



Weekday Featured Oyster

selected oyster served with a blood orange ginger mignonette
11:30 am – 5:30 pm (Monday – Friday) 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	A.Q.
Whole Dungeness Crab	A.Q.

Iced Shellfish Platters

Grand Platter	110.
Petite Platter	65.

Sommelier's Oyster Wine Selection

Twomey Cellars

Sauvignon Blanc, Napa Valley & Sonoma County 2016	16.
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Oyster Give Back Campaign

Waterbar proudly donates 5¢ for every oyster sold in support of our local community. We are focusing this quarter on victims of the North Bay fires in Napa & Sonoma counties whose lives were impacted by this natural disaster. Restaurants Care provides grants and assistance to restaurant workers facing a crisis. Please visit www.calrestfoundation.org/restaurantscare for more information.



**RESTAURANTS
CARE™**

Serving. Supporting. Caring.

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 Kumamoto** – San Quentin (*C. sikamea*) **4.05**
long line grown in Baja Norte; briny and sweet
- Drakes Bay Pacific** – San Quentin (*C. gigas*) **3.55**
bag-to-beach grown by the Lunny family; briny, touch of bitter herb

California

- 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*) **3.55**
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 tide
- Olympia** – Totten Inlet (*O. lurida*) **3.80**
beach grown by Taylor Shellfish, only indigenous oyster; full flavor, coppery, mustard seed finish

British Columbia

- Effingham Inlet** – Barkley Sound (*C. gigas*) **3.55**
grown on suspended rafts by Northwest Aquaculture; deep cup and smooth, lettuce finish
- Kusshi** – Deep Bay (*C. gigas*) **3.80**
grown by Keith Reid on suspended rafts and tumbled; translated “precious”; clean & sweet

Rhode Island

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

Connecticut

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

Massachusetts

- Plymouth Champagne** – Plymouth Bay (*C. virginica*) **4.30**
off-bottom grown in White Flat, light and sweet

Maine

- Wiley Point** – Damariscotta River (*C. virginica*) **4.05**
bottom cultured 60 feet deep and diver harvested; mild salinity, sweet and sour finish

Prince Edward Island

- Alpine Bay** – North Shore (*C. virginica*) **4.30**
wild harvested, classic P.E.I. oyster; briny with a clean, mineral finish
- Irish Point** – Hope River (*C. virginica*) **4.05**
bottom cultured near Gulf of Lawrence; medium salinity, clean

New Brunswick

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