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DELANEY

OYSTER HOUSE

LUNCH

ON ICE

On the Half Shell

- SEASONAL DRESSED OYSTERS* EACH** 4.25
PEACH PRESERVE, DRY VERMOUTH, LOCAL HERBS
- OYSTERS DELANEY* EACH** 9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE

TODAY'S FEATURES	SALINITY	SIZE	PER
BELLE DU JOURS, NB*	HIGH	MED	3.50
FAT BELLIES, NC*	MED	LG	3.50
FIRE LAKES, PEI*	MED	SM	3.50
LOW CO. CUPS, SC*	HIGH	SM	3.75
STEAMBOAT CREEKS, SC*	HIGH	MED	3.75
DUKE'S OF TOPSAIL, NC*	HIGH	LG	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
- HACKLEBACK CAVIAR, USA 1 OZ** 75.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES
- AMBER OSSETRA CAVIAR, POLAND 1 OZ** 105.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES

COLD

- DELANEY HOUSE CAESAR** 14.00
BRIOCHE, PARMESAN, LEMON ZEST

BLACKENED SHRIMP +MKT | BLACKENED FISH +MKT
- MIXED BERRY & FIG SALAD** 17.00
ARUGULA, GOAT CHEESE, ALMONDS, VANILLA BEAN VINAIGRETTE
- SPICY TUNA TARTARE*** 19.00
PEANUT CHILI CRISP, GINGER, SCALLION

NOT COLD

Small

- CHEDDAR BAY HUSHPUPIES** 10.00
CARAMELIZED ONION BUTTER, CHIVES
- ROASTED OYSTERS** 22.00
PIMENTO CHEESE, COUNTRY HAM, CRISPY ONIONS

Not Small

SANDWICHES COME WITH OLD BAY CHIPS

- DEVILED CRAB SLIDERS (2)** 17.00
AMERICAN CHEESE, TARTAR SAUCE, SHREDDED LETTUCE
- BLACKENED SHRIMP PO'BOY** 22.00
LETTUCE, TOMATO, REMOULADE
- GRILLED FISH TACOS (3)** 22.00
RED CABBAGE, SPICY MAYO, CILANTRO
- YELLOWFIN TUNA BAHN MI** 24.00
CARROT SLAW, SAMBAL MAYO, CILANTRO, LIME
- CRISPY FISH SANDWICH** 24.00
TARTAR SAUCE, DILL PICKLES, SHREDDED LETTUCE
- POACHED LOBSTER ROLL** 34.00
MACE MAYO, LEMON, CHIVE
ADD CAVIAR +15

SIDES

- OLD BAY KETTLE CHIPS** 3.00
- MALT VINEGAR FRIES** 5.00
LEMON MAYO
- HOUSE SALAD** 5.00
SEASONAL GREENS, CHIVES, RADISH, ESPELETTE VINAIGRETTE

SWEET TREATS

- FLAN DE ABUELA** 10.00
NUT BRITTLE, BLUEBERRY, CITRUS ZEST
- CHOCOLATE CHESS TART** 10.00
PASSION FRUIT, COCONUT, WHIPPED CREAM
- DAVE'S FAMOUS** 14.00
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: BRETT RILEY | GENERAL MANAGER: CHELSEY ESPINERA

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
- SANGRIA** 14
WHITE WINE, PINEAPPLE, STRAWBERRY, SPARKLING WINE
- STOP, DROP, & ROLL** 15
HOUSE SPICY TEQUILA, MEZCAL, GRAPEFRUIT, ELDERFLOWER, LIME
- PEDI CAB THIEF** 15
GIN, WATERMELON, BASIL, PAMPLEMOUSSE, LIME
- VOW OF SILENCE** 15
HOUSE CUCUMBER GIN, BOOMSMA CLOOSTERBITTER, LIME
- AGUA BENTA** 16
BUTTERFLY PEA FLOWER CACHACA, VELVET FALERNUM, LIME
- DELANEY 115** 16
RUM, DOLIN GENEPY, APEROL, LIME
- EASTBOUND & BROWN** 17
HOUSE ORANGE BOURBON, CYNAR, BENEDICTINE

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
- CHARLESTON BREEZE** 8
WATERMELON, PINEAPPLE, LEMON, HONEY

BEER

Draft

12 oz pours

- MUNKLE PILSNER** 8
- BIRDS FLY SOUTH "FLOCKTOBERFEST" MÄRZEN** 9
- REVLERY "HOTEL RENDEZVOUS" BAVARIAN WHEAT** 9
- EDMUNDS OAST "BOUND BY TIME" IPA** 9

Not Draft

- COAST KOLSCH** 12OZ CAN 7
- WESTBROOK GOSE** 12OZ CAN 9
- ARTIFACT "LAST LIGHT" CIDER** 12OZ CAN 10
- FREEHOUSE "BATTERY BROWN" BROWN ALE** 16OZ CAN 12

FROM THE VINE

Not Champagne

- CAVE DE BISSEY BRUT ROSÉ** 15/60
ALIGOTE, PINOT NOIR, GAMY BURGUNDY, FRANCE, NV
- QUARTICELLO "FERRANDO"** 16/64
LAMBRUSCO SALAMINO EMILIA ROMAGNA, ITALY, 2022
- DIRLER-CADE CRÉMANT D'ALSACE** 17/68
PINOT GRIS, AUXERROIS, RIESLING ALSACE, FRANCE, 2018

Champagne

- CHRISTIAN ETIENNE BRUT** 28/112
PINOT NOIR, CHARDONNAY VALLE DE LA MARNE, FRANCE, NV
- JACQUINET-DUMEZ "DIALOGUE" EXTRA BRUT** 135
BLANC DE NOIRS- PINOT MEUNIER, PINOT NOIR LES MESNEUX, FRANCE, NV
- PERTOIS-MORISSET "LES QUATRE TERROIRS"** 190
BLANC DE BLANCS-CHARDONNAY GRAND CRU, CÔTE DES BLANCS, FRANCE, NV

White

- ATILIA** 13/65
TREBBIANO ABRUZZO, ITALY, 2021
- THE ANGEL OAK FROM OUR OWN VINEYARD** 14/56
TORRONTES VALLE DE UCO, ARGENTINA, 2021
- KABOLA** 15/60
MALVAZIJA ISTRIA, CROATIA, 2021
- LIOCO** 16/64
CHARDONNAY SONOMA COUNTY, CALIFORNIA, 2022
- LUBERRI "ZURI"** 16/64
VIURA, MALVASIA RIOJA, SPAIN, 2022
- STEPHANIE & ARNAUD DEZAT** 19/76
SAUVIGNON BLANC SANCERRE, FRANCE, 2022
- MATTHIASSEN LINDA VISTA VINEYARD** 110
CHARDONNAY NAPA VALLEY, CALIFORNIA, 2021
- DANIEL DAMPT & FILS LES VAILLONS** 135
CHARDONNAY 1ER CRU, CHABLIS, FRANCE, 2022

Rosé & Orange

- ERCOLE ROSATO** 13/65
BARBERA, DOLCETTO PIEDMONT, ITALY, 2022
- THE ANGEL OAK FROM OUR OWN VINEYARD** 15/60
GRENACHE VALLE DE UCO, ARGENTINA, 2022
- GULP HABLO SKIN-CONTACT** 16/64
VERDEJO, SAUVIGNON BLANC CASTILLA LA MANCHA, SPAIN, 2022
- TRE MONTI SKIN-CONTACT** 16/64
ALBANA EMILIA-ROMAGNA, ITALY, 2021

Chilled Red

- TENUTA IL NESPOLO "VINO DA SETE"** 16/64
BARBERA, FREISA, SANGIOVESE, PIEDMONT, ITALY, 2022
- SUBJECT TO CHANGE "FKA!"** 17/68
MERLOT, CHARDONNAY, PINOTAGE MENDOCINO, CALIFORNIA, 2022
- 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
- SEBASTIAN DAVID "KEZAKO"** 19/76
CABERNET FRANC LOIRE VALLEY, FRANCE, 2020
- TENUTA DI TRINORA "LE CUPOLE"** 115
SUPER TUSCAN VAL D'ORCIA, ITALY, 2020