



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

Chelsea Gems (Pacific), Eld Inlet, WA

Salazar's (Pacific), Pickering Passage, WA

Hama Hama (Pacific), Hood Canal #5, WA

Glacier Point (Pacific), Kachemak Bay, AK

Wellfleet (Atlantic), Cape Cod Bay, MA

Oyster Bar Mix, a selection of the above oysters

SPECIALS

Local Rock Crab 25
Calabrian chili, lemon zest, garlic butter

Rock Crab Sandwich 27
Local rock crab, celery, lemon zest, chervil, tomato, on a Route 1 hoagie roll

GRILLED OYSTERS (4 per order)

Tony's BBQ 17
House-made OG Tony's BBQ Sauce

Chipotle Bourbon 17
Butter, bourbon, garlic, brown sugar, chipotle

Garlic Butter 17
'Nuff said

Jalapeno 17
Butter, jalapeno, garlic, cilantro, lime

SANDWICHES

Tony's Burger 19
Stemple Creek beef, onion, lettuce, Fiscalini Ranch smoked cheddar, house-made special sauce, brioche bun, served with fries

Fried Oyster Po'Boy 20
Hogwash slaw, house-made tartar sauce, Route 1 Hoagie Roll, served with fries

Grilled Cheese Sandwich 16
Cowgirl creamery' fromage blanc, vella mezzo secco, cave-aged gruyere, served with house made pickles

SALADS

Market Greens 8
Local baby greens, Sherry-Dijon vinaigrette

Caesar 15
Little gems, parmesan, garlic bread croutons

Tomato Salad 18
Olema Farms Heirloom tomatoes, grilled sweet corn, Persian cucumbers, basil puffer rice, Brie cheese

PLATES + BOWLS

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

Pasta + Clams 27
Shitake mushroom, Cauliflower greens, garlic, calabrian chili, lemon

Fish + Chips 24
A.K. True Cod, house-made tartar sauce, coleslaw

Tacos (2 per order) 17
Local halibut, chipotle aioli, avocado, slaw

Steamed Mussels (add fries \$2) 20
Spicy tomato broth, Chile de arbol, aromatic herbs

Cioppino 32
Tomato, garlic, oregano, chili de arbol, onion, clams, mussels, shrimp, fish, crab

Olema Farm Vegetables 15
Zucchini, broccoli, squash, gremolata

SIDES

Slaw 5

Fries 7

Route 1 Bread & Butter 2

House-made Pickles 8

Fried Oysters (3 per order) 10

SWEET TREATS

It's It Ice Cream Sandos 3
Chocolate, Cappuccino, Mint, Vanilla

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

Please note: A 20% automatic gratuity will be added to parties of 6 or more

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

SPARKLING WINE

NV Jeio, Brut Prosecco	13/52
'16 Schramsberg, Blanc de Blanc	17/36/68
NV Domaine Carneros, Brut Rosé	17/68
NV Laurent-Perrier, Champagne	21/84

ROSÉ WINE

'20 Pey Marin, Rosé de Pinot Noir	15/60
'18 Campovida, Rosé di Grenache	13/52
'20 Poseidon Vineyards, Rose' for the Bay	13/52

WHITE WINE

'17 Domaine De La Grenaudiere, Muscadet	12/48
'17 Gérard Bertrand, Picpoul de Pinet	12/48
'17 Pey-Marine Shell Mound, Riesling	15/60
'19 Inazio Urruzola, Txakolina	14/56
'19 Brainchild, Vermentino	13/52
'20 Leghorn, Sauvignon Blanc	13/52
'19 Jean Jacques Auchere, Sancerre	16/64
'19 Hog Island Oyster Wine, White Blend	12/48
'17 Hanzell Sebella, Chardonnay	16/64

RED WINE

'17 Obsidian, Cabernet Sauvignon	16/64
'16 Turley Zinfandel, Old Vines	18/72
'19 DeLoach, Pinot Noir	14/56

DRAFT

Reality Czeck Pilsner, Moonlight Brewing (Draft) 4.8% ABV, Santa Rosa, CA	7
Pixies Delight, Woodfour Brewing Company (Draft) 3.4% ABV, Sebastopol, CA	7
Hazy IPA, "Straight Murk'd" Cooperage (Draft) 6.5% ABV, Santa Rosa, CA	7

CANS + BOTTLES

Mighty Dry, Golden State Cider (16 oz. can) 7% ABV, Sebastopol, CA	7
Scrimshaw Pilsner, North Coast Brewing (12 oz.) 4.5% ABV, Fort Bragg, CA	6
DayTime IPA, Lagunitas Brewing Co. (12 oz.) 4% ABV, Petaluma, CA	6
Pranqster, Belgian Style Golden Ale (12 oz.) 7.6 % ABV, North Coast, Fort Bragg, CA	7

COCKTAILS

Classic Mimosa Local fresh squeezed Orange, Prosecco	13
HIOC Bloody Mary Soju with Hog Island's signature bloody mary mix	13

NON-ALCOHOLIC

Mexican 7 UP	4
Mexican Coke	5
Boylan's Ginger Ale	5
House-made Iced Black Tea	4
House-made Lemonade	4
Sparkling Water (1 Liter)	8
Acqua Pana Still Water (16.9oz)	5
Best Day Brewing Hazy IPA (non-alcoholic)	6
Lagunitas Hoppy refresher, sparkling hop water	5

SHUCK

- at - **HOME**



SHELLFISH COUNTER

Extra Small Daily Oysters (each) Live, unshucked oysters. The perfect size for eating raw on the half shell	2
Small Daily Oysters (each) Live, unshucked oysters. Best size for grilling or frying!	3

CONDIMENTS + SHUCKING TOOLS

Hogwash Mignonette (3 oz.)	4
Shucking Knife	18
Shucking Glove	5