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DELANEY

OYSTER HOUSE

ON ICE

On the Half Shell

WITH COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

TODAY'S FEATURES	SALINITY	SIZE	PER
BARSTOOL COCKTAILS, PEI*	HIGH	MED	3.00
HALF MOONS, MA*	HIGH	MED	3.00
SHIPWRECK SELECTS, PEI*	MED	MED	3.00
BEAU SOLEILS, NB*	MED	SM	3.25
DUKES OF TOPSAIL, NC*	HIGH	MED	3.75

Shellfish & Caviar Service

WITH ACCOMPANIMENTS

BLUE CRAB CLAWS, NC 1/4 LB	17.00
SOUR GARLIC, HONEY, LIME	
TARVIN PEEL & EAT SHRIMP, SC 1/2 LB	20.00
115 SEASONING, WHITE BBQ SAUCE	
MARKY'S HACKLEBACK CAVIAR, TN 1 OZ	57.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	
ADD CHILLED MINI BOTTLE SERVICE +8.00	

COLD

DELANEY HOUSE CAESAR	12.00
BRIOCHE, PARMESAN, LEMON ZEST	
ADD SHRIMP +7.00 FISH +9.00	
SC YELLOWFIN TUNA TARTARE*	16.00
SUMMER PEPPER ESCABECHE, PLANTAIN CHIPS, CALABRIAN OIL	
SC SNAPPER CEVICHE*	16.00
TUTEN FARMS CANTALOUPE, PEANUTS, BASIL	
SC TOMATO & NECTARINE SALAD	16.00
FARMER'S CHEESE, SPICED POPPY SEED, SHERRY	

NOT COLD

Small

CHEDDAR BAY HUSHPUPPIES	9.00
CARAMELIZED ONION BUTTER, LEMON	
LEMON PEPPER CALAMARI	12.00
CALABRIAN CHILI MAYO, AJI PEPPERS, FINES HERBS	
CARIBBEAN FISH EMPANADAS	13.00
DELANEY HOT SAUCE, MOJO MAYO, LIME	
DEVILED CRAB DIP	14.00
BUTTER SALTINES, GREEN TOMATO, SEASONAL VEGETABLES	
SPICY TARVIN SHRIMP AJILLO	18.00
GARLIC, SHERRY, TORN BREAD	

Not Small

CRISPY FISH OR OYSTER PLATTER	21.00
HOUSE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
YELLOWFIN TUNA SANDWICH	22.00
CUCUMBER, GINGER, SPICY MAYO	
PEI MUSSELS & BUCATINI PASTA	24.00
SMOKED TOMATO, COUNTRY HAM BREADCRUMBS	
BLUE CRAB RICE	25.00
SOFRITO, CILANTRO, CRAB ROE	
NEW BEDFORD SCALLOPS	28.00
HONEYNUT SQUASH, PICKLED PEPPERS, CREOLE SAUCE	
POACHED LOBSTER ROLL	29.00
MACE MAYO, CELERY, OLD BAY SHRIMP CHIPS	
SC WRECKFISH	30.00
FINGERLING POTATOES, SHIITAKE MUSHROOMS. KALE	
GRILLED HANGER STEAK*	32.00
"PUERTO RICAN RICE & BEANS", CIPOLLINI ONIONS, BEEF JUS	

SWEET TREATS

STRAWBERRY SORBERT	7.00
PICKLED BLUEBERRIES, BASIL	
CHOCOLATE ICE CREAM CONE	8.50
CHERRY, TOASTED ALMONDS	
HUMMINGBIRD ICE CREAM CONE	8.50
PINEAPPLE, PECANS, WHITE CHOCOLATE	

*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.

COCKTAILS

Delaney House Martini 12

VODKA OR GIN
SHAKEN, OLIVE - SHATTERED OR SMOOTH - STIRRED, TWIST
UP OR ROCKS

Spritzes, Highballs & Sours

MOULTRIE MULE HIGHBALL 12 VODKA, APEROL, LIME, MINT, GINGER BEER
WHEN IN JALISCO SPRITZ 12 BLANCO TEQUILA, BLOOD ORANGE, SPICED PEAR, LEMON, TOPO CHICO
PIAZZA PUNCH SPRITZ 12 PISCO, WHITE WINE, BLANC VERMOUTH, BERRIES & HERBS
WHERE OCEANS MEET SOUR 12 WHITE RUM, PASSIONFRUIT, LIME CORDIAL
DOWN BY THE BAY SPRITZ 12 DRY GIN, PIMM'S, WATERMELON CORDIAL, LIME, SODA
PALOMBELLA SOUR 12 MEZCAL, GRAPEFRUIT, ROSÉ, LIME, ALEPPA

NOT COCKTAIL

DELANEY HOUSE LEMONADE SOUR 6 LEMON, PEELS AND WHEELS, SUGAR
RIO REFRESHER SPRITZ 6 GRAPEFRUIT PHOSPHATE, SPICED LIME, TOPO CHICO

Mini BOTTLE SERVICE

SERVED TO ZERO DEGREES | 50ML | RECOMMENDED WITH CAVIAR

ABSOLUT SWEDEN (80 PROOF) 8
KETEL ONE NETHERLANDS (80 PROOF) 12
HANGAR ONE CALIFORNIA (80 PROOF) 16

BEER & CIDER

Draft

12 oz pours

ALLAGASH WHITE BELGIAN WHEAT 6
ISLAND COASTAL LAGER 6
REVELRY POKE THE BEAR APA 7
LEGAL REMEDY WORLD COURT BLONDE STOUT 7

Not Draft

MODELO ESPECIAL LAGER - 16OZ CAN 4
NEGRA MODELO DARK LAGER - 12OZ BOTTLE 5
SHIP'S WHEEL CIDER - 12OZ CAN 7
BLACKBERRY FARM CLASSIC SAISON - 12OZ CAN 7
REISSDORF KÖLSCH - 16OZ CAN 9
ETIENNE DUPONT BRUT CIDER - 375ML BOTTLE 30

FROM THE VINE

Not Champagne

BIUTIFUL BRUT NATURE 10/40 MACABEO, CHARDONNAY PENEDEZ, SPAIN, NV
LOUIS DE GRENELLE "CORAIL" BRUT ROSÉ 13/52 CABERNET FRANC LOIRE VALLEY, FRANCE, NV

Champagne

VADIN-PLATEAU "RENAISSANCE" EXTRA BRUT 24/96 PINOT MEUNIER - BLANC DE NOIRS VALLEE DE LA MARNE, FRANCE, NV
VINCENT COUCHE "CHLOE" EXTRA BRUT 145 PINOT NOIR, CHARDONNAY CÔTE DES BAR, FRANCE, NV
ETIENNE CALSAC "ROSÉ DE CRAIE" BRUT ROSÉ 150 CHARDONNAY, PINOT NOIR 1ER CRU CÔTE DES BLANCS/ MARNE, FRANCE, NV
PIERRE PETERS "CUVEE DE RESERVE" BRUT 170 CHARDONNAY - BLANC DE BLANCS GRAND CRU CÔTE DES BLANCS, FRANCE, NV
PIERRE PAILLARD "LES MAILLERETTES" EXTRA BRUT 185 PINOT NOIR - BLANC DE NOIRS GRAND CRU BOUZY, FRANCE, 2013

White

LE BALLON 11/44 SAUVIGNON BLANC, VERMENTINO LANGUEDOC, FRANCE, 2019
ADEGAS GRAN VINUM "MAR DE VIÑAS" 12/48 ALBARIÑO RIAS BAIXAS, SPAIN, 2019
J MOURAT 12/48 CHARDONNAY BLEND LOIRE VALLEY, FRANCE, 2018
THE ANGEL OAK FROM OUR OWN VINEYARD 13/52 TORRONTES VALLE DE UCO, ARGENTINA, 2019
CHÂTEAU DE ROQUEFORT "LE PETIT SALÉ" 14/56 CLAIRETTE, VERMENTINO PROVENCE, FRANCE, 2018
KOSLOVIC 15/60 MALVASIA ISTRIANA WEST ISTRIA, CROATIA, 2018
MASSICAN "HYDE" 110 CHARDONNAY, CARNEROS, CA, 2018

Rosé

THE ANGEL OAK FROM OUR OWN VINEYARD 10/29 PINOT NOIR VALLE DE UCO, ARGENTINA, 2019
MILOU 12/48 GRENACHE, CINSULT, SYRAH PROVENCE, FRANCE, 2019
CAMINO ROCA ALTXERRI 14/56 HONDARRABI BELTZA GETARIAKO TXAKOLINA, SPAIN, 2019

Chilled Red

VIÑA ZORZAL 11/44 GARNACHA NAVARRA, SPAIN, 2019
ANTÓNIO LOPES RIBEIRO "MAREZIA" 13/52 VINHÃO DOURO, PORTUGAL, 2017

Not Chilled Red

ROSSO DEL GOLFO "SCALIERE" 13/52 NEGROAMARO PUGLIA, ITALY, 2017
PRESQU'ILE 14/56 PINOT NOIR SANTA MARIA, CALIFORNIA, 2018

Fortified

3 oz pours

BODEGAS GUTIÉRREZ COLOSIA FINO "ELCANO" 6 PALOMINO JEREZ-XÉRÈS-SHERRY, SPAIN, NV
EQUIPOS NAVAZOS MANZANILLA EN RAMA "NAVAZOS" 7 PALOMINO SANLÚCAR DE BARRAMEDA, SPAIN, SACA OF JUNE 2016
YZAGUIRRE RESERVA 8 DRY VERMOUTH EL MORELL, SPAIN, NV