

C . 1 8 3 0



C H S . S C

DELANEY

OYSTER HOUSE

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	MED	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	LG	3.75
SEA CLOUDS, SC*	HIGH	SM	3.75
STEAMBOAT CREEKS, SC*	HIGH	MED	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 100.00
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

YELLOWFIN TUNA CRUDO* 19.00
COCONUT, PICKLED CHILIES, HERB OIL

NOT COLD

Small

CLAM CHOWDER 8.00
CELERY ROOT, BACON, SHRIMP OIL

DEVILED CRAB SLIDER 8.00
AMERICAN CHEESE, TARTAR SAUCE, SHREDDED LETTUCE

CHEDDAR BAY HUSHPUPIES 10.00
CARAMELIZED ONION BUTTER, CHIVES

CRISPY BRUSSELS SPROUTS 14.00
CORIANDER YOGURT, POMEGRANATE, PISTACHIO

SPINACH & CLAM DIP 14.00
ARTICHOKE, GREEN TOMATO JAM, PERSILLADE, SALTINES

CARIBBEAN FISH EMPANADAS 18.00
MOJO MAYO, HOUSE HOT SAUCE, LIME

ROASTED OYSTERS 22.00
HORSERADISH, PARMESAN, COUNTRY HAM, CRISPY ONIONS

SPICY SHRIMP AJILLO 24.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD

Not Small

CRISPY FISH PLATTER 24.00
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

NEW BEDFORD SCALLOPS 38.00
SORGHUM CARROTS, KALE, HAZELNUTS, CHICKEN JUS

SC SWORDFISH 38.00
SWEET POTATO PURÉE, ASPARAGUS, SPICY CHIMICHURRI

SWEET TREATS

FLAN DE ABUELA 9.00
NUT BRITTLE, POMEGRANATE, ORANGE ZEST

DAVE'S FAMOUS 12.00
OUR ESPRESSO MARTINI!

CHATEAU VILLEFRANCHE 14.00
SAUTERNES, FRANCE, 2019

* 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

PENINSULA COOLER	14
VODKA, LUXARDO MARASCHINO, CHERRY HIBISCUS TEA, LIME, SODA	
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	
A MONK'S DESIRE	16
RUM BLEND, CHARTREUSE, BLOOD ORANGE, PINEAPPLE, LIME	
TRADE SECRET	17
TIKI BUTTER WASHED BOURBON, BENEDICTINE, ANGOSTURA, LEMON	

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, CRÈME 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

EDMUND'S OAST "LEATHER JACKET" PORTER	8
WESTBROOK 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	
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	