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DELANEY

OYSTER HOUSE

LUNCH

ON ICE

On the Half Shell

SEASONAL DRESSED OYSTERS* EACH				4.25
STRAWBERRY-MAGNOLIA MIGNONETTE, SORREL				
OYSTERS DELANEY* EACH				9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE				
TODAY'S FEATURES	SALINITY	SIZE	PER	
FAT BELLIES, NC*	MED	LG	3.50	
SUMMER LOVES, PEI*	HIGH	MED	3.50	
BELLE DU JOURS, NB*	HIGH	MED	3.50	
HIGH TIDERS, NC*	HIGH	LG	3.50	
LOW CO. CUPS, SC*	HIGH	MED	3.75	
SEA CLOUDS, SC*	HIGH	SM	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	
PADDLEFISH CAVIAR, USA 1 OZ	50.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	
AMBER OSSETRA CAVIAR, POLAND 1 OZ	90.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

COLD

DELANEY HOUSE CAESAR	14.00
BRIOCHE, PARMESAN, LEMON ZEST	
115 WEDGE SALAD	14.00
BACON, TOMATO, BLUE CHEESE, CHIVES, BUTTERMILK DRESSING	
ADD TO ANY SALAD	
BLACKENED SHRIMP +MKT ADD BLACKENED FISH +MKT	
SC SNAPPER CEVICHE*	19.00
SPICY PEANUT CHILI CRISP, GINGER, SCALLION	

NOT COLD

Small

CLAM CHOWDER	8.00
CELERY ROOT, BACON, SHRIMP OIL	
CHEDDAR BAY HUSHPUPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
SPINACH & CLAM DIP	14.00
ARTICHOKE, GREEN TOMATO JAM, PERSILLADE, SALTINES	
ROASTED OYSTERS	22.00
HORSERADISH, PARMESAN, COUNTRY HAM, CRISPY ONIONS	

Not Small

SANDWICHES COME WITH OLD BAY CHIPS

DEVILED CRAB SLIDERS (2)	17.00
AMERICAN CHEESE, TARTAR SAUCE, SHREDDED LETTUCE	
YELLOWFIN TUNA BAHN MI	22.00
CARROT SLAW, SAMBAL MAYO, CILANTRO, LIME	
POACHED LOBSTER ROLL	34.00
MACE MAYO, CELERY, LEMON	
CRISPY FISH PLATTER	24.00
COLE SLAW, TARTAR SAUCE, LEMON	
SPICY SHRIMP AJILLO	24.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	
BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON	
ADD SUNNY SIDE FARM EGG +\$2	
STEAK & FRIES	29.00
ONION BUTTER, HOUSE SALAD	

SIDES

OLD BAY KETTLE CHIPS	3.00
MALT VINEGAR FRIES	5.00
LEMON MAYO	
HOUSE SALAD	5.00
ARUGULA, CHIVES, RADISH, CHIMICHURRI	

SWEET TREAT

FLAN DE ABUELA	9.00
NUT BRITTLE, APPLE, ORANGE 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.

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**

Delaney Creations

MIMOSA	10
SPARKLING WITH YOUR CHOICE OF ORANGE JUICE OR GRAPEFRUIT JUICE ADD A SHOT OF VODKA + \$\$	
BLOODY MARY	12
VODKA, HOUSE MADE BLOODY MARY MIX	
DAVE'S FAMOUS	12
OUR ESPRESSO MARTINI!	
BELLINI	12
PEACH NECTAR, SPARKLING WINE	
SMUGGLER'S COVE	14
VODKA, MINT, PASSIONFRUIT, LIME, SODA	
STOP, DROP, & ROLL	15
HOUSE SPICY TEQUILA, MEZCAL, GRAPEFRUIT, ELDERFLOWER, LIME	
QUEEN BEE	15
GIN, MEYER LEMON, HONEY, SPARKLING WINE	

Delaney Classics

OUR TWIST ON OLD SCHOOL CLASSICS

NEGRONI	16
BRISTOW BARREL-AGED GIN, HIBISCUS-ORANGE SALERS, SWEET VERMOUTH	
BLACK MANHATTAN	17
BOURBON, AMARO BLEND, CRÉME DE CACAO	

NOT COCKTAIL

DELANEY HOUSE LEMONADE	7
LEMON, PEELS AND WHEELS, SUGAR	
IN MINT CONDITION	8
MINT, LEMON, SODA	
JUST TEA'SING	8
HIBISCUS CHERRY TEA, GRAPEFRUIT, LEMON, APPLE SHRUB, SODA	

BEER

Draft

12 oz pours

WESTBROOK "KEY LIME" GOSE	8
EDMUNDS OAST "BOUND BY TIME" IPA	8
BIRDS FLY SOUTH "FAT MA" PILSNER	8
MUNKLE "GULLY WASHER" WHEAT	8

Not Draft

ISLAND COASTAL LAGER 12OZ CAN	6
COAST KOLSCH 12OZ CAN	7
LEGAL REMEDY "WORLD COURT" BLONDE STOUT 12OZ CAN	8
REVELRY "ACHTUNG" BERRY SOUR 12OZ CAN	8
RHINEGEIST "ZAPPY" CIDER 16OZ CAN	10
FREEHOUSE "BATTERY BROWN" BROWN ALE 16OZ CAN	11

FROM THE VINE

Not Champagne

AVINYÓ	14/56
MACABEAO, XAREL-LO, MUSCAT PENEDES, SPAIN, 2021	
LE MORETTE "CÉPAGE" ROSÉ	15/60
CORVINA, RONDINELLA, MOLINARA VENETO, ITALY, NV	
BODET-HEROLD "PHYSIS" CREMANT DE LOIRE	17/68
CHENIN BLANC, GROLLEAU NOIR LOIRE VALLEY, FRANCE, NV	
LUIGI GIORDANO BRUT NATURE ROSÉ	90
NEBBIOLO PIEDMONT, ITALY, NV	

Champagne

CHRISTIAN ETIENNE BRUT	28/112
PINOT NOIR, CHARDONNAY VALLE DE LA MARNE, FRANCE, NV	
PERTOIS-MORISSET "LES QUATRE TERROIRS"	190
BLANC DE BLANCS-CHARDONNAY GRAND CRU, CÔTE DES BLANCS, FRANCE, NV	

White

FÉLINES JOURDAN	13/52
PICPOUL DE PINET LANGUEDOC, FRANCE, 2021	
THE ANGEL OAK FROM OUR OWN VINEYARD	14/56
TORRONTES VALLE DE UCO, ARGENTINA, 2021	
LAGAR DE COSTA "DOELAS"	14/56
ALBARIÑO RÍAS BAIXAS, SPAIN, 2021	
COLLI DI CATONE	15/60
MALVASIA, TREBBIANO LAZIO, ITALY, 2021	
SANDHI	16/64
CHARDONNAY CENTRAL COAST, CALIFORNIA, 2021	
SLOW DOWN WINES "SLO JAMS"	16/64
SAUVIGNON BLANC COLUMBIA VALLEY, WASHINGTON, 2021	
DENIS MEUNIER "EXPRESSION DE SILEX"	64
CHENIN BLANC VOUVRAY, FRANCE, 2020	
LAUVERJAT	90
SAUVIGNON BLANC SANCERRE, FRANCE, 2021	
ARNOT ROBERTS	110
CHARDONNAY NAPA VALLEY, CALIFORNIA, 2020	
DOMAINE DE L'ENCLOS	135
CHARDONNAY 1ER CRU, CHABLIS, FRANCE, 2019	

Rosé & Orange

DOMAINE SANTA GIULIETTA	13/52
NIELLUCCI, GRENACHE CORSICA, FRANCE, 2020	
THE ANGEL OAK FROM OUR OWN VINEYARD	15/60
GRENACHE VALLE DE UCO, ARGENTINA, 2021	
ANTXIOLA	16/64
HONDARRIBI BELTZA GETARIAKO TXAKOLINA, SPAIN, 2021	
IL MOSTRO "THRYRUS" SKIN-CONTACT	16/64
TREBBIANO ABRUZZO, ITALY, 2021	

Chilled Red

ELIOS "GLOU GLOU"	15/60
NERELLO MASCALESE SICILY, ITALY, 2021	
LIMITED ADDITION	17/68
PINOT NOIR, TROUSSEAU, GAMAY WILLAMETTE VALLEY, OREGON, 2021	
SEBASTIAN DAVID "KEZAKO"	80
CABERNET FRANC LOIRE VALLEY, FRANCE, 2020	
HAZELFERN CELLARS	90
PINOT NOIR WILLAMETTE VALLEY, OREGON, 2019	

Not Chilled Red

THE ANGEL OAK FROM OUR OWN VINEYARD	16/64
MALBEC, VALLE DE UCO, ARGENTINA, 2020	
R. LOPEZ DE HEREDIA "VIÑA CUBILLO"	19/76
TEMPRANILLO RIOJA, SPAIN, 2014	
DE FORVILLE BARBARESCO	95
NEBBIOLO RIOJA, SPAIN, 2014	
HILL FAMILY ESTATE	135
CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2020	