



### *Weekday Featured Oyster*

selected oyster served with cucumber & yuzu kosho 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	66.
Whole Dungeness Crab	56.

### *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 once again partner with the Watershed Project, an organization that works to restore and preserve the unique ecosystems that make up the San Francisco Bay. For more information, please visit [www.thewatershedproject.org](http://www.thewatershedproject.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."

### New Zealand

**Clevedon Coast** – Kawakawa Bay (*C. gigas*) **3.55**  
wild-caught and grown on “stick bundles” by Callum McCallum; firm, briny, seaweed finish

### Baja California

**Drakes Bay Kumamoto** – San Quentin (*C. sikamea*) **4.30**  
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

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

**Marin Miyagi** – Tomales Bay (*C. gigas*) **3.30**  
rack & bag grown by Marin Oyster Co.; briny, crisp lettuce and bitter herb finish

**Marshall Select** – Tomales Bay (*C. gigas*) **3.55**  
bottom cage cultured, rare Tomales oyster; rich, smooth texture, sweet vegetal finish

### Washington

**Compass Point** – Samish Bay (*C. gigas*) **3.55**  
beach grown; medium brininess, sweet, cantaloupe

**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*) **3.80**  
beach grown by Taylor Shellfish, only indigenous oyster; full flavor, coppery, mustard seed finish

### British Columbia

**Fanny Bay** – Baynes Sound (*C. gigas*) **3.55**  
intertidal beach cultivated, popular B.C. oyster; smooth & mild, melon finish

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

**Royal Miyagi** – Sunshine Coast (*C. gigas*) **3.55**  
suspension grown & beach finished; smooth texture with a mild, kiwi fruit finish

### New York

**Topneck Clam** – Long Island Sound (*M. mercenaria*) **3.80**  
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 Gardener out of Westerly; briny & complex

### Maine

**Pemaquid** – Clark’s Cove (*C. virginica*) **4.05**  
deep suspension grown by POC since 1986 in mineral-rich waters; crisp, lemony

### New Brunswick

**La Saint Simon** – Shippagan Bay (*C. virginica*) **4.05**  
suspended tray-grown, light flavor, medium brininess