

Waterbar

"Find the shortest, simplest way between the earth, the hands, and the mouth."
~ Lanza del Vasto

Strawberry Lemonade 5.

Oysters 2.75 each

Connecticut (wild) Connecticut

Glidden Point Maine

Island Creek Massachusetts

Komo Gway British Columbia

Point Reyes California

Preston Point California

Reach Island Washington

Wellfleet Massachusetts

Topneck Clams (wild) New York

Featured Oyster

\$1. each until 6pm every day

on the half shell with fennel mignonette

Baked Oysters 4 per order

BBQ 13.

Sauerkraut 13.

Bacon & Spinach 13.

Truffled Leek 13.

Shellfish

Iced Shellfish Platters 50. /90.

Gulf Shrimp Cocktail 18.

Dungeness Crab Cocktail 19.

Dungeness Crab – half or whole A.Q.

1½ lb. Maine Lobster A.Q.

Sides

Corn on the Cob – ancho chili butter 3.

Fried Green Tomatoes–tabasco aioli 7.

French Fries 6.

Old Bay Potato Chips 5.

Starters

Australian Kingfish Sashimi 4. per slice
housemade kimchi, cilantro

Sea Scallop Ceviche 14.
sweet potato, smoked salt, paprika

Topneck Clam Chowder 9.
artisan bacon, leeks, parsley

Salads

Mixed Green Salad 10.
black olive tapenade, feta cheese crostini

Maine Lobster Salad 22.
roasted beets, sugar snap peas, avocado

Roasted Chicken Salad 16.
chopped vegetables, piquillo pepper vinaigrette

Waterman's Shrimp Louie 17.
butter lettuce, pickled beets, pink dressing

Grilled Skirt Steak Salad 16.
balsamic onion, arugula, chimichurri, marble potatoes

Down-the-Line Lunch 24.

A prix fixe menu offered every weekday

Baby Greens – Arctic Char – Chocolate Pudding Cake

Entrees

Down East Maine Lobster Roll 22.
fried pickles, drawn butter

Beer Battered Cod Sandwich 17.
torpedo roll, remoulade, horseradish coleslaw

Seared Ahi Tuna Paillard 19.
summer bean salad, cherry tomato vinaigrette

Van's Shrimp Tacos 17.
fire roasted salsa, black bean salad, hand-made tortillas

Griddled Spring Hill Cheddar Cheese Sandwich 16.
brioche, smoked bacon, heirloom gazpacho

Wood Oven Fired Pizzetta 14.
basil pesto, mozzarella, roasted tomato

Grilled BBQ Baby Back Ribs 14.
housemade cornbread, coleslaw

July 3, 2009

Thanks for your support, reaffirming our commitment to encourage the use of local and sustainable seafood.
In response to the San Francisco Healthy Initiative, a 4% SF Health surcharge will be added to all food and beverage sales.
An eighteen percent gratuity will be included on all parties of six or more.