

BAYWATER

SHELLFISH

EST 1990

Raw Bar:

Oysters on the half shell, with classic accoutrements - **half dozen** 18, **full dozen** 32

Baywater sweet

Indigo

Blue Tide

Whole red **sea urchin** 25. add **sherry luge** 12.

Cold:

Albacore crudo, daikon radish, heirloom beets, olive oil, fermented chilies, mint 18.

Endive, grapefruit and mustard vinaigrette, hazelnuts, herbs 16.

Seafood salad - cranberry beans, squid, mussels, weathervane scallop, fennel, celery, lemon, olive oil, cayenne, coriander 24.

Hot:

Steamer clams - manila clams, kombucha, garlic, leeks, butter, parsley, lemon, Doug fir essence 22.

Fresh clam **chowder** - varnish clams, cream, russet potatoes, celery, bacon, parsley, black pepper, hot sauce 24.

Mussels, fino sherry, shallot, garlic, chorizo, parsley, olive oil migas 23.

Broiled oysters - three fresh medium-sized Baywater sweet oysters, seasoned breadcrumbs, compound butter, chives 15.

Octopus grilled over coals, squid ink rice, sweet peppers, green apple 19.

Parsley **bucatini**, anchovy, red chili flake, garlic, olive oil, pangrattato 21.

Black cod **hot pot**: miso dashi, kimchi, marinated sable, cabbage, scallion 29.

Sweets:

key lime pie, chantilly 10.

frozé sorbet, mint, powdered sugar 10.