



Weekday Featured Oyster

selected oyster served with a nasturtium 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.

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

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 San Francisco Baykeeper, which has been using on-the-water patrols, science, advocacy, and the courts to stop bay pollution since 1989. For more information, please visit www.baykeeper.org.



SAN FRANCISCO
BAYKEEPER®

Baja California

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

Golden Nugget – Tomales Bay (*C. gigas*) **3.55**
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

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

British Columbia

Cortes Island – Deep Bay (*C. gigas*) **3.30**
beach cultured by Cortes Shellfish Co-op; deep cup, mild brine with a sweet finish

Connecticut

Topneck Clam – Long Island Sound (*M. mercenaria*) **3.55**
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

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

Maine

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

Prince Edward Island

Pink Moon – New London Bay (*C. virginica*) **4.55**
cage grown by Raspberry Point Oyster Co; naturally tumbled with a briny taste and smooth finish

New Brunswick

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

Oyster Opulence - add paddlefish caviar to any oyster **3.00/each**