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DELANEY

OYSTER HOUSE

LUNCH

ON ICE

On the Half Shell

WITH COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

TODAY'S FEATURES	SALINITY	SIZE	PER
STANDISH SHORES, MA*	MED	MED	3.00
DIVINE PINES, NC*	HIGH	MED	3.75
PERMUDA ISLAND SELECTS, NC*	HIGH	LG	2.75
PINK MOONS, PEI*	MED	MED	3.00
HALF MOONS, MA*	HIGH	MED	3.00
BEAU SOLEIL, NB*	MED	SM	3.00
LITTLENECK CLAMS, VA*	HIGH	SM	1.25

Shellfish

WITH ACCOMPANIMENTS

PEEL & EAT SHRIMP, SC 1/2 LB	18.00
115 SEASONING, WHITE BBQ SAUCE	
YACHT CLUB PLATTER*	55.00
OYSTERS, CLAMS, FLOUNDER CRUDO, 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
CARROT, DUKKAH, YOGURT, LIME LEAF	

The Lunch Fix

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

SOUP & SALAD

	CUP / BOWL
SEAFOOD CHOWDER	7.00/13.00
BACON, CELERY ROOT, SHRIMP OIL	
DELANEY HOUSE CAESAR	5.00/10.00
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +6.00 OR FISH +8.00	
WINTER CITRUS SALAD	14.00
RADICCHIO, ROASTED FENNEL DRESSING, PEANUTS	

SANDWICHES

BLACKENED SHRIMP TOAST	12.00
CURRIED YOGURT, DAIKON RADISH, GRAPEFRUIT	
CRISPY FISH FILLET SANDWICH	14.00
TARTAR SAUCE, AMERICAN CHEESE, MALT VINEGAR FRIES	
GRILLED FISH SANDWICH	16.00
MUSTARD SALSA, REMOULADE, SIDE SALAD	
FRIED SHRIMP OR OYSTER ROLL	16.00
GOCHUJANG MAYO, PINEAPPLE SLAW	
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.