



*“Don’t worry about how you ‘should’ draw it. Just draw it the way you see it”
~ Tim Burton*

Zero Proof Cocktails

- Remedy** orange, turmeric, honey, lemon, ginger ale 7.
Pamplemousse grapefruit, grenadine, ginger beer 7.

- Tombo Tuna Ceviche** satsuma tangerine, serrano chili, sweet potato chips 17.
longline caught off the coast of Fiji
- Fall Chicory Salad** maple roasted pork belly, salt baked pear, grilled dates, walnuts 15.
pork sourced by the Schmitz family in San Leandro, California
- Oven Baked Golden Fog Oysters** ginger & garlic, yuzu aioli, finger lime, togarashi 13.
cultivated in Hood Canal, Washington
- Charcuterie** half sour pickles, whole grain mustard, levain toast 17.
traditionally produced throughout the United States
- Roasted Butternut Squash Soup** tiger prawn, bellwether ricotta, fennel, pomegranate 11.
sustainably raised in mangrove forests of Vietnam

Waterbar Crab Cake Sandwich & Trumer Pilsner \$20.

deviled egg salad, bacon, half-sour pickles, old bay chips

- Tiger Prawn Caesar Salad** lacinato kale, roasted garlic, toasted pepitas 22.
sustainably raised in mangrove forests of Vietnam
- Grilled Local Calamari** butterbeans, charred escarole, meyer lemon aioli, pancetta 19.
seine caught out of Monterey, California
- Steamed Mussels & Clams** celeriac, parmesan brodo, garlic cream, bacon, gremolata 22.
mussels & clams cultivated in the Pacific Northwest
- Pan Seared Mahi Mahi** yuzu ponzu fried rice, lollipop kale, fish sauce caramel 25.
hook & line caught out of Baja California, Mexico
- Oak Grilled Flat Iron Steak** shoestring potatoes, broccolini, hollandaise, old bay 23.
sourced by the Schmitz family in San Leandro, California
- Maine Lobster Roll** split top brioche, drawn butter, old bay chips 24.
trap caught out of Casco Bay, Maine

Sides to Share

- Little Gem Wedges** blue cheese, bacon, red onion 7.
Roasted Honeynut Squash aka miso glaze, pomegranate 5.
French Fries 9.

Bread Service

- Pain au Levain** cultured butter, sea salt 6.

*5.5% 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 food borne illness.”
Vegetarian and special dietary requests are met with enthusiasm.
January 17, 2020*



Daily Featured Oyster

selected oyster served with a yuzu mignonette

Monday – Friday 11:30 am – 5:30 pm

Saturday & Sunday 11:00 am – 5:30 pm 1.05 each

Limit 24 featured oysters per table at one time

We shuck all of our oysters to order.

Due to high demand, your patience is appreciated.

Please hug your shucker!

Chilled Shellfish & Platters

Dungeness Crab Cocktail	23.
Gulf Prawn Cocktail	24.
Whole Maine Lobster	68.
Whole Dungeness Crab	54.
Petite Platter	65.
Grand Platter	125.
Imperial Platter	240.

Oysters

Drakes Bay Pacific – San Quintin, MX	3.80
Golden Nugget – Tomales Bay, CA	3.80
Humboldt Kumamoto – Humboldt Bay, CA	4.05
Golden Fog – Hood Canal, WA	2.05
Olympia – Totten Inlet, WA	3.80
Shigoku – Samish Bay, WA	3.80
Fanny Bay – Baynes Sound, BC	3.30
Plymouth Champagne – Plymouth Bay, MA	4.55
Pemaquid – Damariscotta River, ME	4.30
Damariscotta Flat – Harpswell, ME	5.05
Littleneck Clam – Harpswell, ME	3.05
Topneck Clam – Harpswell, ME	3.55
Beausoleil – Miramichi Bay, NB	4.30
Chef's Selection	half dozen 19. dozen 37.

Oyster Give Back

Waterbar proudly donates 5¢ for every oyster sold in support of our local community. We are pleased to partner with the NFL's Kick Hunger Challenge. This organization has rallied the country's top chefs and the NFL's greatest players to raise money in support of food banks throughout the United States. To date, Taste of The NFL's programs and events have raised \$24 million dollars to help feed 37 million Americans. For more information please visit www.kickhungerchallenge.com. 100% of donations to the 49er's page on the Kick Hunger Website go to our local food bank, Second Harvest of Santa Clara and San Mateo Counties.

