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DELANEY

OYSTER HOUSE

ON ICE

On the Half Shell

OYSTERS DELANEY* EACH				8.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE				
SEASONAL DRESSED OYSTERS* EACH				4.00
SPRING ONION & BEET MIGNONETTE				
TODAY'S FEATURES	SALINITY	SIZE	PER	
BELLE DU JOURS, NB*	MED	MED		3.50
DIXON POINTS, NB *	MED	MED		3.50
HIGH TIDERS, NC*	HIGH	MED		3.50
SOUNDSIDES, NC*	HIGH	MED		3.50
GREENWICH GOLDS, PEI*	MED	MED		3.75
STEAMBOAT CREEKS, SC*	HIGH	LG		3.75

COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

Not On the Half Shell

PEEL & EAT SHRIMP 1/2 LB	21.00
115 SEASONING, WHITE BBQ SAUCE	
HACKLEBACK CAVIAR 1 OZ	60.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

COLD

DELANEY HOUSE CAESAR	12.00
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +MKT ADD DAILY CATCH +MKT	
SPICY SNAPPER CEVICHE*	18.00
SCALLION, PEANUT CHILI CRISP, PUFFED RICE	
YELLOWFIN TUNA CRUDO*	19.00
AJI AMARILLO AGUACHILE, SWEET DROP PEPPERS, LIME	
SUMMER TOMATO & LUMP CRAB SALAD	24.00
AJO BLANCO, PISTACHIO, PICKLED SPRING ONION	

NOT COLD

Small

CLAM CHOWDER	8.00
CELERY ROOT, BACON, SHOESTRING POTATO	
CHEDDAR BAY HUSHPUPPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
BLISTERED SHISHITO PEPPERS	13.00
TOGARASHI, YUZU AIOLI, LEMON	
FIRECRACKER CALAMARI	14.00
FURIKAKE, CHILI MAYO, LIME	
CARIBBEAN BEEF EMPANADAS	18.00
MOJO MAYO, HOUSE HOT SAUCE, LIME	
SPANISH OCTOPUS	20.00
WHITE ACRE PEA PURÉE, CALABRIAN CHIMICHURRI, LIME	
ROASTED OYSTERS	21.00
UNI BUTTER, PERSILLADE, BLACK LIME	
SPICY TARVIN SHRIMP AJILLO	22.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	

Not Small

CRISPY FISH OR OYSTER PLATTER	26.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON	
POACHED LOBSTER ROLL	34.00
MACE MAYO, LEMON, HOUSE CHIPS	
NB SCALLOPS	36.00
SUMMER CORN, SHIITAKE, SHISHITO CREAM	
SC GOLDEN TILE	37.00
PATTY PAN SQUASH, ROOT VEGETABLES, HAZELNUT CREAM	
GRILLED CARNE ASADA	37.00
CHILLED PATATAS BRAVAS SALAD, TOMATILLO SALSA VERDE	

SWEET TREATS

FLAN DE ABUELA	9.00
NUT BRITTLE, BLUEBERRIES, LEMON ZEST	
DAVE'S FAMOUS	12.00
OUR ESPRESSO MARTINI!	

* 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.

EXECUTIVE CHEF: SHAMIL VELÁZQUEZ | CHEF DE CUISINE: MARK SCHWARZ | GENERAL MANAGER: CHELSEY ESPINERA

115 CALHOUN ST., CHARLESTON, SC 29401 | WWW.DELANEYOYSTERHOUSE.COM | @DELANEYOYSTERHOUSE

COCKTAILS

Delaney House Martini 13

VODKA OR **GIN**
SHAKEN, OLIVE - **SHATTERED** OR **SMOOTH** - STIRRED, TWIST
UP OR **ROCKS**

Spritzes, Highballs & Sours

DELANEY SANGRIA SPRITZ.....	12
WHITE WINE, PEACH, CHERRY, CITRUS, SODA	
SMUGGLER'S COVE SOUR.....	13
VODKA, MINT, PASSIONFRUIT, LIME, SODA	
TRANQUILITY SOUR.....	14
MEZCAL, TEQUILA, BLUEBERRY SHRUB, LEMON	
HI-HONEY SPRITZ.....	14
HOUSE-INFUSED HIBISCUS VODKA, HONEY, APEROL, CITRUS, SODA	
LA FRESA SOUR.....	14
STRAWBERRY INFUSED RUM, COCCHI AMERICANO, BASIL, LIME	
GIN N JUICE HIGHBALL.....	15
GIN, CUCUMBER, ORANGE, LEMON, SODA	
WHEN IN JALISCO SPRITZ.....	15
TEQUILA, BLOOD ORANGE, SPICED PEAR, LEMON, SODA	
SUMMER PICNIC SPRITZ.....	15
VODKA, WATERMELON, CHAREAU ALOE, LIME, BRUT ROSÉ	

NOT COCKTAIL

DELANEY HOUSE LEMONADE SOUR.....	7
LEMON, PEELS AND WHEELS, SUGAR	
IN MINT CONDITION SPRITZ.....	8
MINT, LEMON, SODA	
VIOLET'S REVENGE SPRITZ.....	8
BLUEBERRY, LEMON, LAVENDER, SODA	

Mini BOTTLE SERVICE

SERVED TO ZERO DEGREES | 50ML | RECOMMENDED WITH CAVIAR

ABSOLUT SWEDEN (80 PROOF).....	10
KETEL ONE NETHERLANDS (80 PROOF).....	14
HANGAR ONE CALIFORNIA (80 PROOF).....	20

BEER & CIDER

Draft 12 oz pours

LOWTIDE "HONEYMOON IN HELLES" LAGER.....	8
EDMUND'S OAST "BOUND BY TIME" NE IPA.....	8
WESTBROOK CUCUMBER-LEMON GOSE.....	8
REVELRY "HOTEL RENDEZVOUS" BAVARIAN WHEAT.....	8

Not Draft

ISLAND COASTAL LAGER 12OZ CAN.....	6
SHIP'S WHEEL CIDER 12OZ CAN.....	7
CREATURE COMFORTS "TRITONIA" GOSE 12OZ CAN.....	7
REVELRY "BRUNCH & BLONDES" BLONDE STOUT 12OZ CAN.....	7
13 STRIPES "SGT. MOLLY" WHEAT 16OZ CAN.....	9

FROM THE VINE

Not Champagne

LE CULTURE BRUT ROSÉ.....	14/56
GLERA, PINOT NERO VENETO, ITALY, NV	
DOMAINE FICHET CREMANT DE BOURGOGNE.....	16/64
CHARDONNAY BURGUNDY, FRANCE, NV	
AVINYÓ	56
MACABEAO, XAREL-LO, MUSCAT PENEDÈS, SPAIN, 2021	
FLAVIA	64
CATARRATTO SICILY, ITALY, 2020	

Champagne

JEAN-NOEL HATON BRUT.....	25/100
PINOT MEUNIER, CHARDONNAY VALLE DE LA MARNE, FRANCE, NV	
SOLEMME BRUT.....	136
PINOT NOIR, PINOT MEUNIER, CHARDONNAY MONTAGNE DES REIMS, FRANCE, NV	
ANDRÉ HEUCQ BRUT NATURE.....	170
BLANC DE MEUNIER VALLE DE LA MARNE, FRANCE, NV	

White

JEAN AUBRON	13/52
FOLLE BLANCHE LOIRE VALLEY, FRANCE, 2021	
COTTANERA BARBAZZALE.....	15/60
CATARRATTO SICILY, ITALY, 2020	
TELIANI	15/60
TSOLIKOURI TELAVI, GEORGIA, 2019	
BODEGA LOS BERMEJOS	16/64
DIEGO SECO CANARY ISLANDS, SPAIN, 2021	
TEMENT "KALK & KREIDE"	16/64
SAUVIGNON BLANC SÜDSTEIERMARK, AUSTRIA, 2021	
TYLER	17/68
CHARDONNAY SANTA BARBARA, CALIFORNIA, 2020	
T. BERKLEY "NORGARD"	64
CHENIN BLANC MENDOCINO, CALIFORNIA, 2019	
CLAUDE RIFFAULT "LES BOUCAUDS"	100
SAUVIGNON BLANC SANCERRE, FRANCE, 2020	
ARNOT ROBERTS	110
CHARDONNAY NAPA VALLEY, CALIFORNIA, 2020	
DOMAINE DE L'ENCLOS	135
CHARDONNAY 1ER CRU, CHABLIS, FRANCE, 2019	

Rosé & Orange

LAURENT GAUTHIER	13/52
GAMAY BEAUJOLAIS, FRANCE, 2021	
GAÑETA	14/56
HONDARRIBI BELTZA GETARIAKO TXAKOLINA, SPAIN, 2020	
TEUTONIC "SEAFOAM"	16/64
PINOT NOIR COLUMBIA VALLEY, OREGON, 2021	

Chilled Red

TARPON CELLARS "CAMBARO"	16/64
NEBBIOLO NAPA, CALIFORNIA, 2020	
DI GIOVANNA "VIURÍA"	16/64
NERELLO MASCALESE SICILY, ITALY, 2019	
PAX ALPINE PEAKS	90
GAMAY NOIR SONOMA COUNTY, CALIFORNIA, 2020	

Not Chilled Red

LE RAGNAIE "TRONCONE"	16/64
SANGIOVESE TUSCANY, ITALY, 2019	
THE ANGEL OAK FROM OUR OWN VINEYARD.....	16/64
RED BLEND, VALLE DE UCO, ARGENTINA, 2020	
DOMAINE DEL UROGALLO "LA PANFARRIA"	56
MENCIA, MANCHUELA, SPAIN, 2020	
ERNEST VINEYARDS "GIVING TREE"	100
PINOT NOIR WILLAMETTE VALLEY, OREGON, 2019	