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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
HIGH TIDERS, NC*	MED	LG	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, SCALLIONS
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

CHEDDAR BAY HUSHPUPIES 9.00 CARAMELIZED ONION BUTTER, LEMON
BRUSSELS SPROUTS 11.00 KIMCHI PANCAKE, SOY GINGER SAUCE, SESAME
ROASTED PUMPKIN SOUP 12.00 SHRIMP, CLAMS, SCALLOP
CARIBBEAN FISH EMPANADAS 13.00 DELANEY HOT SAUCE, MOJO MAYO, LIME
DEVILED CRAB DIP 14.00 BUTTER SALTINES, GREEN TOMATO, FALL VEGETABLES
GRILLED OYSTERS 18.00 DELICATA SQUASH BUTTER, PEANUT, LIME
SPICY TARVIN SHRIMP AJILLO 18.00 GARLIC, SHERRY, TORN BREAD

Not Small

FRIED FISH SANDWICH 16.00 AMERICAN CHEESE, PICKLES, PINK SAUCE CHOICE OF SEASONAL GREENS OR MALT VINEGAR FRIES
CRISPY FLOUNDER OR OYSTER PLATTER 20.00 HOUSE SLAW, TARTAR SAUCE CHOICE OF SEASONAL GREENS OR MALT VINEGAR FRIES
DAVE'S CLAMS & BUCATINI PASTA 24.00 BROCCOLI, PRESERVED LEMON, LARDO
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 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

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

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

LA CHAPELLE DU BASTION 11/44
PICPOUL LANGUEDOC-ROUSSILON, FRANCE, 2019

VON DONABAUM 12/48
GRUNER VETTLINER BURGENLAND, AUSTRIA, 2019

CHATEAU DE LA JOUSSELINIERE "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

Not Chilled Red

ROSSO DEL GOLFO "SCALIERE" 12/48
NEGROAMARO PUGLIA, ITALY, 2017

ABSENTEE WINERY 15/60
SYRAH, CARIGNAN MENDOCINO, CALIFORNIA, 2018

COLTERENZIO "ST. DANIEL" 70
PINOT NERO ALTO ADIGE, ITALY, 2018