

We are proud to serve you premium shellfish raised on our farm in Tomales Bay, CA and varieties purchased direct from growers we know and trust; local family farms and artisan producers; and fresh caught, sustainable seafood partnering with the Monterey Bay Aquarium Seafood Watch.

CO. MARSHALL NAI	PA	SAN FRANCISCO	HUMBOLDT	LARKSPUR	
TODAY'S OYSTERS		WINE		14/50	
6 for \$21 12 for \$40 24 for \$80 Daily Raw Oyster Served with Hogwash + Lemon			Roederer Estate, Brut, Anderson Valley 14/52		
			Domaine Carneros, Brut Rose, Napa 17/68		
		Hog Wine, White Blend 2019, Edna Valley 10/42			
BBQ OYSTER (4 per order)		Poseidon, Rose for the Bay 2020, Napa 12/47 Hanzell, Sebella Chardonnay 2018, Sonoma 16/62			
Grilled with Chipotle Bourbon Butter 17					
		Grey Stack, Sauvi	gnon Blanc, Sonor	na 15/58	
SMALL PLATES		Les Charmes, San	icerre 2019, France	15/57	
Cheese Board for 2 or 4 Cowgirl Creamery Mt. Tam, Wagon Wheel, Cypress Grove Humboldt Fog, fig jam, cashews and artisan crisps	18/34	Deloach, Pinot No	oir 2018, Russian R	iver Valley 16/64	
Charcuterie Board for 2 or 4	18/34		r, North Coast Brev	wina, 12 oz 5	
Pio Tosini prosciutto and Fra'Mani salame toscano, cornichons, whole grain mustard and sea salt crackers			rth Coast Brewing,	-	
			JuneShine Blood (		
Halibut Crudo	18	Golden State Har		7	
Local halibut, cucumber, avocado, chile de árbol oil			ut, HenHouse, 16 d		
Marinated Olives Castelvetrano, cerignola, cornichons, garlic, lem coriander, aleppo chili	6 on,	IFA OF Oyster Stor		JL /	
Red Bird Bread Half pound boule with cultured butter		NON ALCOHOL			
		Boylan's root bee	r	3	
		Mexican Coke, or	7up	3	
SALADS		San Pellegrino ora	ange	3	
Market Green Salad Butter lettuce, snap peas, red onion, celery, waln with a lemon vinaigrette	10 uts,	Topo Chico, Spar	kling Water	3	
Red Quinoa and Kale Salad Red cabbage, blueberry, sunflower seeds and a mustard vinaigrette	10				
Israeli Couscous Salad 12 Arugala, asparagus, corn and a citrus-herb vinaigrette		*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.			
DESSERT		Please Note: There will employee benefits.	be a 4% surcharge add	ed to all bills to support	
IT'S IT Ice Cream Sandwich Chocolate, vanilla or mint	3.50	Automatic gratuity of 20 added to all unclosed ch		es of 6. 8% gratuity will be	

HOG ISLAND OYSTER CO.® is a California Benefit Corporation | hogislandoysters.com