminal, life-threatening or disabling illnesses or conditions. Since 1974, Shanti has strived to achieve the highest medical and quality of life outcomes for San Francisco's most vulnerable. For more information, please visit www.shanti.org.



Five percent charge added for San Francisco Employer Mandates.
California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

Baja California

Drakes Bay Pacific – San Quintin (*C. gigas*) **3.55**
bag-to-beach grown by the Lunny family; briny, touch of bitter herb

California

Cove Miyagi – Tomales Bay (*C. gigas*) **3.30**
rack & bag grown by Scott Zahl of Cove Mussel Company; petite, clean lettuce finish

Golden Nugget – Tomales Bay (*C. gigas*) **3.80**
grown & tumbled by the Tomales Bay Oyster Company; buttery, rich, clean lettuce finish

Humboldt Kumamoto – Humboldt Bay (*C. sikamea*) **4.05**
long-line culch grown by Coast Seafoods, slow to market size; buttery, honeydew melon finish

Marshall Select – Tomales Bay (*C. gigas*) **3.30**
bottom cage cultured, rare Tomales oyster; rich, smooth texture, sweet vegetal finish

Washington

Golden Fog – Lower Hood Canal (*C. gigas*) **2.05**
the “Foggy Miyagi”- only at Waterbar; suspended off the Kitsap Peninsula, tumbled by the tides

Olympia – Totten Inlet (*O. lurida*) **3.55**
beach grown by Taylor Shellfish, only indigenous oyster; full flavor, coppery, mustard seed finish

British Columbia

Kusshi – Deep Bay (*C. gigas*) **3.80**
intertidal beach cultivated, popular B.C. oyster; smooth & mild, melon finish

New York

Topneck Clam – Oyster Bay (*M. mercenaria*) **3.55**
slightly smaller than a Cherrystone; tender, sweet hard-shell clam

Rhode Island

Watch Hill – Winnipaug Pond (*C. virginica*) **4.30**
off-bottom tray grown by Jeffrey Gardner out of Westerly; briny & complex

Maine

Damariscotta Flat – Booth Bay Harbor (*O. edulis*) **5.05**
wild grown, European species, “Belon”; intense flavor, for the connoisseur

Pemaquid – Clark’s Cove (*C. virginica*) **4.30**
deep suspension grown by POC since 1986 in mineral-rich waters; crisp, lemony

Prince Edward Island

Raspberry Point – North Shore (*C. virginica*) **4.55**
off-bottom cage grown in P.E.I. National Park, 6 years to market size; firm meat, mineral finish

New Brunswick

Beausoleil – Miramichi Bay (*C. virginica*) **4.30**
suspended tray grown, translated “beautiful sun”; refined, perfect starter oyster