



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	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 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.



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*) **3.80**
wild caught & grown on 'stick bundles' by Callum McCallum; firm texture, 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

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

Connecticut

Topneck Clam – Long Island Sound (*M. mercenaria*) **3.30**
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

Wiley Point – Damariscotta River (*C. virginica*) **3.80**
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