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# DELANEY

OYSTER HOUSE

## ON ICE

### *On the Half Shell*

<b>SEASONAL DRESSED OYSTERS*</b> EACH .....	4.50
OLIVE BRINE, SWEET VERMOUTH, GIARDINIERA, CRISPY SALAMI	
<b>OYSTERS DELANEY*</b> EACH .....	9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE	
TODAY'S FEATURES	SALINITY    SIZE    PER
<b>PORT ROYAL WILDS, SC</b>	HIGH    LG    3.75
<b>RODDY ROCKS, SC</b>	HIGH    LG    3.75
<b>SOUTH RIVER SALTS, NC*</b>	MED    SM    3.75
<b>STEAMBOAT CREEKS, SC</b>	HIGH    MED    3.75
<b>PRINCE CASPIANS, MA</b>	MED    MED    4.00
<b>DIVINE PINES, NC*</b>	HIGH    MED    4.25

COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

### *Not On the Half Shell*

<b>PEEL &amp; EAT SHRIMP</b> 1/2 LB .....	23.00
115 SEASONING, WHITE BBQ SAUCE	
<b>HACKLEBACK CAVIAR, USA</b> 1 OZ .....	75.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	
<b>AMBER OSSETRA CAVIAR, POLAND</b> 1 OZ .....	105.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

## COLD

<b>DELANEY HOUSE CAESAR</b> .....	14.00
BRIOCHE, PARMESAN, LEMON ZEST SHRIMP +15   DAILY CATCH +22   SOFTSHELL CRAB +23	
<b>ASIAN PEAR SALAD</b> .....	17.00
FETA CHEESE, CRUSHED PECANS, SPICED ORANGE VINAIGRETTE	
<b>SC SNAPPER CRUDO*</b> .....	19.00
PICKLED FRESNOS, CUCUMBER, CILANTRO	
<b>SPICY TUNA TARTARE*</b> .....	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	

## NOT COLD

### *Small*

<b>CHEDDAR BAY HUSHPUPIES</b> .....	10.00
CARAMELIZED ONION BUTTER, CHIVES	
<b>CRISPY BRUSSELS SPROUTS</b> .....	14.00
SWEET POTATO, POMEGRANATE GLAZE, PECANS	
<b>SPANISH OCTOPUS</b> .....	20.00
ALMOND-PARSNIP PURÉE, PICKLED PEPPERS, CRISPY CHICKPEAS	
<b>ROASTED OYSTERS</b> .....	22.00
CREOLE BUTTER, HUSHPUDDY CRUMBLE, CHIVES	
<b>SPICY SHRIMP AJILLO</b> .....	24.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	
<b>FRIED SOFT-SHELL CRAB</b> .....	26.00
CHORIZO BOLOGNESE, SWEET CORN AIOLI, TAJIN	

### *Not Small*

<b>CRISPY FISH PLATTER</b> .....	28.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
<b>BLUE CRAB RICE</b> .....	29.00
SOFRITO, CILANTRO, BACON BLACKENED SHRIMP +15   SOFTSHELL CRAB +23	
<b>LOBSTER ROLL</b> .....	34.00
LEMON MAYO, TARRAGON, HOUSE CHIPS ADD CAVIAR +\$15	
<b>ROYAL RED SHRIMP &amp; BUCATINI</b> .....	37.00
BREADCRUMB, MISO-UNI BUTTER, CASTELVETRANO OLIVES	
<b>DAILY CATCH*</b> .....	38.00
TOMATO BROTH, S.I. RED PEA SALAD, KALE CHIPS	
<b>NB SCALLOPS*</b> .....	38.00
BUTTERBEAN PURÉE, ENGLISH PEAS, PANCETTA	
<b>CHATEL FARMS WAGYU FLANK STEAK*</b> .....	44.00
CRISPY POTATOES, MUSHROOMS, SALSA VERDE	

## SWEET TREATS

<b>MAMA G'S LEMON POUND CAKE</b> .....	12.00
STRAWBERRY JAM, CINNAMON CREAM, LEMON ZEST	
<b>CHOCOLATE MOUSSE TRIFLE</b> .....	12.00
GRAHAM COOKIE, DULCE DE LECHE, PISTACHIO	
<b>ESPRESSO MARTINI</b> .....	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

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