



### *Weekday Featured Oyster*

selected oyster served with pear & champagne 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.*

*Please hug your shucker!*

### *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 2015	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 pleased to partner with Hamilton Families. Their mission is to end family homelessness in the San Francisco Bay Area. Hamilton families breaks the cycle of homelessness and poverty by helping families move into permanent housing quickly to restore the foundation for a healthy life. You can help end family homelessness too, text the word "HOME" to the number 91999 to donate. Learn more at [www.hamiltonfamilies.org](http://www.hamiltonfamilies.org).



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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*) **4.30**  
longline 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

**Cove Miyagi** – Tomales Bay (*C. gigas*) **3.55**  
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*) **4.30**  
longline 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

### British Columbia

**Kusshi** – Deep Bay (*C. gigas*) **3.80**  
grown by Keith Reid on suspended rafts and tumbled; translated “precious”; clean & sweet

### New York

**Topneck Clam** – Long Island Sound (*M. mercenaria*) **3.30**  
slightly smaller than a Cherrystone; tender, sweet hard-shell clam

### Rhode Island

**Moonstone** – Point Judith Pond (*C. virginica*) **4.30**  
tidal salt influence, briny, crisp mineral finish

### Massachusetts

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

### Maine

**Damariscotta Flat** – Booth Bay Harbor (*O. edulis*) **4.80**  
wild grown, European species, “Belon”; intense flavor, for the connoisseur

**Wiley Point** – Damariscotta River (*C. virginica*) **4.30**  
bottom cultured 60 feet deep and diver harvested; mild salinity, sweet and sour finish

### New Brunswick

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

**French Kiss** – Miramichi Bay (*C. virginica*) **4.55**  
suspended tray grown, over 5 years to grow; large & plump, fresh baked bread aroma