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DELANEY

OYSTER HOUSE

ON ICE

On the Half Shell

SEASONAL DRESSED OYSTERS* EACH 4.25
STRAWBERRY-RHUBARB MIGNONETTE, SORREL

OYSTERS DELANEY* EACH 9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE

TODAY'S FEATURES	SALINITY	SIZE	PER
BELLE DU JOURS, NB*	HIGH	MED	3.50
ORCHARD POINTS, MD*	HIGH	MED	3.50
FAT BELLIES, NC*	HIGH	LG	3.50
STEAMBOAT CREEKS, SC*	HIGH	MED	3.75
SEA CLOUDS, SC*	HIGH	SM	3.75
ST. ANNES, NS*	HIGH	MED	3.75
LOW CO. CUPS, SC*	HIGH	MED	3.75
DUKES OF TOPSAIL, NC*	HIGH	MED	4.00

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, CRISPY ONIONS, CHIVES,
BUTTERMILK DRESSING

ADD TO ANY SALAD
BLACKENED SHRIMP +MKT | BLACKENED FISH +MKT

SPICY SNAPPER CEVICHE* 19.00
PEANUT CHILI CRISP, GINGER, SCALLION

YELLOWFIN TUNA CRUDO* 19.00
SC STRAWBERRY NOUC CHAM, SPRING ONION, TOGARASHI

NOT COLD

Small

CLAM CHOWDER 8.00
CELERY ROOT, BACON, SHRIMP OIL

CHEDDAR BAY HUSHPUPIES 10.00
CARAMELIZED ONION BUTTER, CHIVES

SPANISH OCTOPUS 20.00
SWEET POTATO, ORANGE SEGMENTS, BENNE SEED, BASIL

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
GOLDEN BEETS, COUNTRY HAM, CARROT CREAM SAUCE, PEANUTS

SC SWORDFISH 38.00
ASPARAGUS, ENGLISH PEAS, COCONUT

HANGER STEAK* 38.00
SWEET POTATO HASH, MUSHROOMS, GREEN PEPPERCORN SAUCE

SWEET TREATS

FLAN DE ABUELA 9.00
NUT BRITTLE, STRAWBERRY, CITRUS ZEST

FLOURLESS CHOCOLATE CAKE 10.00
PASSION FRUIT, COCONUT, WHIPPED CREAM

DAVE'S FAMOUS 14.00
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 | 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

SMUGGLER'S COVE	14
VODKA, MINT, PASSIONFRUIT, LIME, SODA	
THYME OF DAY	15
HOUSE CUCUMBER VODKA, VELVET FALERNUM, LIME, THYME	
STOP, DROP, & ROLL	15
HOUSE SPICY TEQUILA, MEZCAL, GRAPEFRUIT, ELDERFLOWER, LIME	
PIMMIN' AINT EASY #2	15
LEMON GIN, PIMMS, BLUEBERRY, HONEY-GINGER SYRUP	
SUNKISSED	15
CHARRED PINEAPPLE RUM, BOURBON, ANGOSTURA, LIME	
TRUST ME, IT'S BERRY LITE	16
HOUSE STRAWBERRY TEQUILA, PEACH, LIME, MINT, BRUT ROSÉ	
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, CRÉME DE CACAO	

NOT COCKTAIL

DELANEY HOUSE LEMONADE	7
LEMON, PEELS AND WHEELS, SUGAR	
IN MINT CONDITION	8
MINT, LEMON, SODA	
PRETTY IN PINK	8
STRAWBERRY, MEYER LEMON, SODA	

BEER

Draft

12 oz pours

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

Not Draft

ISLAND COASTAL LAGER 12OZ CAN	6
COAST KOLSCH 12OZ CAN	7
REVELRY "ACHTUNG" BERRY SOUR 12OZ CAN	8
SHIP'S WHEEL CIDER 16OZ CAN	10
FREEHOUSE "BATTERY BROWN" BROWN ALE 16OZ CAN	11

FROM THE VINE

Not Champagne

LE MORETTE "CÉPAGE" ROSÉ	15/60
CORVINA, RONDINELLA, MOLINARA VENETO, ITALY, NV	
IL MOSTRO "LONGANA" PET NAT ROSATO	16/64
MONTEPULCIANO ABRUZZO, ITALY, 2021	
PATRICK PIUZE "VAL DE MER" CREMANT DE BURGUNDY	17/68
CHARDONNAY BURGUNDY, FRANCE, 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	
HARPER VOIT	16/64
PINOT BLANC WILLAMETTE VALLEY, OREGON, 2022	
DOMAINE LA CROIX ST. LAURENT	19/76
SAUVIGNON BLANC SANCERRE, FRANCE, 2022	
DENIS MEUNIER "EXPRESSION DE SILEX"	64
CHENIN BLANC VOUVRAY, FRANCE, 2020	
SLOW DOWN WINES "SLO JAMS"	64
SAUVIGNON BLANC COLUMBIA VALLEY, WASHINGTON, 2021	
MATTHIASSEN LINDA VISTA VINEYARD	110
CHARDONNAY NAPA VALLEY, CALIFORNIA, 2021	
DOMAINE DE L'ENCLOS	135
CHARDONNAY 1ER CRU, CHABLIS, FRANCE, 2019	

Rosé & Orange

CHÂTEAU PIGOUDET	13/52
GRENACHE, CINSULT, SYRAH PROVENCE, FRANCE, 2022	
AMEZTOI "RUBENTIS"	16/64
HONDARRIBI BELTZA & ZURI GETARIAKO TXAKOLINA, SPAIN, 2021	
GULP HABLO SKIN-CONTACT	16/64
VERDEJO, SAUVIGNON BLANC CASTILLA LA MANCHA, SPAIN, 2021	

Chilled Red

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

Not Chilled Red

THE ANGEL OAK FROM OUR OWN VINEYARD	16/64
RED BLEND, VALLE DE UCO, ARGENTINA, 2020	
R. LOPEZ DE HEREDIA "VIÑA CUBILLO"	19/76
TEMPRANILLO RIOJA, SPAIN, 2014	
DE FORVILLE BARBARESCO	95
NEBBIOLO PIEMONTE, ITALY, 2021	
TENUTA DI TRINORA "LE CUPOLE"	115
SUPER TUSCAN VAL D'ORCIA, ITALY, 2020	