



ON ICE

On the Half Shell

WITH COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

TODAY'S FEATURES	SALINITY	SIZE	PER
HALF MOONS, MA*	HIGH	MED	3.00
DUKES OF TOPSAIL, NC*	HIGH	MED	3.25
BEAU SOLEILS, NB*	MED	SM	3.00
LOW CO. CUPS, SC*	HIGH	MED	3.00
MOONDANCERS, ME*	MED	LG	2.75

Shellfish & Caviar Service

WITH ACCOMPANIMENTS

BLUE CRAB CLAWS, NC 1/4 LB	15.00
SOUR GARLIC, HONEY, LIME	
PEEL & EAT SHRIMP, SC 1/2 LB	18.00
115 SEASONING, WHITE BBQ SAUCE	
HACKLEBACK CAVIAR, TN 1 OZ	45.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

FISH CAMP *Fix*

CRISPY FISH PLATTER	22.00
HOUSE SLAW, TARTAR SAUCE MALT VINEGAR FRIES	
POACHED LOBSTER ROLL	27.00
MACE MAYO, CELERY, CHIVE OLD BAY SHRIMP CHIPS	
GRILLED FISH OR CHICKEN SANDWICH	16.00
CRISPY EGGPLANT, ARUGULA, CALABRIAN CHILI AIOLI VERTICAL ROOT GREENS	
NASHVILLE HOT OYSTER OR SHRIMP ROLL	16.00
BREAD & BUTTER PICKLES, SPRING ONION, LEMON SOUR CREAM & ONION CHIPS	

COLD

DELANEY HOUSE CAESAR	10.00
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +7.00 FISH +8.00 CHICKEN + 6.00	
PINK SNAPPER CEVICHE	14.00
TUTEN FARMS CANTALOUPE, PEANUTS, LIME	
SMOKED FISH DIP	14.00
EVERYTHING CRACKERS, CHIVES, ORANGE ZEST	

NOT COLD

Small

CRESCENT FARM CARROTS	10.00
BLACK WALNUTS, CILANTRO, CURRY SOUR CREAM, BEE POLLEN	
GRILLED SHISHITO PEPPERS	11.00
WATERMELON PONZU, BASIL, TOGARASHI	
CARIBBEAN FISH EMPANADAS	12.00
DELANEY HOT SAUCE, MOJO MAYO, LIME	

Not Small

BLUE CRAB RICE	25.00
SOFRITO, SORREL, CRAB ROE	
NEW BEDFORD SCALLOPS	28.00
SUNGOLD TOMATOES, SC EGGPLANT, GREEN GARLIC	
SC WAHOO	29.00
CHARRED SUMMER SQUASH, PICKLED MUSHROOMS, DILL	
GRILLED HANGER STEAK	32.00
BROCCOLINI, LEEKS, HAZELNUT, ROMESCO SAUCE	
LOW COUNTRY BOIL	36.00
TARVIN SHRIMP, GRILLED CORN, CRISPY POTATO, ANDOUILLE	

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