



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

**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

**CHEF SPECIALS**

Skirt Steak 32  
Chimichurri sauce, roasted marble potatoes, asparagus

Pan Seared Halibut 36  
Green onion, soy, sesame, grapefruit, endive, sesame citrus vinaigrette

Salmon Gravlax Toast 18  
Garlic-herbed sour cream, cucumber, cherry tomatoes, micro cilantro, levain toast

**GRILLED OYSTERS (4 per order)**

Kilpatrick 17  
Butter, bacon, worcestershire, garlic

Garlic Ginger 17  
Butter, ginger, garlic, lemon zest, fish sauce, chile flakes

Horseradish 17  
Butter, horseradish, dill, lemon

**SMALL PLATES**

Garlic Ginger Pan Seared Shrimp (3ct) 15  
Spinach, peach, garlic, ginger, butter, micro cilantro

Halibut Poke 26  
Marin Coast Halibut marinated in a house made poke sauce, green onions, mixed sesame seeds, avocado, tortilla chips

Garlic-Parmesan Fries 10  
Roasted garlic oil, hand-shaved parmesano cheese, parsley

**SALADS**

Market Greens 8  
Local baby greens, sherry-dijon vinaigrette

Tabbouleh 15  
Couscous, jalapeño, red onion, cucumber, mint, parsley, cilantro, cherry tomatoes, lemon juice, olive oil, sour cream

Kale Salad (add Chicken \$2) 14  
Caesar dressing, croutons, cherry tomatoes

**PLATES + BOWLS**

Classic Clam Chowder 17  
Manila clams, aromatic vegetables, bacon, potatoes, cream

Manhattan Style Clam Chowder 18  
Manila Clams, aromatic vegetables, bacon, potatoes, spiced herb-tomato broth

Rustic Seafood Stew 30  
AQ Fish, clams, squid, shrimp, mussels, spiced herb-tomato broth, acme levain bread

Clam Steamers (Add Twins Pasta \$2) 20  
Manila clams, tomatillo salsa, fennel sausage, micro cilantro

Steamed Mussels 21  
Pesto, cherry tomatoes, chili oil

Grilled Cheese Sandwich 16  
Cowgirl Creamery's Fromage Blanc, Vella Mezzo Secco, cave-aged gruyère, house-made pickles

Fried Oyster Po'Boy 18  
Beer battered oysters, old bay aioli slaw, Acme torpedo roll house-made pickles

**SIDES**

House-Made Pickled Veggies 4  
Cucumber, carrot, fennel, radish, cauliflower, chile de arbol, tumeric

Beer Battered Fried Oysters (4 ct) 16  
Lemon aioli

Acme Bread and butter 2

Lemon aioli dipping sauce .50

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

Please Note: There will be a 4% surcharge added to your bill to support employee benefits

## SPARKLING WINE

NV Shramsberg Blanc de Blanc, Calistoga	17/68
NV Domaine Carneros Brut Rosé, Carneros	20/80
NV Laurent Perrier Brut La Cuvee, France	20/80
'18 Gerard Bertran Brut Rosé France	14/56
NV Jeio Bisol Prosecco, Italy	12/48

## WHITE WINE

'19 Hog Island Oyster Wine, Ukiah	13/54
'20 Cadre Sauv. Blanc, Edna Valley	15/60
'20 Spottswoode Vineyard, Sauv. Blanc, St. Helena	17/68
'18 Domaine de la Grenaudiere Muscadet, France	12/48
'19 Pey-Marín Vineyards Riesling, Marin County	13/52
'18 Terlatto Vineyards Pinot Grigio, Italy	14/48
'19 Hubert Brochard Chavignol Sancerre, France	20/80
'18 Hanzell Sebella, Chardonnay, Sonoma County	16/64
'19 Inazio Urruzola Txakolina, Getariako Spain	14/56
'20 Gerald Bertrand Picpoul de Pinet, France	13/52

## ROSÉ WINE

'19 Poseidon Vineyard Rose for the Bay, Carneros	13/54
'20 Trienes Rose, France	12/48

## RED WINE

'17 Mt. Beautiful Pinot Noir, N. Canterbury, NZ	17/68
'18 Seghisio Zinfandel, Healdsburg	14/56
'17 Obsidian Cabernet Sauvignon, Lake County	17/68

## BEER + MORE

Villager IPA, Fort Point (12 oz. can) San Francisco, CA	5.5
Hen House Oyster Stout (16 oz. can) Petaluma, CA	7.5
Golden State Cider, Brut (16 oz. can) Sebastopol, CA	6
HIOC Classic Bloody (8.45 oz. can)	12
HIOC Green Chili Margarita (8.45 oz. can)	12

## NON-ALCOHOLIC BEVERAGES

Coca-Cola (12oz can)	2.5
Sprite (12oz can)	2.5
House Brewed Iced Tea	5
House made Lemonade	5
Topo-Chico Mineral Water (12oz)	4
The Hawai'i Volcanic still water (26.3 oz)	7

# SHUCK

- at -

# HOME

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## SHELLFISH COUNTER

Extra Small Oysters 12 (6ct) 23 (12ct) 105 (60ct)  
Live, unshucked oysters. The perfect size for eating raw on the half shell.

XSM Oysters (Specialty) 16 (6ct) 31 (12ct) 145 (60ct)  
Live, unshucked oysters. The perfect size for eating raw on the half shell.

Small Oysters 14 (6ct) 28 (12ct) 125 (60ct)  
Live, unshucked oysters. Best size for grilling, baking or frying!

Bay Mussels (by the lb.) 10

Manila Clams (by the lb.) 10

## CONDIMENTS + SHUCKING TOOLS

Hogwash Mignonette (2 oz.)	2
Lemon	2
Cocktail Sauce	2
Tabasco Hot Sauce	3
Tapatio Hot Sauce	5
Dexter Shucking Knife	18
Shucking Glove	5

## COOK-AT-HOME MEAL KITS

Clam Chowder Kit (Serves 3-4) 42  
All the essentials for making Hog Island Chowder at home! Cooking instructions included.

Grilled Cheese Kit (Serves 2) 30  
Kit includes 2 prepped Grilled Cheese with heating instructions and a side of our house-made pickled vegetables.