



Today's Featured Oyster

a daily selected oyster served with citrus mignonette
ordered by 6:00 1. each
after 6:00 2. each

Chef's Selected Oyster Platters

three different daily selected oysters

Half Dozen 17.
Dozen 33.

Chilled Shellfish

Gulf Shrimp Cocktail 18.
Dungeness Crab Cocktail 18.
Maine Lobster (half or whole) A.Q.
Dungeness Crab (half or whole) A.Q.
Florida Stone Crab Claws A.Q.

Iced Shellfish Platters

Grand Platter 90.
Petite Platter 50.

Waterbar Oyster T-Shirt - 19.

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

The Five Species of Oysters

Pacific – *C. gigas* – popularly known as Miyagi. Quick growing oysters found from Baja California to Alaska. Fluted, jagged, multi-colored shells; creamy, briny oysters that finish with a wide range of fruit and vegetal notes.

Atlantic – *C. virginica* – Native to the East Coast, these tear-drop shaped oysters range from the Gulf of Mexico to the Canadian Maritimes. Smooth shells, uniform color, generally crisper and brighter, delivering a clean brinness with a mineral, savory finish.

Kumamoto – *C. sikamea* – Now extinct in their native waters of Japan, this popular and slow growing variety is known for its deep cup, creamy texture, and cucumber-melon finish.

European Flat – *O. edulis* – popularly known as Belon from the river of the same name in France. Rarely found in US establishments, this larger, flat oyster is considered by many to be the Cadillac of oysters. They have a large, plump texture that hits you with coppery, metallic notes, finishing with a strong, gamey flavor that lingers for many minutes.

Olympia – *O. lurida* – The only native oyster to the Pacific coast, San Francisco Bay once teemed with Olympias. Overfished following the Gold Rush, this now-rare oyster is very slow and fickle in its growth. A smaller cousin to the European flat, this quarter-sized, shallow-cupped oyster packs an overwhelming punch of flavor. Sweet cream, celery salt, and copper linger on the palate.

Oyster Menu

California

- Cove Miyagi** - Tomales Bay (*C. gigas*) **2.75**
rack & bag grown by Scott Zahl of Cove Mussel Company; petite, clean lettuce flavor
- Drakes Bay** - Drakes Estero (*C. gigas*) **3.00**
beach-bag grown by the Lunny family; pristine waters, briny touch of bitter herb
- Humboldt Kumamoto** - Drakes Estero (*C. sikamea*) **3.00**
beach-bag grown by the Lunny family; pristine waters, briny touch of bitter herb
- Tomasini Point** - Tomales Bay (*C. gigas*) **3.00**
rack & bag grown by the Brothers Bernal; classic briny Tomales oyster, alkaline finish

Washington

- Elkhorn** - Willapa Bay (*C. gigas*) **2.75**
beach grown by Elkhorn Oyster Company; meaty, intense, strong flavor, earthy finish
- Lawson's Select** - Hamersley Inlet (*C. gigas*) **3.50**
tide-tumbled at Church Point in Oakland Bay; crisp, clean, manicured
- Olympia** - Totten Inlet (*O. lurida*) **3.00**
beach grown, only indigenous oyster; full flavor, sweet celery, coppery
- Shelton Kumamoto** - Oakland Bay (*C. sikamea*) **4.00**
grown by Taylor Shellfish; buttery with a sweet brine and cucumber finish
- Shigoku** - Willapa Bay (*C. gigas*) **3.75**
tide-tumbled by Taylor Shellfish; name means "ultimate"; light, clean taste

British Columbia

- Effingham** - Barkley Sound (*C. gigas*) **3.00**
grown in suspended rafts by Northwest Aquaculture; deep cup and smooth, lettuce finish
- Evening Cove** - Strait of Georgia (*C. gigas*) **3.00**
beach cultured, east side of Vancouver Island; mild, watermelon finish
- Kusshi** - Deep Bay, East Vancouver Island (*C. gigas*) **3.75**
grown by Keith Reid on suspended rafts; translated "precious"; ultra-clean & sweet

Alaska

- Kachemak Bay** - Homer (*C. gigas*) **3.75**
co-op grown in hanging lantern nets off Kenai Peninsula; briny, sweet-seaweed finish

Virginia

- Olde Salts** - Chincoteague (*C. virginica*) **3.00**
rack & bag grown by the Croxton cousins of Rappahannock River Oyster Co.; briny

New York

- Fishers Island** - Block Island Sound (*C. virginica*) **3.50**
hanging lantern grown by the Malinowski family; unique Long Island oyster, juicy

Rhode Island

- Quonset Point** - Narragansett Bay (*C. virginica*) **3.00**
suspended cages; rich phytoplankton waters, clean oyster flavor
- R.I. Wild** - Narragansett Bay (*C. virginica*) **3.50**
wild-harvested; similar to a traditional Blue Point, mild saltiness & plump

Massachusetts

- Peter's Point** - Buzzards Bay (*C. virginica*) **3.50**
rack & bag, protected estuary, plump meat, mild earthiness, sweet & savory finish
- Pleasant Bay** - Orleans (*C. virginica*) **3.50**
rack & bag by Dave Slack, 3 years to market; plump, buttery, and briny
- Sunken Meadow** - Eastham (*C. virginica*) **3.75**
bottom grown in a marine sanctuary by Russ Sandblom; rare, meaty
- Cherrystone Clams** - Barnstable (*M. mercenaria*) **3.00**
large, hard shell clam; sweet, meaty & luscious

Maine

- Damariscotta Flat** - Booth Bay Harbor (*O. edulis*) **4.00**
Wild grown, European species, "Belon" intense flavor, for the connoisseur
- Pemaquid** - Clark's Cove, Damariscotta River (*C. virginica*) **3.75**
grown in the Damariscotta River; large, light, lemony and briny

Prince Edward Island

- Alpine Bay** - North Shore (*C. virginica*) **3.75**
wild harvested, classic P.E.I. oyster; briny with a clean finish

New Brunswick

- Beausoleil** - Miramichi Bay (*C. virginica*) **3.75**
suspended tray grown, translated "beautiful sun", refined, perfect starter oyster
- French Kiss** - Miramichi Bay (*C. virginica*) **4.00**
suspended tray grown, over five years to grow, large and plump, fresh-baked bread aroma
- Village Bay** - Bedec Bay (*C. virginica*) **3.00**
suspended tray grown out of Richibucto; crisp and clean starter oyster