

SAMPLE MENU

HOG ISLAND OYSTER CO.

Today's Oysters	6	12	24
Hog Island Sweetwater (Pacific) Tomales Bay, CA	16	28	52
Hog Island Atlantics (Atlantic) Tomales Bay, CA	20	36	64
Hog Island Cliffside (Pacific) Discovery Bay, WA	16	28	52
Chelsea Gems (Pacific) Eld Inlet, WA	18	32	60
Gunstone (Pacific) Discovery Bay, WA	18	32	60
Sea Cow (Pacific) Hammersley Inlet, WA	18	32	60
Oyster Bar Mix A selection of all of the above	20	36	64

Today's Specials

Grilled Wild Alaskan Halibut Sweet peas, baby artichokes and morel mushrooms	20
Crudo Geoduck clam, breakfast radishes, avocado, basil, lemon	15
Ceviche Halibut, red onion, fresno chili, cilantro, lime	12
Fried Clam Strips Geoduck belly, remoulade sauce	11
Grilled Asparagus Brown butter vinaigrette, aged dry jack, lemon zest	7

SAMPLE MENU

GRILLED OYSTERS (4 PER ORDER)

Casino 13
Butter, Spanish paprika, bacon,
shallots & thyme

Springtime 13
Green garlic, parsley, black pepper

Rockefeller 13
Local spinach, onions, lemon zest,
Pernod & cream

SMALL PLATES

Marinated Castelvetrano Olives 5
Served warm

Cola Braised Pork Gems 11
Rancho Gordo baked beans, Hog
Island greens

House Smoked Potted Sturgeon 12
Grilled bread & cornichons

White Anchovies 7
Piquillo aioli, chopped egg,
green herb sauce, baguette

Crispy Night Smelt 9
Semolina dusted, lemon aioli

Grilled Squid 12
Fingerling potatoes, fiddlehead ferns,
squid ink vinaigrette

SALADS

Market Greens 7
Farmers market greens with Sherry-
Dijon vinaigrette

Little Gem Caesar 9
Oyster dressing, anchovy croutons

Hog Island Bitter Greens 9
Warm shiitake dressing, soft boiled egg,
pickled red onions

Asparagus Salad 11
Arugula, lemon zest & Capricious goat
cheese

BOWLS & PLATES

Chowder 14
Manila clams with aromatic vegetables,
bacon, potatoes & cream

Steamers (Add Pasta \$2) 15
Manila clams, smoked ham hock, Rancho
Gordo beans, spring onions, mustard greens

Mussels (Add Fries \$3) 14
Shallots, celery leaves, leeks, mustard,
white wine & butter

Oyster Po' Boy 15
Cornmeal fried oysters, cabbage slaw,
remoulade & creole potato salad

Rustic Seafood Stew 20
Local fish and shellfish, spicy herb-
tomato broth, grilled levain toast

Steak Frites 22
Béarnaise compound butter, organic
kennebec fries, upland cress

Grilled Cheese Sandwich 12
Cowgirl Creamery's fromage blanc, Vella
mezzo secco and cave-aged Gruyere,
house made pickles

SIDES

Malt Vinegar and Sea Salt Potato Chips 3

Old Bay Fries 4

Creole Potato Salad 4

Pickled Veggies 4

Cabbage Slaw 4

Rancho Gordo Baked Beans 4

SPARKLING WINE

	glass/bottle	
NV Mercat Cava Brut, Spain	8	36
NV Domaine Carneros Brut Rose, Napa	11.5	55
NV Hog Island Cuvee, Sonoma	12	58
NV Henriot Souverain Brut, France	15.5	77

WHITE WINE

'13 Milbrandt Pinot Gris, Oregon (On Tap)	7	
'13 Parducci Pinot Gris, Mendocino	7	27
'13 Rickshaw Chardonnay, Sonoma & Mendocino	7.5	28
'13 Long Meadow Sauvignon Blanc, Napa (On Tap)	8	
'11 Domaine de la Tourmaline Muscadet, France	8	30
'12 Pey-Marín Shell Mound Riesling, Marin	8.5	32
'12 Anne Amie Müller Thurgau, Oregon	32	
'13 Hog Island Oyster Wine, GV/Albarino Edna Valley *	9	34
'11 Laurent Kraft Vouvray, France	9	34
'13 Ponzi Pinot Gris, Oregon	35	
'13 Heitz Sauvignon Blanc, Napa	35	
'12 Cantina Bolzano Weissburgunder, Italy	35	
'12 Durin Pigato, Italy	9.5	37
'13 Staete Landt Sauvignon Blanc, New Zealand	10	38
'12 Hendry Albarino, Napa	38	
'12 Arregi Txakolina, Spain	10.5	39
'12 Courtault Chablis, France	11	42
'12 Broglia La Meirana Gavi, Italy	42	
'12 Barth Rene, Riesling, France	42	
'12 Domaine Auchere Sancerre, France	11.5	44
'12 Chehalem Inox Chardonnay, Oregon	46	
'12 Bethel Heights Pinot Blanc, Oregon	47	
'12 Barboursville Viognier, Virginia	48	
'12 Lichen Les Pinots Noir & Gris	48	
'10 Suacci Carciere, Russian River Valley	12.5	48

*10% proceeds donated to the Tomales Bay Watershed Council

ROSE WINE

'13 Domaine de la Commanderie	35	
'13 Vaughn Duffy, Rose of Pinot Noir, Sonoma	38	
'13 Robert Sinskey Vin Gris Of Pinot Noir, Napa	64	

RED WINE

'12 Madone Beaujolais Villages Le Perreon, FR	7.5	28
'10 Praxis Merlot, Sonoma	10.5	40
'11 Copain Tous Ensemble Pinot Noir, Anderson Valley	11	42
'11 Umathum Zweigelt, Austria	47	
'12 Beckman Cabernet Sauvignon Estate, Santa Ynez	48	
Sean Thackery Pleiades XXIII, California	51	
'12 Radio Coteau La Neblina Pinot Noir, Sonoma Coast	84	

COCKTAILS

Coastal Pimm's Cup	10
Pimm's #1, St George Terroir, Lemon, Bay Laurel, Cucumbers	
Marshall Mule	11
Arette Blanco, Lime, Ginger Shrub, Ancho Reyes, Bitters, Ginger Beer, Nutmeg	
Spring Collins	11
Blade Gin, Lemon, Wild Fennel, Soda, House Cured Pickles	
Pisco-Rhubarb Punch	11
Encanto Acholado and Oro Italia Piscos, Pineapple Gomme, Lime, Preserved Rhubarb	
Scotch Cup	11
Banknote Scotch, Cointreau, Dolin Rouge, Lemon, Ginger Beer, Rosemary, Marshall Tonic Bitters	
El Barrio Viejo	12
Del Maguey Vida Mescal, Soberano Brandy de Jerez, Carpano Antica, Benedictine, Bitters	
Siddhartha	11
Buddha's Hand Vodka, Gin, Elderflower, Thai Coconut Milk, Ginger Beer, Lemon Verbena	
Aperitivo di Torino	12
Old Forester Bourbon, Nocino della Cristina, Carpano Antica, Bitters	
Waterfront Negroni	12
Distillery 209 Gin, Carpano Antica, Campari, Gran Classico Bitter, Orange Zest	
St. John	11
Cocchi and Contratto Americano, Orange and Aromatic Bitters, Soda	
Hog Island Bloody Mary	11
Vodka, Organic Tomato Juice, Hog Wash, Traditional Savory Spices	

BEER + CIDER

Scrimshaw Pilsner, North Coast Brewing Co., Ft. Bragg	6
Blue Bell Bitter, Magnolia Brewing Co., San Francisco	6
Allagash White, Portland	6
Racer 5 IPA, Bear Republic, Healdsburg	6
Red Seal Amber Ale, North Coast Brewing Co.	6
Anthem Cider, Oregon	6

NON-ALCOHOLIC

Boylans Natural Sodas, Lemon-Lime, Cola, Diet Cola, Root Beer	3.5
House-made Lemonade	3.5
Bundaberg Ginger Beer	3.5
House Brewed Ice Tea	3.5