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DELANEY

OYSTER HOUSE

ON ICE

On the Half Shell

SEASONAL DRESSED OYSTERS* EACH				4.25
CUCUMBER, LIME, GIN, MICRO MINT				
OYSTERS DELANEY* EACH				9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE				
TODAY'S FEATURES	SALINITY	SIZE	PER	
FAT BELLIES, NC*	MED	SM		3.50
PEMAQUIDS, MA*	MED	LG		3.50
ANNANDS HARVEST, PEI*	MED	MED		3.75
BIRD ISLANDS, SC*	MED	MED		3.75
STEAMBOAT CREEKS, SC*	HIGH	MED		3.75
PRINCE CASPIANS, MA*	MED	LG		4.00

COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

Not On the Half Shell

PEEL & EAT SHRIMP 1/2 LB	23.00
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	
GOLDEN ALBINO STERLET CAVIAR, ROMANIA 1 OZ	150.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

COLD

DELANEY HOUSE CAESAR	14.00
BRIOCHE, PARMESAN, LEMON ZEST BLACKENED SHRIMP +MKT BLACKENED FISH +MKT	
ASIAN PEAR SALAD	17.00
GOAT CHEESE, CRUSHED PECANS, SPICED ORANGE VINAIGRETTE	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
SC SNAPPER CRUDO*	19.00
PICKLED FRESNOS, CUCUMBER, CILANTRO	

NOT COLD

Small

CHEDDAR BAY HUSHPUPIES	10.00
CAMELIZED ONION BUTTER, CHIVES	
LOBSTER BISQUE	14.00
POACHED LOBSTER, BREADCRUMBS, BRANDY, CILANTRO OIL	
CRISPY BRUSSELS SPROUTS	14.00
SWEET POTATO, POMEGRANATE GLAZE, PECANS	
SPANISH OCTOPUS	20.00
ALMOND-PARSNIP PURÉE, PICKLED PEPPERS, CRISPY CHICKPEAS	
ROASTED OYSTERS	22.00
CREOLE BUTTER, HUSHPUDDY CRUMBLE, CHIVES	
SPICY SHRIMP AJILLO	24.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	

Not Small

CRISPY FISH PLATTER	28.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON ADD BLACKENED SHRIMP +MKT	
LOBSTER ROLL	34.00
LEMON MAYO, TARRAGON, HOUSE CHIPS ADD CAVIAR +\$15	
ROYAL RED SHRIMP & BUCATINI	37.00
BREADCRUMB, MISO-UNI BUTTER, CASTELVETRANO OLIVES	
DAILY CATCH*	38.00
TOMATO BROTH, S.I. RED PEA SALAD, KALE CHIPS	
NB SCALLOPS*	38.00
BUTTERNUT SQUASH FARROTTO, BROWN BUTTER, MUSTARD GREENS	
CHATEL FARMS WAGYU BAVETTE STEAK*	44.00
HARISSA ROASTED CARROTS, TURMERIC YOGURT, CHIMICHURRI	

SWEET TREATS

MAMA G'S LEMON POUND CAKE	12.00
PERSIMMON JAM, CINNAMON CREAM, LEMON ZEST	
CHOCOLATE MOUSSE TRIFLE	12.00
GRAHAM COOKIE, DULCE DE LECHE, PISTACHIO	
BERRY INFUSED FERNET	14.00

* 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: WILLIAM FINCHER | GENERAL MANAGER: CHELSEY ESPINERA

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

COCKTAILS

13

Delaney House Martini

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

Delaney Creations

SMUGGLER'S COVE	14
VODKA, MINT, PASSIONFRUIT, LIME, SODA	
STOP, DROP, & ROLL	15
HOUSE SPICY TEQUILA, MEZCAL, GRAPEFRUIT, ELDERFLOWER, LIME	
A CINNFUL SPRTIZ	15
HOUSE CINNAMON VODKA, GRAPEFRUIT, HONEY, GINGER BEER	
AGUA BENTA	16
CACHACA, VELVET FALERNUM, LIME, BUTTERFLY PEA FLOWER CORDIAL	
TRE AMARI	16
AMARO NONINO, AVERNA, BRANCA MENTA, CAMPARI, LIME	
WHISKEY, ALPHA, BRAVO	16
HOUSE BANANA BOURBON, AMARO ANGOSTURA, FIG LEAF DOLIN BLANC	

Delaney Classics

OUR TWIST ON OLD SCHOOL CLASSICS

NITRO ESPRESSO MARTINI	14
VODKA, COLD BREW, BORGHETTI ESPRESSO LIQUEUR	
NEGRONI	16
GIN, HIBISCUS-ORANGE SALERS, SWEET VERMOUTH	
BLACK MANHATTAN	17
BOURBON, AMARO BLEND, ORANGE BITTERS	
VESPER	17
GIN, VODKA, COCCHI AMERICANO, DOLIN BLANC, GRAPEFRUIT BITTERS	

NOT COCKTAIL

DELANEY HOUSE LEMONADE	7
LEMON, PEELS AND WHEELS, SUGAR	
IN MINT CONDITION	8
MINT, LEMON, SODA	
BUTTERFLY TEMPLE	8
BUTTERLY PEA FLOWER TEA, LEMON, GRENADINE, SODA	

CANNED BEER

FATTY'S "F LIGHT" AMERICAN LIGHT LAGER 12OZ	6
COAST KOLSCH 12OZ	7
MUNKLE "GULLY WASHER" WITBIER 12OZ	8
UNTITLED ART NON-ALCOHOLIC AMERICAN GOLD LAGER 12OZ	9
WESTBROOK GOSE 12OZ	9
ARTIFACT "LAST LIGHT" CIDER 12OZ	10
EDMUND'S OAST "BOUND BY TIME" IPA 16OZ	11
BLACKBERRY FARM "WINTER TRIANGLE" STOUT 16OZ	12
FREEHOUSE "BATTERY BROWN" BROWN ALE 16OZ	12

FROM THE VINE

Not Champagne

CAVE DE BISSEY BRUT ROSÉ	15/60
ALIGOTE, PINOT NOIR, GAMY BURGUNDY, FRANCE, NV	
CLETO CHIARLI "VECCHIA MODENA PREMIUM"	16/64
LAMBRUSCO DI SORBARA EMILIA ROMAGNA, ITALY, 2022	
DOMAINE DÉSIRÉ PETIT CRÉMANT DU JURA	17/68
CHARDONNAY JURA, FRANCE, NV	

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

JEAN AUBRON	13/52
FOLLE BLANCHE MUSCADET, FRANCE, 2022	
THE ANGEL OAK FROM OUR OWN VINEYARD	14/56
TORRONTES VALLE DE UCO, ARGENTINA, 2021	
KABOLA	15/60
MALVAZIJA ISTRIA, CROATIA, 2021	
LUBERRI "ZURI"	16/64
VIURA, MALVASIA RIOJA, SPAIN, 2022	
DOMAINE GUEGUEN	17/68
CHARDONNAY CHABLIS, FRANCE, 2021	
CHERRIER FRÈRES LES RENARDERIES	19/76
SAUVIGNON BLANC SANCERRE, FRANCE, 2022	
DANIEL DAMPT & FILS	92
CHARDONNAY CHABLIS, FRANCE, 2022	
MATTHIASSEN LINDA VISTA VINEYARD	110
CHARDONNAY NAPA VALLEY, CALIFORNIA, 2021	

Rosé & Orange

GONC "ANNA"	14/56
ŽAMETNA ČRNINA, PINOT NOIR, BLAUFRAKISCH STAJERKSA, SLOVENIA, 2022	
THE ANGEL OAK FROM OUR OWN VINEYARD	15/60
GRENACHE VALLE DE UCO, ARGENTINA, 2022	
LE MORETTE	16/64
CORVINA, RONDINELLA, MOLINARA VENETO, ITALY, 2022	
SUBJECT TO CHANGE "DISCO" SKIN-CONTACT	16/64
SAUVIGNON BLANC MENDOCINO, CALIFORNIA, 2022	

Chilled Red

DOMAINE DE LA BERGERIE "LA CERISAIE"	16/64
CABERNET FRANC ANJOU, FRANCE, 2020	
MACEDON	16/64
PINOT NOIR TIKVES, MACEDONIA, 2021	
SHIBA WICHERN	100
PINOT NOIR WILLAMETTE VALLEY, OREGON, 2020	
BRAIDA	115
BARBERA ROCCHETTA TANARO, ITALY, 2019	

Not Chilled Red

THE ANGEL OAK FROM OUR OWN VINEYARD	16/64
GRENACHE, MOURVÈDRE, SYRAH VALLE DE UCO, ARGENTINA, 2021	
LIOCO "INDICA"	17/68
CARIGNAN MENDOCINO, CALIFORNIA, 2020	
TENUTA DI TRINORA "LE CUPOLE"	115
SUPER TUSCAN VAL D'ORCIA, ITALY, 2020	
HILL FAMILY ESTATE	135
CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2021	