



Today's Featured Oyster

on the half-shell with citrus mignonette

ordered by 6:00

1. each

after 6:00

2. each

Chef's Selected Oyster Platters

Half Dozen

17.

Dozen

33.

Shellfish

Gulf Shrimp Cocktail

18.

Dungeness Crab Cocktail

19.

Chilled Maine Lobster (half or whole)

A.Q.

Chilled Dungeness Crab (half or whole)

A.Q.

Iced Shellfish Platters

Grand Platter

90.

Petite Platter

50.

Waterbar Oyster T-Shirt - 15.



Oyster Menu

California

- Cove Miyagi**-rack & bag, southern Tomales Bay by Scott Zahl, petite, clean lettuce flavor-2.50
Drakes Bay-pristine waters of estuary, Lunny family, delicate briny touch of bitter herb-2.75
Kumamoto-longline, Humboldt Bay, very popular, slow growing, rich and buttery sweet-3.50

Washington

- Blue Pool**-tide tumbled in Hood Canal by Adam & Lissa James, higher salinity, meaty-3.25
Hama Hama-intertidal beach grown by James Family for 5 generations, firm, light finish-2.75
Olympia-beach grown, only indigenous oyster; full flavor, sweet celery, coppery-3.25
Steamboat-southern Puget Sound, deep cup with a mild, earthy flavor-2.50

British Columbia

- Fanny Bay**-Eastern Vancouver Island, meaty with smooth finish, classic BC oyster-2.75
Kusshi-suspended, translated "precious," very manicured, ultra clean and sweet-3.50

Virginia

- Misty Point**-tray grown in Pope's Bay by the Ballard family, nice salinity, grassy finish-3.25
Rappahannock River-rack & bag in Chesapeake since 1899, full bodied, mellow saltiness-3.00

Massachusetts

- Big Rocks**- suspended in Crowe's Pasture, East Dennis, pleasantly briny punch-3.25
Pleasant Bay-grown by Dave Slack in Orleans, sweet & buttery-3.25
Rocky Nook- first cultured oysters from Kingston Bay in 60 years; clean and briny-3.25
Topneck Clams-slightly smaller than a Cherrystone; tender, sweet hard shell clam-2.50

Maine

- Damariscotta Flat**-wild, European species, "Belon"; intense flavor, for the connoisseur-3.50
Pemaquid- Damariscotta River, large, light, lemony and briny-3.25

Prince Edward Island

- Alpine Bay**-wild harvested, deep cup, briny with a clean finish-3.25

New Brunswick

- Beausoleil**-suspended, translated "beautiful sun," refined, perfect starter oyster-3.25
French Kiss-suspended, over two years to grow, large & plump-3.25
Glacier Bay-suspended in Bedec Bay for four years; crisp and clean-2.75

2/4/2012

*Four percent charge added for San Francisco Employer Mandates.
On parties of six or more, an eighteen percent gratuity will be included.*