

C. 1830

CHS.SC



DELANEY

OYSTER HOUSE

LUNCH

ON ICE

On the Half Shell

WITH COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

TODAY'S FEATURES	SALINITY	SIZE	PER
HAMA HAMAS, WA*	LOW	LG	3.27
SOUNDSIDE SELECTS, NC*	HIGH	MED	3.00
BRADEN BLADES, SC*	HIGH	LG	2.50
SHIPWRECK SELECTS, PEI*	MED	MED	2.85
SAVAGE BLONDES, PEI*	MED	MED	2.75
HALF MOONS, MA*	MIGH	MED	2.75
LITTLENECK CLAMS, SC*	HIGH	SM	1.25

Shellfish

WITH ACCOMPANIMENTS

BLUE CRAB CLAWS, NC 1/4 LB	14.00
MOJO SAUCE, ALEPPO	
PEEL & EAT SHRIMP, SC 1/2 LB	18.00
115 SEASONING, WHITE BBQ SAUCE	
YACHT CLUB PLATTER*	55.00
OYSTERS, CLAMS, BLUE CRAB CLAWS, PEEL & EAT SHRIMP	

COLD

CAVIAR PUFF* 1/8 OZ	8.00/EA
PADDLEFISH CAVIAR, CULTURED CREAM, POTATO, CHIVES	
SMOKED FISH DIP	14.00
EVERYTHING CRACKERS, CHIVES, ORANGE ZEST	
FLOUNDER CEVICHE*	15.00
LECHE DE TIGRE, CILANTRO, CORN NUTS	

The Lunch Fix

CRISPY PLATE OF THE DAY	15.00
FRIES OR SEASONAL SIDE, SERVED WITH ICED TEA	

SOUP & SALAD

SEAFOOD CHOWDER	13.00
BACON, CELERY ROOT, SHRIMP OIL	
DELANEY HOUSE CAESAR	10.00
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +6.00 OR FISH +8.00	
WINTER CITRUS SALAD	14.00
RADICCHIO, ROASTED FENNEL DRESSING, PINE NUTS	

SANDWICHES

CRISPY FISH FILLET SANDWICH	16.00
TARTAR SAUCE, AMERICAN CHEESE, MALT VINEGAR FRIES	
GRILLED FISH SANDWICH	16.00
MUSTARD SALSA, REMOULADE, SIDE SALAD	
FRIED SHRIMP OR OYSTER ROLL	17.00
MARINATED CUCUMBERS, GOCHUJANG MAYO, CHIPS	
POACHED LOBSTER ROLL	MKT
MACE MAYO, CELERY, CHIVES, OLD BAY CHIPS	

NOT COLD

MALT VINEGAR FRIES	7.00
LEMON DUKE'S	
FRIED BRUSSELS SPROUTS	11.00
SUNFLOWER SEED, SOY CARAMEL, HERBS	
SPICY WHITE SHRIMP AJILLO	19.00
GARLIC, SHERRY, TORN BREAD	
BLUE CRAB RICE	24.00
SOFRITO, SORREL, CRAB ROE	

*CONSUMING RAW OF UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THESE ITEMS MAY BE COOKED TO ORDER OR OFFERED UNDERCOOKED.