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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
SHIPWRECK SELECTS, PEI*	MED	MED	3.00
SAVAGE BLONDES, PEI*	MED	MED	3.00
SCALLYWAGS, PEI*	MED	SM	3.00
HALF MOONS, MA*	HIGH	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
FALL GREENS & SWEET POTATO SALAD 13.00 HAZELNUTS, CRANBERRY, APPLE CIDER VINAIGRETTE
ROASTED BEETS 13.00 PICKLED MUSTARD SEEDS, CHIVE OIL, SOURDOUGH CROUTONS
SC YELLOWFIN TUNA TARTARE* 16.00 SWEET PEPPER ESCABECHE, PLANTAIN CHIPS, LIME ZEST
MARK'S SNAPPER CEVICHE* 16.00 PECAN LECHE DE TIGRE, PEARS, SHALLOT

NOT COLD

Small

CHEDDAR BAY HUSHPUPPIES 9.00 CARAMELIZED ONION BUTTER, LEMON
ROASTED PUMPKIN SEAFOOD SOUP 10.00 SHRIMP, MUSSELS, SCALLOP
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 FLOUNDER OR OYSTER PLATTER 20.00 HOUSE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES
SC SOFT SHELL CRAB SANDWICH 22.00 CHILI GLAZE, CUCUMBER, SESAME
PEI MUSSELS & BUCATINI PASTA 24.00 PRESERVED TOMATO, COUNTRY HAM BREADCRUMBS
BLUE CRAB RICE 26.00 SOFRITO, CILANTRO, CRAB ROE
NEW BEDFORD SCALLOPS 28.00 DELICATA SQUASH, PICKLED PEPPERS, CREOLE SAUCE
POACHED LOBSTER ROLL 29.00 MACE MAYO, CELERY, OLD BAY SHRIMP CHIPS
SC SWORDFISH 29.00 FINGERLING POTATOES, BRASSICAS, MUSHROOM TEA
GRILLED HANGER STEAK* 31.00 SWEET POTATO PURÉE, WATERCRESS, ROASTED GARLIC JUS

SWEET TREATS

BLUEBERRY SORBET 7.00 PICKLED BLUEBERRIES, BASIL, LEMON
HUMMINGBIRD ICE CREAM CONE 8.50 PINEAPPLE, PECANS, WHITE CHOCOLATE
PUMPKIN SPICE ICE CREAM SANDWICH 8.50 DARK CHOCOLATE, PEPITAS, SEA SALT

*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
KING OF BEATS SOUR 12 IMMATURE BRANDY, BEET INFUSED COCONUT, ELDERFLOWER, LIME

NOT COCKTAIL

DELANEY HOUSE LEMONADE SOUR 6 LEMON, PEELS AND WHEELS, SUGAR
BLUEBERRY & TONIC HIGHBALL 6 BLUEBERRY SHRUB, SEEDLIP SPICE, LIME, TONIC

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

ISLAND COASTAL LAGER 6
ALLAGASH WHITE BELGIAN WHEAT 6
LEGAL REMEDY WORLD COURT BLONDE STOUT 7
EDMUND'S OAST BOUND BY TIME IPA 8

Not Draft

HAMM'S LAGER - 12OZ CAN 3
MODELO ESPECIAL LAGER - 12OZ CAN 5
MODELO NEGRA DARK LAGER - 12OZ BOTTLE 5
SHIP'S WHEEL CIDER- 12OZ CAN 7
BLACKBERRY FARM CLASSIC SAISON - 12OZ CAN 7

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
JO LANDRON "ATMOSPHÈRES" 15/60 FOLLE BLANCHE, PINOT NOIR LOIRE VALLEY, FRANCE, NV

Champagne

CHARLES ORBAN 20/80 PINOT NOIR, PINOT MEUNIER VALLE 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 PAILLARD "LES MAILLERETTES" EXTRA BRUT 185 PINOT NOIR - BLANC DE NOIRS GRAND CRU BOUZY, FRANCE, 2013

White

LA CHAPELLE DU BASTION 11/44 PICPOUL LANGUEDOC-ROUSSILON, FRANCE, 2019
VON DONABAUM 12/48 GRUNER VELTLINER BURGENLAND, AUSTRIA, 2019
LA MILLA 13/52 ALBARIÑO RIAS BAIXAS, SPAIN, 2019
DOMAINE DE L'EPINAY "PRIMULA" 13/52 SAUVIGNON BLANC MUSCADET, FRANCE, 2018
MATTHIASSEN "VILLAGE #1" 14/56 CHARDONNAY NAPA VALLEY, CALIFORNIA, 2018
KOSLOVIC 15/60 MALVASIA ISTRIANA WEST ISTRIA, CROATIA, 2018

Rosé

DOMAINE VETRICCIE "ILE DE BEAUTÉ" 12/48 NIELLUCCIO, SCIACARELLO, MERLOT, GRENACHE CORSICA, FRANCE, 2019
THE ANGEL OAK FROM OUR OWN VINEYARD 13/52 PINOT NOIR VALLE DE UCO, ARGENTINA, 2019
CAMINO ROCA ALTXERRI 14/56 HONDARRABI BELTZA GETARIAKO TXAKOLINA, SPAIN, 2019

Chilled Red

AMPELEIA "UNLITRO" 11/55 ALICANTE, MOURVEDRE, SANGIOVESE COSTA TUSCANA, ITALY, 2018
AMEZTOI "STIMATUM" 14/56 HONDARRABI BELTZA GETARIAKO TXAKOLONA, SPAIN 2019

Not Chilled Red

VIÑA ZORZAL 11/44 GARNACHA NAVARRA, SPAIN, 2019
ECHEVERRIA "PROPUESTA" 12/48 CABERNET SAUVIGNON BLEND CURICO VALLEY, CHILE, 2017
ROSSO DEL GOLFO "SCALIERE" 14/56 NEGROAMARO PUGLIA, ITALY, 2017

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