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Hog Island Oyster Company

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Menu Prices — October 24, 2026

Hog Island Oyster Company menu with prices in United States, updated May 2020: 43 items across 8 categories, prices from $5.00 to $120.00.

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Hog Island Oyster Company Menu with Prices (United States)

Hog Island Oyster Company menu with prices in United States, updated May 2020: 43 items across 8 categories, prices from $5.00 to $120.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/hog-island-oyster-company

Menu categories: Retail Seafood Counter · Salads · Entrees · Meal Kits (cook at home!) · Sides · Cocktails (large batch format) · Wine Bottles · Beer

Retail Seafood Counter

ITEM	PRICE
Select Caviar- Siberian Sturgeon (1oz) Passmore Ranch- a premium freshwater sustainable fish ranch in Northern California	**$120.00**
Classic Roe- Steelhead (1oz) Passmore Ranch- a premium freshwater sustainable fish ranch in Northern California	**$22.00**
Smoked Roe- Steelhead (1oz) Huile des œufs fumés de Steelhead (1 oz) provenant de Passmore Ranch, une exploitation écologique de poissons d'eau douc...	**$26.00**
Truffle Roe- Steelhead (1oz) Passmore Ranch- a premium freshwater sustainable fish ranch in Northern California	**$36.00**
A Dozen Raw Large Oysters for Grilling Douzaine d'huîtres crues, de taille moyenne à grande, prêtes à être grillées dans leur coquille.	**$28.00**
A Dozen Raw Small Oysters A dozen unshucked raw oysters from various farms, Pacifics and Atlantics, small sizes meant for eating raw (uncooked; u...	**$25.00**
Manila Clams (1 lb) Fresh clams from West Coast farms, sold by the pound, uncooked.	**$10.00**
Mussels (1 lb) Moules fraîches d'une livre, récoltées auprès de diverses fermes de la côte Ouest.	**$10.00**
Shucking Knife Dexter shucking knife with white handle....what all the Hog Island shuckers use.	**$18.00**
Shucking Glove Please specify if you would like a left or right hand glove.	**$5.00**

Salads

ITEM	PRICE
Market Greens Local baby greens, sherry-dijon vinaigrette	**$8.00**
Caesar Salad Salade César composée de Little Gems croquantes et laitue romaine rouge, accompagnée de croûtons de pain au levain, de p...	**$12.00**

Entrees

ITEM	PRICE
Steamed Mussels Moules vapeur enveloppées de saucisse, fenouil caramélisé et poireaux tendres. Un bouillon parfumé au thym, renforcé par...	**$16.00**
Fish Tacos Faux filet d'aiglefin légèrement enrobé d'une pâte à la bière, accompagné de pico de gallo, d'une crème d'avocat onctueu...	**$16.00**
French Onion Burger Burger savoureux composé de boeuf Stemple Creek et de fromage Point Reyes Toma, agrémenté d'oignons caramélisés et d'une...	**$19.00**
Chowder Hog Island classic New England style chowder, Manila clams, aromatic vegetables, bacon, potatoes, cream	**$17.00**

ITEM	PRICE
Shrimp Pappardelle Calabrian chili, Andoullie sausage, spring onions, arugula, garlic, lemon	**$22.00**
Shrimp Po' Boy Crevettes enrobées de pâte à bière, rémoulade au chipotle, salade de chou à la mode du Sud, accompagnées de frites maiso...	**$19.00**
Grilled Cheese Sandwich Un mélange onctueux de fromage blanc de Cowgirl Creamery, Vella Mezzo Secco, et gruyère affiné en cave, accompagné de no...	**$16.00**

Meal Kits (cook at home!)

ITEM	PRICE
Clam Chowder Kit All the essentials for making Hog Island Chowder at home! Prepped and ready to cook; Yukon gold potatoes, carrots, leek...	**$42.00**

Sides

ITEM	PRICE
House Made Pickles	**$6.00**
French Fries	**$7.00**

Cocktails (large batch format)

ITEM	PRICE
Headlands Old Fashion Knob Creek Rye, Western Grace Brandy, oleo saccharum, orange & Angosturo bitters. Ready to serve, simply pour over ice....	**$60.00**
Watermelon Wake (makes 5-6 drinks) Vodka St. George, jus de pastèque fraîche, lime, amers, Chartreuse. Versez simplement sur glace. Bouteille d'un litre, s...	**$45.00**
Marshall Margarita (makes 6-7 drinks) Pueblo Viejo silver, lime, smoked agave, jalapeno; worm-salt served on the side. 1L bottle, makes 6-7 drinks.	**$45.00**
Hog Island Bloody Mary (makes 5-6 drinks) Hog Island's signature Blood Mary (Vodka included), served in a 1L bottles. Ready to consume, pour over ice and enjoy.	**$40.00**

Wine Bottles

ITEM	PRICE
Schramsberg Blanc de Blanc, France	**$40.00**
Morgan Chardonnay	**$35.00**
Seghesio Zinfandel, Sonoma	**$24.00**
Copain Pinot Noir	**$36.00**
Gerard Bertrand Gris Blanc Rosé, South of France	**$22.00**
Rosé for the Bay, Poseidon Vineyard, Napa	**$24.00**
Domaine Carneros Brut Rosé, Napa	**$45.00**
Obsidian Cabernet	**$35.00**
Laurent-Perrier "La Cuvee", Brut, Champagne	**$50.00**
Hog Wine Blend of sauvignon blanc and viognier	**$25.00**

ITEM	PRICE
Leghorn Sauvignon Blanc	**$30.00**

Beer

ITEM	PRICE
Hawk Hill Hefeweizen, Headlands Brewing Co. (16oz) Tap beer, 16oz plastic cup with lid	**$5.00**
Pliny the Elder, Russian River Brewing Co. (16oz) Tap beer, 16oz plastic cup with lid	**$5.00**
Oyster Stout, HenHouse Brewing Co. (16oz) 16oz can	**$6.00**
Cider (Semi-Dry), Acre & Spade, Sonoma (16oz) 16oz can	**$6.00**
Scrimshaw, No. Coast Brewing Co. (16oz) Bière pression servie dans un gobelet en plastique de 16 oz avec couvercle.	**$5.00**
"Twist of Fate" Red Ale, Moonlight Brewing Co. Tap beer, 16oz plastic cup with lid	**$5.00**