

C. 1830

CHS.SC



# DELANEY

OYSTER HOUSE

## ON ICE

### *On the Half Shell*

WITH COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

TODAY'S FEATURES	SALINITY	SIZE	PER
<b>MOMMA MIAS, PEI*</b>	LOW	MED	<b>2.75</b>
<b>PORT ROYAL WILDS, SC*</b>	HIGH	MED	<b>3.00</b>
<b>HALF MOONS, MA*</b>	HIGH	MED	<b>3.00</b>
<b>FISHER'S ISLANDS, NY*</b>	MED	MED	<b>3.00</b>
<b>BEAU SOLEILS, NB*</b>	MED	SM	<b>3.25</b>
<b>SHIPWRECKS, PEI*</b>	MED	MED	<b>3.25</b>
<b>DAILY OYSTER FIX* 1/2 DOZEN</b>			<b>19.50</b>
PASSION FRUIT, HERON FARMS SEA BEAN, HERB OIL			

### *Shellfish & Caviar Service*

WITH ACCOMPANIMENTS

<b>1/2 POACHED LOBSTER</b>	<b>19.00</b>
COCONUT, LIME, YOGURT	
<b>TARVIN PEEL &amp; EAT SHRIMP, SC 1/2 LB</b>	<b>20.00</b>
115 SEASONING, WHITE BBQ SAUCE	
<b>MARKY'S HACKLEBACK CAVIAR 1 OZ</b>	<b>58.00</b>
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

## COLD

<b>LOCAL FARM SALAD</b>	<b>11.00</b>
ROOT VEGETABLES, TUNA BACON, 1000 ISLAND DRESSING	
<b>DELANEY HOUSE CAESAR</b>	<b>12.00</b>
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +7.00   FISH +9.00	
<b>SNAPPER CEVICHE*</b>	<b>15.00</b>
AJÍ AMARILLO PEPPER, RED ONION, SWEET POTATO	
<b>ALBACORE TUNA CRUDO*</b>	<b>16.00</b>
BLOOD ORANGE, PECAN DUKKAH, RADICCHIO	

## NOT COLD

### *Small*

<b>SHE CRAB SOUP</b>	<b>8.00</b>
SHERRY, CREAM, CRAB ROE	
<b>CHEDDAR BAY HUSHPUPPIES</b>	<b>9.00</b>
CARAMELIZED ONION BUTTER, LEMON	
<b>CRISPY BRUSSELS SPROUTS</b>	<b>12.00</b>
SOY & GINGER GLAZE, SESAME	
<b>LEMON PEPPER CALAMARI</b>	<b>12.00</b>
HERB BUTTERMILK RANCH, PICKLED RED ONION	
<b>DEVILED BLUE CRAB DIP</b>	<b>14.00</b>
BUTTER SALTINES, PEPPERMASH, GREEN TOMATO	
<b>GRILLED SPANISH OCTOPUS</b>	<b>15.00</b>
AVOCADO, ORANGE OIL, FRY BREAD	
<b>SPICY TARVIN SHRIMP AJILLO</b>	<b>19.00</b>
GARLIC, CHILE DE ÁRBOL, TORN BREAD	
<b>ROASTED OYSTERS</b>	<b>20.00</b>
CALABRIAN CHILI, PARMESAN, LEMON	

### *Not Small*

<b>CUBAN TUNA MELT</b>	<b>15.00</b>
GRUYERE CHEESE, DIJON MUSTARD, FRIES	
<b>CRISPY FLOUNDER OR OYSTER PLATTER</b>	<b>20.00</b>
HOUSE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
<b>PEI MUSSELS &amp; PASTA</b>	<b>21.00</b>
LEEK CREAM, TARRAGON, LEMON ZEST	
<b>BLUE CRAB RICE</b>	<b>26.00</b>
SOFRITO, CILANTRO, BACON	
<b>NEW ENGLAND SCALLOPS</b>	<b>28.00</b>
GLAZED CARROTS, CABBAGE PURÉE, PORK JUS	
<b>LOBSTER ROLL</b>	<b>29.00</b>
MACE MAYO, CELERY, OLD BAY SHRIMP CHIPS	
<b>NY STRIP STEAK*</b>	<b>32.00</b>
STRING BEANS, CRISPY POTATOES, SHIITAKE CREAM	
<b>DAYBOAT HALIBUT</b>	<b>32.00</b>
GRILLED BOK CHOY, PISTACHIO, BUTTERMILK SAUCE	

## SWEET TREAT

<b>SEASONAL SORBET</b>	<b>7.00</b>
STRAWBERRY, BLOOD ORANGE, MARI GOLD	
<b>FLAN DE ABUELA</b>	<b>9.00</b>
NUT BRITTLE, POMEGRANATE, LIME ZEST	

\*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*

<b>RASPBERRY REVOLUTION</b> HIGHBALL ..... 12 VODKA, RASPBERRY, ROSEMARY CORDIAL, LIME
<b>WHEN IN JALISCO</b> SPRITZ ..... 12 BLANCO TEQUILA, BLOOD ORANGE, SPICED PEAR, LEMON, TOPO CHICO
<b>AFFABLE ORCHARD</b> SOUR ..... 12 WHITE RUM BLEND, GREEN APPLE CORDIAL, BASIL BITTERS, LIME
<b>LOVE POTION #115</b> SPRITZ ..... 12 PISCO, CALAMANSI, RED WINE, LIME, SODA
<b>CASCADE COAST</b> SPRITZ ..... 12 BONAL, POMMEAU, HOP CORDIAL, LEMON, SODA
<b>TEARS OF CHIOS</b> SOUR ..... 12 ROKU GIN, GÉNÉPY, MASTIHA, LIME, SAGE
<b>FRENCH COMBINATION</b> SOUR ..... 12 IMMATURE BRANDY, ST.GERMAIN, LEMON, TIKI BITTERS

# NOT COCKTAIL

<b>DELANEY HOUSE LEMONADE</b> SOUR ..... 6 LEMON, PEELS AND WHEELS, SUGAR
<b>WINTER REFRESHER</b> SPRITZ ..... 6 CLEMENTINE, SPICED TEA, LEMON, SPARKLING WATER

## *Mini* BOTTLE SERVICE

SERVED TO ZERO DEGREES | 50ML | RECOMMENDED WITH CAVIAR

<b>ABSOLUT</b> SWEDEN (80 PROOF) ..... 8
<b>KETEL ONE</b> NETHERLANDS (80 PROOF) ..... 12
<b>HANGAR ONE</b> CALIFORNIA (80 PROOF) ..... 16

# BEER & CIDER

## *Draft*

12 oz pours

<b>ISLAND COASTAL</b> LAGER ..... 6
<b>WESTBROOK WHITE THAI</b> BELGIAN-STYLE WHEAT ..... 6
<b>REVELRY POKE THE BEAR</b> APA ..... 7
<b>BIRDS FLY SOUTH</b> BLUPRINT IPA ..... 7

## *Not Draft*

<b>MODELO ESPECIAL</b> LAGER 12OZ CAN ..... 5
<b>DOGFISH HEAD SEAQUENCH</b> SOUR ALE 12OZ CAN ..... 6
<b>SAN MIGUEL PILSEN</b> FILIPINO PALE LAGER 12OZ BOTTLE ..... 7
<b>SHIP'S WHEEL</b> CIDER 12OZ CAN ..... 7
<b>BENFORD O'SOO</b> OYSTER STOUT 12OZ CAN ..... 7
<b>MASSICAN BIRRA BIANCA</b> BELGIAN-STYLE WITBIER 16OZ CAN ..... 12

# FROM THE VINE

## *Not Champagne*

<b>BIUTIFUL</b> BRUT NATURE ..... 10/40 MACABEO, CHARDONNAY PENEDÉZ, SPAIN, NV
<b>GERMAN GILBERT</b> "EL EDÉN" BRUT NATURE ROSÉ ..... 13/52 GARNACHA, MONASTRELL PENEDÉZ, SPAIN, NV
<b>THIERRY TISSOT</b> BUGEY BLANC BRUT ..... 14/56 CHARDONNAY, ALTESSE, JACQUÉRE SAVOY, FRANCE, NV
<b>BISSON</b> "ABISSI" ..... 99 BIANCHETTA GENOVESE, VERMENTINO LIGURIA, ITALY, 2010

## *Champagne*

<b>GASTON CHIQUET</b> "TRADITION BRUT" 375ML ..... 66 PINOT NOIR, CHARDONNAY, PINOT MEUNIER VALLÉE DE LA MARNE, FRANCE, NV
<b>R. DUMONT &amp; FILS</b> BRUT NATURE ..... 22/88 PINOT NOIR, CHARDONNAY L'AUBE, FRANCE, NV
<b>CAZÉ-THIBAUT</b> "NATURELLEMENT" BRUT NATURE ..... 115 PINOT MEUNIER - BLANC DE NOIR VALLÉE DE LA MARNE, FRANCE, NV
<b>PIERRE PAILLARD</b> "LES MAILLERETTES" ..... 185 PINOT NOIR - BLANC DE NOIRS GRAND CRU BOUZY, FRANCE, 2013

## *White*

<b>THE ANGEL OAK</b> FROM OUR OWN VINEYARD ..... 13/52 TORRONTES VALLE DE UCO, ARGENTINA, 2019
<b>LES VIGNERONS DE FLORENSAC</b> ..... 11/44 PICPOUL LANGUEDOC, FRANCE, 2019
<b>AVELEDA</b> ..... 12/48 ALVARINHO VINHO VERDE, PORTUGAL, 2018
<b>SEBASTIEN BRUNET</b> "ARPENT" ..... 13/52 CHENIN BLANC VOUVRAY, FRANCE, 2018
<b>POCO A POCO</b> ..... 14/56 CHARDONNAY MENDOCINO, CALIFORNIA, 2019
<b>DOMAINE GUEGUEN</b> ..... 14/56 SAUVIGNON BLANC SAINT-BRIS, FRANCE, 2019
<b>KOSLOVIC</b> ..... 15/60 MALVASIA ISTRIANA WEST ISTRIA, CROATIA, 2018
<b>MASSICAN A</b> COLLABORATION WITH HUSK ..... 60 SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA, 2019
<b>MARIE COURTIN</b> ..... 99 PINOT NOIR-LE BLANC DU TREMBLE CÔTES DE BAR, FRANCE, 2016

## *Rosé*

<b>THE ANGEL OAK</b> FROM OUR OWN VINEYARD ..... 13/52 PINOT NOIR VALLE DE UCO, ARGENTINA, 2019
<b>AMEZTOI</b> "RUBENTIS" ..... 14/56 HONDARRABI BELTZA & ZURI GETARIAKO TXAKOLINA, SPAIN, 2019

## *Chilled Red*

<b>AMPELEIA</b> "UNLITRO" ..... 11/55 ALICANTE, MOURVEDRE, SANGIOVESE COSTA TUSCANA, ITALY, 2018
<b>BODEGAS PONCE</b> "LA XARA" ..... 12/48 GARNACHA MANCHUELA. SPAIN, 2019
<b>MARY TAYLOR</b> ..... 13/52 GAMAY BEAUJOLAIS-VILLAGES, FRANCE, 2018

## *Not Chilled Red*

<b>THE ANGEL OAK</b> FROM OUR OWN VINEYARD ..... 16/64 MALBEC VALLE DE UCO, ARGENTINA, 2019
<b>THE ANGEL OAK</b> FROM OUR OWN VINEYARD ..... 16/64 CABERNET SAUVIGNON, MALBEC, VALLE DE UCO, ARGENTINA, 2019
<b>ROSSO DEL GOLFO</b> "SCALIERE" ..... 13/52 NEGROAMARO PUGLIA, ITALY, 2017