



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.

**MARSHALL**

**NAPA**

**SAN FRANCISCO**

**HUMBOLDT**

**LARKSPUR**

**TODAY'S OYSTERS**

**6 for \$21 12 for \$40 24 for \$80**

**Hog Island Sweetwater** (Pacific), Tomales Bay, CA

**Hog Island Earthquake Bay** (Pacific), Tomales Bay, CA

**Willapa** (Pacific), Willapa Bay, WA

**Chelsea Gems** (Pacific), Eld Inlet, WA

**Salazar** (Pacific), Hammersley Inlet, WA

**Dukes of Topsail** (Atlantic), Topsail Island, NC

**Wellfleet** (Atlantic), Cape Cod Bay, MA

**Oyster Bar Mix**, a selection of all of the above oysters

**CAVIAR + ROE**

Served with creme fraiche, chives, and crostini

Russian Osetra (1 oz.)	126
Classic White Sturgeon (1 oz.)	70
Hackleback (1 oz.)	50
Trout Roe (1 oz.)	17

**PREMIUM TINNED SEAFOOD**

Served with shallots, parsley, and crostini

Mussels in Escabeche Sauce (4 oz.) Espinaler, Spain	10
Premium Tuna Fillets in XV Olive Oil (4 oz.) Jose Gourmet, Portugal	12
Premium Smoked Sardines in XV Olive Oil (4 oz.) Jose Gourmet, Portugal	12
Mackerel in Lemon Caper Olive Oil (4.2 oz.) Patagonia Provisions	10

**GRILLED OYSTERS (4 per order)**

Chipotle Bourbon Bourbon-brown sugar butter, garlic, chipotle	17
Yuzu Kosho Thai chili butter, yuzu, shoyu	17
Calabrian Chili Calabrian chili, garlic, olive oil	17
Cafe de Paris Anchovy-dijon butter, parmesan, herbs	17

**SMALL PLATES**

Grilled Monterey Calamari Lemon-parsley vinaigrette	15
Albacore Tuna* Sesame, rio star grapefruit, watermelon radish, horseradish, house-made ponzu	19
DiStefano Burrata Beets, butternut squash, thyme, balsamic reduction, grilled bread	18
SF Fried Anchovy Semolina, tartar sauce	9
Shrimp Ceviche Lime, cilantro, red onion, jalapeno, avocado, house-made tostada	16
Smoked Oyster Spread Pickled shallot, chives, maldon salt, crostini	12

**SALADS**

Add shrimp \$6, black cod \$8 or halibut \$10

Market Greens Radish, sherry-dijon vinaigrette	8
Caesar* Little gem lettuce, treviso, parmesan, house-made croutons, roasted garlic-anchovy dressing	12
Baby Greens & Pear Baby kale, arugula, pears, nicoise olives, almonds, chevre, apple cider vinaigrette	16

**SANDWICHES**

Add bacon or avocado \$3

Grilled Cheese Sandwich Cowgirl creamery's fromage blanc, vella mezzo secco, cave-aged gruyere, house-made pickled veggies	16
Po'Boy* Pilsner battered oysters or shrimp, spicy daikon slaw, chipotle remoulade, acme kaiser roll, fries	18
Fish Sandwich* Crispy alaskan true cod, red onion, lettuce, chive aioli, acme kaiser roll, fries	19
The Burger* Stemple creek beef, mild cheddar, lettuce, red onion, whole grain mustard aioli, acme kaiser roll, fries	19
Herbed Halibut "Burger"* Lettuce, red onion, chive aioli, acme kaiser roll, fries	18

**PLATES + BOWLS**

HIOC Clam Chowder Manila clams, potatoes, bacon, vegetables, cream	17
Fish Tacos (2) Beer battered alaskan true cod, cilantro-cabbage slaw, chipotle crema	16
Calamari Linguine Broccoli rabe, calabrian chili, tomato, cream, herb breadcrumbs	22
Saffron Mussels Fennel, white wine, parsley, oregano, garlic, shallots, jalapeno, fresno chili, grilled bread	19
Shrimp & Grits Andouille sausage, green onion, jalapeno, fresno chili, cheddar	19
Seared Local Halibut Romanesco, arborio rice, fennel, curried anchovy butter	28
Rustic Seafood Stew Alaskan true cod, shrimp, clams, mussels, tomato broth, garlic, calabrian chili, parsley-butter, fresh herbs	30

**SIDES**

Side of Acme Bread and butter	3
Fries	6
House-Made Pickled Veggies	4
Fried Brussles Sprouts Sambal-honey glaze, pepitas, lime	8
Oyster Mushrooms Balsamic reduction, parsley	8

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.*

*\*A 4% surcharge will be added to your bill to support employee benefits.*

## SPARKLING WINE

NV Laurent-Perrier, "La Cuvee," Brut Champagne France	20/80
'18 Schramsberg, Blanc de Blanc, Calistoga	17/68
NV Biutiful, Cava Brut, Spain	12/48
NV Domaine Carneros, Brut Rosé, Napa	17/68
'18 Gérard Bertrand, Brut Rosé, France	12/48

## WHITE WINE

'18 Mt. Beautiful, Sauvignon Blanc, New Zealand	14
'20 Cadre, Sauvignon Blanc, Edna Valley	15/60
'18 Terlato, Pinot Grigio, Italy	13/52
'18 Domaine de la Grenaudiere, Muscadet, France	12/48
'19 Brainchild, Vermentino, Napa	13/52
'20 Spottswode, Sauvignon Blanc, Napa	17/68
'18 Gérard Bertrand, Picpoul de Pinet, France	12/48
'19 Hog Wine, Albarino Blend, Edna Valley	12/48
'19 Inazio Urruzola, Txakolina, Spain	14/56
'19 Jean-Jacques Auchere, Sancerre, France	16/64
'18 Morgan "Double L," Chardonnay, Monterey	18/72
'19 Gust, Chardonnay, Petaluma Gap	14/56
'18 Flowers, "Camp Meeting Ridge" Chardonnay, Sonoma Coast	170
'17 Bouchard Pere & Fils "Beaune du Chateau," Chardonnay, 1er Cru, Burgundy, France	140

## ROSÉ WINE

'19 The Day, Rosé, Sonoma Valley	12/48
'20 Obsidian, Rosé for the Bay, Napa Valley	14/56
'20 Domaine de Triennes, Rosé, France	11/44

## RED WINE

'18 DeLoach, Pinot Noir, Russian River Valley	17/68
'18 Seghesio, Zinfandel, Sonoma	12/48
'17 Obsidian, Cabernet Sauvignon, Lake County	16/64
'18 Hartford Court, Lands Edge Vineyards Pinot Noir, Sonoma Coast	110
'18 Louis Latour Gevrey-Chambertin, Pinot Noir, Cote' de Nuits, Burgundy, France	210

## TAP BEER

"Scrimshaw" Pilsner, North Coast Brewing 4.5% ABV, Fort Bragg, CA	8
Festbier, Pond Farm Brewing 5.8% ABV, San Rafael, CA	8
Cherry Hibiscus Sour Gose (GF), Buck Wild Brewing 4.7% ABV, Oakland, CA	8
"Animal" Tropical IPA, Fort Point Beer Co. 6.3% ABV, San Francisco, CA	8

## CANNED LIBATIONS

Semi-Dry Cider, Acre & Spade 7.8% ABV, Sonoma, CA (16 oz.)	8
Grapefruit Hard Kombucha, Hoocha 5% ABV, Petaluma, CA (16 oz.)	8
Oyster Stout, HenHouse Brewing 4.9% ABV, Santa Rosa, CA (16 oz.)	8
Allagash White, Allagash 5.2% ABV, Portland, ME (16 oz.)	8
Trailblazer Rotating Hazy IPA, Headlands Brewing 7.3% ABV, CA (16 oz.)	9

## FEATURED SPIRITS

Old Rip Van Winkle 10yr (Kentucky) Sweet, spicy, caramel nut-fudge on the nose. Intense dried fruit, medium to full bodied on the palate. The finish is long, peppery, floral honey, and charred barrel. A fine balance of high proof and flavor. 53.5% ABV	45
Del Maguey Mezcal, Wild Tepextate (Oaxaca, Mexico) Single village mezcal made with the rare tepextate agave plant. 100% certified organic. Produced by legendary Mezcal visionary and artist Ron Cooper. Light body with hints of banana, passion fruit and cinnamon. 45% ABV.	25

## COCKTAILS

Hog Island Bloody Mary Hetchy vodka mixed with Hog Island's signature bloody mary mix	14
Wild Cherry Shandy Buck wild cherry-hibiscus sour gose, fresh lemonade	9
Marshall Margarita Pueblo viejo tequila blanco, st george green chile vodka, agave, lime, jalapeno	14
Watermelon Wake Hanson's organic cucumber vodka, watermelon juice, lime, peychaud's bitters, green chartreuse	14
Headlands Old Fashioned Knob creek rye, old forrester bourbon, oleo saccharum, orange & angostura bitters	14
Oyster Vesper (served with an oyster on the half shell!) OsCo half-shell gin, lillet blanc, dolin dry vermouth, lemon essence, black peppercorn, tempus fugit kina	14
North Bay Negroni Golden state gray whale gin, cynar, aperitivo select, allessio chinato sweet vermouth	14
Voyage Punch Banks 5 island rum, pineapple gum, lemon, luxardo maraschino, st. george absinthe	14
Ruby Rhubarb Brewtail Mal bien mezcal, honey, ruby red grapefruit juice, rhubarb bitters, pilsner beer	14

## NON-ALCOHOLIC

Mexican 7up	4
Mexican Coke	4
House-Brewed Iced Tea	5
House-Made Lemonade	5
Ginger Beer, Q Mixers	4
Castle Rock Sparkling Water (16.9 oz.)	5
Proud Still Water (16 oz.)	5