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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
SAVAGE BLONDES, PEI*	MED	MED	3.00
HALF MOONS, MA*	HIGH	MED	3.00
PORT ROYAL WILDS, SC*	HIGH	MED	3.00
HIGH TIDERS, NC*	MED	LG	3.25
LOW CO. CUPS, SC*	HIGH	MED	3.25
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
XO VINAIGRETTE, PICKLED GINGER, SESAME	
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, CRANBERRIES, 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	
VERMILLION SNAPPER CEVICHE*	16.00
PECAN MILK, PEARS, SHALLOT	

NOT COLD

Small

DELICATA SQUASH	8.00
CHICHARRONES, CREOLE SAUCE, PICKLED PEPPERS	
CHEDDAR BAY HUSHPUPPIES	9.00
CARAMELIZED ONION BUTTER, LEMON	
BRUSSELS SPROUTS	11.00
KIMCHI PANCAKE, SOY GINGER SAUCE, SESAME	
ROASTED PUMPKIN SOUP	12.00
SHRIMP, MUSSELS, SCALLOP	
CARIBBEAN FISH EMPANADAS	13.00
DELANEY HOT SAUCE, MOJO MAYO, LIME	
DEVEILED CRAB DIP	14.00
BUTTER SALTINES, GREEN TOMATO, SEASONAL VEGETABLES	
SPICY TARVIN SHRIMP AJILLO	18.00
GARLIC, SHERRY, TORN BREAD	

Not Small

FRIED FISH SANDWICH	16.00
AMERICAN CHEESE, PICKLES, REMOULADE, FRIES	
CRISPY FLOUNDER OR OYSTER PLATTER	20.00
HOUSE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
PEI MUSSELS & BUCATINI PASTA	22.00
PRESERVED TOMATO, COUNTRY HAM BREADCRUMBS	
BLUE CRAB RICE	26.00
SOFRITO, CILANTRO, CRAB ROE	
NEW BEDFORD SCALLOPS	28.00
CRISPY SUNCHOKES, CARROT BEURRE BLANC, SUNFLOWER	
POACHED LOBSTER ROLL	29.00
MACE MAYO, CELERY, OLD BAY SHRIMP CHIPS	
SC SWORDFISH	29.00
FINGERLING POTATOES, BOK CHOY, MUSHROOM TEA	
GRILLED HANGER STEAK*	31.00
SWEET POTATO PURÉE, MUSTARD FRILLS, ROASTED GARLIC JUS	

SWEET TREATS

APPLE SORBET	7.00
HOLY BASIL, LEMON ZEST	
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, RED WINE, VERMOUTH, LEMON, HERBS	
WHERE OCEANS MEET SOUR	12
WHITE RUM, PASSIONFRUIT, LIME CORDIAL	
DOWN BY THE BAY SPRITZ	12
DRY GIN, PIMM'S, CLEMENTINE CORDIAL, LIME, SODA	
TEARS OF CHIOS SOUR	12
ROKU GIN, GÉNÉPY, MASTIHA, LIME, SAGE	
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	
WINTER REFRESHER SPRITZ	6
CLEMENTINE, SPICED TEA, LEMON, SPARKLING WATER	

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
WESTBROOK WHITE THAI BELGIAN-STYLE WHEAT	6
REVELRY POKE THE BEAR APA	7
EDMUND'S OAST BOUND BY TIME IPA	8

Not Draft

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
MASSICAN BIRRA BIANCA BELGIAN-STYLE WITBIER 16OZ CAN	12

FROM THE VINE

Not Champagne

BIUTIFUL BRUT NATURE	10/40
MACABEO, CHARDONNAY PENEDEZ, SPAIN, NV	
CLARA VIE BRUT ROSÉ	13/52
CHARDONNAY, CHENIN BLANC, MAUZAC LIMOUX, 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	
CAZÉ-THIBAUT "NATURELLEMENT" BRUT NATURE	115
PINOT MEUNIER-BLANC DE NOIR 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

MICHEL DELHOMMEAU	10/40
MELON DE BOURGOGNE MUSCADET, FRANCE, 2019	
LA CHAPELLE DU BASTION	11/44
PICPOUL LANGUEDOC-ROUSSILON, FRANCE, 2019	
FINCA PARERA "CLAR"	12/48
XAREL-LO, CHARDONNAY, GEWURZTRAMINER PENEDES, SPAIN, 2019	
CHATEAU DE LA JOUSSELINE "PERLE BLEUE"	12/48
FOLLE BLANCHE LOIRE VALLEY, FRANCE, 2019	
TORNATORE	13/52
CARRICANTE SICILY, ITALY, 2017	
DOMAINE GUEGUEN	13/52
SAUVIGNON BLANC SAINT-BRIS, FRANCE, 2019	
ORO BELLO	14/56
CHARDONNAY SONOMA COUNTY, CALIFORNIA, 2018	
KOSLOVIC	15/60
MALVASIA ISTRIANA WEST ISTRIA, CROATIA, 2018	

Rosé

SCARPETTA "SQUADRA"	10/40
NERO D'AVOLA SICILY, ITALY, 2019	
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	
BURA "FRESH"	13/52
PLAVAC MALI PELJEŠAC, CROATIA, 2018	
ARNOT ROBERTS	72
GAMAY SIERRA FOOTHILLS, CALIFORNIA, 2018	

Not Chilled Red

ROSSO DEL GOLFO "SCALIERE"	12/48
NEGROAMARO PUGLIA, ITALY, 2017	
POE	13/52
PINOT MEUNIER SONOMA, CALIFORNIA, 2018	
COLTERENZIO "ST. DANIEL"	70
PINOT NERO ALTO ADIGE, ITALY, 2018	