



DELANEY

OYSTER HOUSE

CHARLESTON RESTAURANT WEEK

\$45 PER PERSON | JANUARY 7-17, 2021

CHOOSE ONE FROM EACH SECTION

On Ice

3 SHUCKER'S SELECT OYSTERS

COCKTAIL SAUCE, SHALLOT SAUCE, LEMON

3 PEEL & EAT SHRIMP

115 SEASONING, WHITE BBQ SAUCE

Soup or Salad

DELANEY HOUSE CAESAR

BRIOCHE, PARMESAN, LEMON ZEST

SHE CRAB SOUP

SHERRY, CREAM, CRAB ROE

Not Cold

DAILY CATCH

SWEET POTATO PURÉE, CHIMICHURRI, GRAPEFRUIT

PEI MUSSELS & PASTA

BROCCOLI, PRESERVED LEMON, LARDO

Sweet Treats

FLAN DE ABUELA

PEANUT BRITTLE, POMEGRANATE

SEASONAL SORBET

SC APPLE, LEMON ZEST

MENU SUBJECT TO CHANGE

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DELANEY

OYSTER HOUSE

ON ICE

On the Half Shell

WITH COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

* MAKE IT FRENCH / \$3.00 EACH *

TODAY'S FEATURES	SALINITY	SIZE	PER
MOMMA MIAS, PEI*	LOW	MED	2.75
BARSTOOL COCKTAILS, PEI*	HIGH	MED	3.00
PORT ROYAL WILDS, SC*	HIGH	MED	3.00
HALF MOONS, MA*	HIGH	MED	3.00
PERMUDA ISLANDS, NC*	HIGH	LG	3.00
SHIPWRECK SELECTS, PEI*	MED	MED	3.25
BEAU SOLEILS, NB*	MED	SM	3.25
DUKES OF TOPSAIL, NC*	HIGH	MED	3.75

Shellfish & Caviar Service

WITH ACCOMPANIMENTS

TARVIN PEEL & EAT SHRIMP, SC 1/2 LB	20.00
115 SEASONING, WHITE BBQ SAUCE	
1/2 POACHED LOBSTER	21.00
SWEET PEPPER ESCABECHE, PLANTAIN CHIPS	
MARKY'S HACKLEBACK CAVIAR 1 OZ	58.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

COLD

DELANEY HOUSE CAESAR	12.00
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +7.00 FISH +9.00	
WINTER BEETS & CITRUS SALAD	13.00
MIXED GREENS, HAZELNUT, HONEY VINAIGRETTE	
SNAPPER CEVICHE*	15.00
GREEN APPLE, LIME, HERON FARMS SEA BEANS	
YELLOWFIN TUNA CRUDO*	16.00
MEYER LEMON, CAPERS, FINGERLING CHIPS	

NOT COLD

Small

SHE CRAB SOUP	8.00
SHERRY, CREAM, CRAB ROE	
CHEDDAR BAY HUSHPUPPIES	9.00
CARAMELIZED ONION BUTTER, LEMON	
CRISPY BRUSSELS SPROUTS	12.00
SOY & GINGER GLAZE, SESAME	
LEMON PEPPER CALAMARI	12.00
HERB BUTTERMILK RANCH, RED ONION	
CARIBBEAN FISH EMPANADAS	13.00
DELANEY HOT SAUCE, MOJO MAYO, LIME	
DEVEILED CRAB DIP	14.00
BUTTER SALTINES, PEPPERMASH, GREEN TOMATO	
SPICY TARVIN SHRIMP AJILLO	19.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	
GRILLED OYSTERS	20.00
CALABRIAN CHILI, PARMESAN, LEMON	

Not Small

TUNA MELT CUBAN	15.00
GRUYERE CHEESE, DIJON MUSTARD, FRIES	
CRISPY FLOUNDER OR OYSTER PLATTER	20.00
HOUSE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
PEI MUSSELS & PASTA	21.00
BROCCOLI, PRESERVED LEMON, LARDO	
BLUE CRAB RICE	26.00
SOFRITO, CILANTRO, BACON	
NEW ENGLAND SCALLOPS	28.00
CRISPY SUNCHOKES, CARROT, SUNFLOWER	
LOBSTER ROLL	29.00
MACE MAYO, CELERY, OLD BAY SHRIMP CHIPS	
DAILY CATCH	28.00
SWEET POTATO PURÉE, CHIMICHURRI, GRAPEFRUIT	
GRILLED HANGER STEAK*	30.00
SQUASH HASH, SHIITAKE MUSHROOMS, BEEF JUS	

SWEET TREATS

SEASONAL SORBET	7.00
SC APPLE, LEMON ZEST	
FLAN DE ABUELA	9.00
PEANUT BRITTLE, POMEGRANATE, 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

RASPBERRY REVOLUTION HIGHBALL	12
VODKA, RASPBERRY, ROSEMARY CORDIAL, LIME	
WHEN IN JALISCO SPRITZ	12
BLANCO TEQUILA, BLOOD ORANGE, SPICED PEAR, LEMON, TOPO CHICO	
SANGRIA SPRITZER SPRITZ	12
PISCO, RED WINE, VERMOUTH, LEMON, HERBS	
AFFABLE ORCHARD SOUR	12
WHITE RUM BLEND, GREEN APPLE CORDIAL, BASIL BITTERS, LIME	
DOWN BY THE BAY SPRITZ	12
DRY GIN, PIMM'S, WINTER CRANBERRY CORDIAL, LIME, SODA	
TEARS OF CHIOS SOUR	12
ROKU GIN, GÉNÉPY, MASTIHA, LIME, SAGE	
FRENCH COMBINATION SOUR	12
IMMATURE BRANDY, ST.GERMAIN, LEMON, TIKI BITTERS	

NOT COCKTAIL

DELANEY HOUSE LEMONADE SOUR	6
LEMON, PEELS AND WHEELS, SUGAR	
WINTER REFRESHER SPRITZ	6
CLEMANTINE, 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

HAMM'S LAGER 12OZ CAN	3
MODELO ESPECIAL LAGER 12OZ CAN	5
DOGFISH HEAD SEAQUENCH SOUR ALE 12OZ CAN	6
SHIP'S WHEEL CIDER 12OZ CAN	7
BENFORD O'SOO OYSTER STOUT 12OZ CAN	7
MASSICAN BIRRA BIANCA BELGIAN-STYLE WITBIER 16OZ CAN	12

FROM THE VINE

HALF OFF ALL BOTTLES!

Not Champagne

RAVENTÓS I BLANC	50	25
XARELLO, MACABEO, PARELLADA PENEDES, SPAIN, 2016		
RAVENTÓS I BLANC "DE NIT ROSÉ"	60	30
XARELLO, MACABEO, PARELLADA, MONASTRELL PENEDES, SPAIN, 2016		
BIUTIFUL BRUT NATURE	10/40	20
MACABEO, CHARDONNAY PENEDEZ, SPAIN, NV		
LOUIS DE GRENELLE "CORAIL" BRUT ROSÉ	13/52	26
CABERNET FRANC LOIRE VALLEY, FRANCE, NV		
BISSON "ABISSI"	206	103
BIANCHETTA GENOVESE, VERMENTINO LIGURIA, ITALY, 2010		

Champagne

GASTON CHIQUET "TRADITION BRUT" 375ML	66	33
PINOT NOIR, CHARDONNAY, PINOT MEUNIER VALLÉE DE LA MARNE, FRANCE, NV		
DOSNON "RECOLTE BLANCHE BRUT"	136	68
CHARDONNAY COTE DES BAR, FRANCE, NV		
GEORGES REMY "LES QUATRE TERROIRS EXTRA BRUT"	148	74
PINOT NOIR, CHARDONNAY BOUZY, FRANCE, NV		
R. DUMONT & FILS BRUT NATURE	22/88	44
PINOT NOIR, CHARDONNAY L'AUBE, FRANCE, NV		
CAZÉ-THIBAUT "NATURELLEMENT" BRUT NATURE	115	57.50
PINOT MEUNIER - BLANC DE NOIR VALLÉE DE LA MARNE, FRANCE, NV		
PIERRE PAILLARD "LES MAILLERETTES" EXTRA BRUT	185	92.50
PINOT NOIR - BLANC DE NOIRS GRAND CRU BOUZY, FRANCE, 2013		

White

LA CHAPELLE DU BASTION	11/44	22
PICPOUL LANGUEDOC-ROUSSILON, FRANCE, 2019		
CHATEAU DE LA JOUSSELINE "PERLE BLEUE"	12/48	24
FOLLE BLANCHE LOIRE VALLEY, FRANCE, 2019		
VIÑA CARTÍN "VAL DO SALNÉS"	12/48	24
ALBARIÑO RIAS BAIXAS, SPAIN, 2018		
THE ANGEL OAK FROM OUR OWN VINEYARD	13/52	26
TORRONTES VALLE DE UCO, ARGENTINA, 2019		
POCO A POCO	13/52	25
CHARDONNAY MENDOCINO, CALIFORNIA, 2019		
DOMAINE GUEGUEN	14/56	28
SAUVIGNON BLANC SAINT-BRIS, FRANCE, 2019		
KOSLOVIC	15/60	30
MALVASIA ISTRIANA WEST ISTRIA, CROATIA, 2018		
MARIE COURTIN	190	95
PINOT NOIR-LE BLANC DU TREMBLE CÔTES DE BAR, FRANCE, 2016		

Rosé

CHATEAU BAS SENTIER	10/40	20
GRENACHE PROVENCE, FRANCE, 2018		
THE ANGEL OAK FROM OUR OWN VINEYARD	13/52	26
PINOT NOIR VALLE DE UCO, ARGENTINA, 2019		
AMEZTOI "RUBENTIS"	14/56	28
HONDARRABI BELTZA & ZURI GETARIAKO TXAKOLINA, SPAIN, 2019		

Chilled Red

AMPELEIA "UNLITRO"	11/55	27.50
ALICANTE, MOURVEDRE, SANGIOVESE COSTA TUSCANA, ITALY, 2018		
BODEGAS PONCE "LA XARA"	12/48	24
GARNACHA MANCHUELA, SPAIN, 2019		

Not Chilled Red

ROSSO DEL GOLFO "SCALIERE"	13/52	26
NEGROAMARO PUGLIA, ITALY, 2017		
ABSENTEE WINERY	15/60	30
SYRAH, CARIGNAN MENDOCINO, CALIFORNIA, 2018		