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DELANEY

OYSTER HOUSE

LUNCH

ON ICE

On the Half Shell

SEASONAL DRESSED OYSTERS* EACH	4.25
OLIVE BRINE, SWEET VERMOUTH, GIARDINIERA, CRISPY SALAMI	
OYSTERS DELANEY* EACH	9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE	
TODAY'S FEATURES	
	SALINITY SIZE PER
OLD COVE, MA*	LOW MED 3.50
BULLS BAY, SC	HIGH LG 3.75
NORTHERN BELLE, MA*	LOW MED 3.75
PORT ROYALS, SC	HIGH MED 3.75
STEAMBOAT CREEK, SC*	HIGH LG 3.75
DIVINE PINE, NC*	MED SM 4.25

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	

COLD

DELANEY HOUSE CAESAR	14.00
BRIOCHE, PARMESAN, LEMON ZEST BLACKENED SHRIMP +MKT BLACKENED FISH +MKT	
ASIAN PEAR SALAD	17.00
FETA CHEESE, CRUSHED PECANS, SPICED ORANGE VINAIGRETTE	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	

NOT COLD

Small

CHEDDAR BAY HUSHPUPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
LOBSTER BISQUE	14.00
POACHED LOBSTER, BREADCRUMBS, BRANDY, CILANTRO OIL	
ROASTED OYSTERS	22.00
CREOLE BUTTER, HUSHPUDDY CRUMBLE, CHIVES	

Not Small

SANDWICHES COME WITH OLD BAY CHIPS

DEVILED CRAB SANDWICH	21.00
AMERICAN CHEESE, FRIED GREEN TOMATO, TARTAR SAUCE	
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	
LOBSTER ROLL	34.00
LEMON MAYO, TARRAGON ADD CAVIAR +15	

SIDES

OLD BAY KETTLE CHIPS	3.00
MALT VINEGAR FRIES	5.00
LEMON MAYO	
HOUSE SALAD	5.00
SEASONAL GREENS, RADISH, SPICED ORANGE VINAIGRETTE	

SWEET TREATS

MAMA G'S LEMON POUND CAKE	12.00
MANGO & PINEAPPLE JAM, CINNAMON CREAM, LEMON ZEST	
CHOCOLATE MOUSSE TRIFLE	12.00
GRAHAM COOKIE, DULCE DE LECHE, PISTACHIO	
ESPRESSO MARTINI	14.00
KETEL ONE VODKA, NITRO COLD BREW, BORGHETTI ESPRESSO LIQUEUR	

* 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