



“In the hands of an able cook, fish can become an inexhaustible source of perpetual delight.” ~ Jean-Anthelme Brillat-Savarin

Chef’s \$1.55 Daily Featured Oyster

*Only one chef’s selected oyster is offered daily.
Limit 24 featured oysters per table at one time.*

Oysters

Bijou – Bedec Bay, NB	4.55
Drakes Bay – San Quintin, Baja	4.30
Humboldt Kumamoto – Humboldt Bay, CA	4.80
Malpeque – Malpeque Bay, PEI	4.55
Olympia – Tomales Bay, CA	4.30
Topneck Clams – Cedar Key, FL	3.80

Caviar

White Sturgeon Caviar California	110.
Kaluga Caviar Tibetan Plateau	150.

Starters

Heirloom Tomato Salad veget8 vinegar, sweet crème fraîche, onion jam, fines herbes	17.
Dungeness Crab Spring Rolls black bean sauce, summer vegetables trap caught out of Coos Bay, Oregon	25.
Scallop Ceviche strawberry gazpacho, guanciale, sofrito, tomato relish dayboat landed out of Hokkaido, Japan	24.
Baked Oysters garlic butter, parmesan, pangrattato, chives	5 for 20.
Topneck Clam Chowder sourdough croutons, artisan bacon, chives, lemon agrumato	13.
Smelt Chips toum, za’atar throw net caught out of Eureka, California	14.

Sides

Creamed Brentwood Corn charred jalapeño, pangrattato, parmesan	13.
Charred Broccolini almond pesto, whipped mascarpone, aged balsamic	13.
Acme Sourdough Bread maldon sea salt, butter	8.
French Fries	9.

Iced Shellfish

Shellfish Indulgence Platter dungeness crab, maine lobster, tiger prawns, oysters, clams, ceviche	185.
Chilled Maine Lobster trap caught out of Casco Bay, Maine	half 48./ whole 92.
Chilled Dungeness Crab trap caught out of Puget Sound, Washington	half 42./ whole 80.
Dungeness Crab Cocktail trap caught out of Coos Bay, Oregon	28.
Tiger Prawn Cocktail sustainably raised in southern Vietnam	28.

Lunch Prix Fixe

We always have a great “Restaurant Week” lunch

Available Monday-Friday

11:30am-2:30pm

Blue Lake Bean Salad

caesar dressing, confit garlic, basil, crisp shallots


Oven Roasted Rockfish

creamed corn, potatoes, basil oil, foraged mushrooms

40.

Entrées

Maine Lobster Roll brioche roll, aioli, old bay french fries trap caught out of Casco Bay, Maine	32.
Oven Roasted Whitefish summer squash crépinette, sauce arrabbiata, squash relish hook & line caught in Lake Superior	28.
Oven Roasted Barramundi cranberry bean salad, ‘nduja, pesto, romano beans closed-system raised in southern Arizona	26.
Soft-Shell Crab Sandwich avocado, almond pesto, heirloom tomato, french fries trap caught near Crisfield, Maryland	26.
Oak Grilled Skirt Steak tomatillo shakshuka, herb fougasse, sunny side-up egg responsibly sourced by the Schmitz Family in San Leandro, CA	29.



Oyster Give Back

Waterbar proudly donates 5¢ for every oyster sold in support of our local community. We are excited to once again partner with the Watershed Project. For more information, please visit www.thewatershedproject.org.

California law advises patrons that “consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.”

6% charge added for San Francisco Employer Mandates.

Vegetarian and special dietary restrictions are met with enthusiasm.

A 20% gratuity is added to all parties of 6 or more guests

Wines by the Glass

Sparkling Wine

∞ Hervieux-Dumez, Brut Nature, Blanc de Blancs, 1er Cru Sacy, <i>Les Grains Blancs</i> NV	29.
∞ Domaine Chandon, Blanc de Blancs, Carneros, <i>Carneros Vineyard, By the Bay</i> NV	20.
∞ Maître de Chai, Chenin Blanc, Clarksburg, <i>Wilson Vineyard</i> NV	20.
∞ Migot, Brut Rosé, Gamay, Côtes de Toul NV	19.

White Wine

∞ Bernhard Ott, Grüner Veltliner, Wagram, <i>Am Berg</i> 2022	17.
∞ Lieu Dit, Melon, Santa Maria Valley 2023	16.
∞ Frog’s Leap, Sauvignon Blanc, Rutherford-Napa Valley 2023	17.
∞ Domaine Pastou, Sauvignon Blanc, Sancerre, La Côte de Sury 2022	18.
∞ Surrau, Vermentino di Gallura, Sardinia, <i>Branu</i> 2022	15.
∞ Covenant Wines, Viognier, Lodi, <i>Red C</i> 2023	17.
∞ Dr. Loosen, Riesling, Alcohol Removed, <i>Dr. Lo</i> NV	15.
∞ Carl Graff, Riesling, Kabinett, Mosel 2022	14.
∞ Domaine Les Gryphées, Chardonnay, Saint-Véran, <i>Les Grands Rouvres</i> 2022	19.
∞ Brewer-Clifton, Chardonnay, St. Rita Hills 2022	23.

Rosé

∞ Minuty, Grenache/Syrah/Cinsault, Côtes de Provence, <i>Prestige</i> 2023	17.
∞ Domaine Les Mescrances, Grenache/Cinsault/Syrah, <i>Charmes</i> 2023	16.
∞ Tessier, Grenache/Pinot Noir, Central Coast, <i>Femme Fatale</i> 2022	15.

Red Wine

∞ Adelsheim Vineyard, Pinot Noir, Willamette Valley 2021	20.
∞ Donkey & Goat, Négrette, San Benito, <i>Calleri Vineyard</i> 2022	17.
∞ Castello Tricerchi, Sangiovese, <i>Non in Latera pro Nos</i> 2020	18.
∞ Mas de Gourgonnier, Grenache/Syrah, Les Baux de Provence 2021	14.
∞ Railsback Frères, Syrah, , <i>Cuvée Chlœe, Nolan Ranch</i> 2020 (magnum)	16.
∞ Pied à Terre, Cabernet Sauvignon, Sonoma County 2017	20.

Beers and Cider (Bottled & Canned)

Beck’s, Non-Alcoholic, Germany	9.
Best Day Brewing, Non-Alcoholic, West Coast IPA, Northern California	10.
Trumer Pils, Berkeley	9.
Fieldwork Brewing Co., <i>Greetings from Raspberry Park</i> , Sour, Berkeley	15.
Golden State Cider, <i>Mighty Dry</i> , Sonoma County (16 oz. Pub Can)	12.
Budweiser, Saint Louis, Missouri	8.
Fort Point, <i>Villager</i> San Francisco IPA, Crissy Field, San Francisco	10.
Barebottle, <i>Jackpot Junction</i> West Coast IPA, San Francisco (16 oz. Pub Can)	17.
Founders Brewing, <i>Breakfast Stout Double Chocolate & Coffee Oatmeal</i> , Michigan	12.

Cocktails

∞ The Queen Bee	17.
Barr Hill Gin, St. Germain, Lillet, Chamomile, Honey, Prosecco, Lemon	
∞ Thai Garden	18.
Ketel One Vodka, Makrut Leaves, Mint, Ginger, Lime	
∞ Sandiarita	17.
El Tesoro Blanco, Watermelon, Lime, Tajín	
∞ Strawberry Swing	19.
Suyo Quebranta Pisco, Strawberries, Atxa, Lemon Verbena, Egg Whites	
Negroni’s Bitter Alter Ego	18.
Catedral Espadín Mezcal, Gran Classico, Carpano Antica, Chocol	
∞ Waterbar Proprietary Old Fashioned	22.
Maker’s Mark Private Barrel, <i>Four Kentucky Summers</i> Bourbon, Bitters (privately procured by Matt and Valentina)	

Spritz Time

∞ Blood Orange	17.
Mommenpop Apéritif, Prosecco, Fever Tree Soda Water	
Zero Proof Cocktails	
Hot Blooded	10.
Blood Orange, Ginger Beer, Lime	
Granada Lemonade	8.
Lemon, Grenadine	
∞ El Chisme	16.
Ritual Zero Proof Tequila, Seedlip Citrus 42, Rooibos Tea, Lime, Salt	
∞ Dos Flores	12.
Hibiscus. Cardamom. Elderflower Tonic. Lime	

All Time Favorite
Ultimate Bloody Mary
Grey Goose Vodka, Bloody Mary Blend, Artisan Bacon, Tiger Prawns, Tajín
25.

∞Wines and cocktails with infinity symbol are made using organic or biodynamic practices.