

C. 1830



CHS.SC

# DELANEY

OYSTER HOUSE

## LUNCH

### ON ICE

#### *On the Half Shell*

<b>SEASONAL DRESSED OYSTERS* EACH</b> .....				<b>4.50</b>
PASSIONFRUIT, PLUM, ORANGE LIQUEUR				
<b>OYSTERS DELANEY* EACH</b> .....				<b>9.00</b>
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE				
<b>TODAY'S FEATURES</b>	<b>SALINITY</b>	<b>SIZE</b>	<b>PER</b>	
<b>LOW CO. CUPS, SC*</b>	<b>HIGH</b>	<b>MED</b>		<b>3.75</b>
<b>SALUTATION COVE, MA*</b>	<b>HIGH</b>	<b>SM</b>		<b>3.75</b>
<b>SEA CLOUDS, SC*</b>	<b>HIGH</b>	<b>MED</b>		<b>3.75</b>
<b>SEA LEVEL SALTS, NC*</b>	<b>MED</b>	<b>MED</b>		<b>3.75</b>
<b>SOUTHERN SALTS, SC*</b>	<b>HIGH</b>	<b>SM</b>		<b>3.75</b>
<b>STEAMBOAT CREEKS, SC*</b>	<b>HIGH</b>	<b>MED</b>		<b>3.75</b>

COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

#### *Not On the Half Shell*

<b>PEEL &amp; EAT SHRIMP 1/2 LB</b> .....	<b>23.00</b>
115 SEASONING, WHITE BBQ SAUCE	
<b>STONE CRAB CLAWS 1/2 LB</b> .....	<b>34.00</b>
WHOLE GRAIN MUSTARD SAUCE, LEMON	
<b>HACKLEBACK CAVIAR, USA 1 OZ</b> .....	<b>75.00</b>
CORNMEAL BLINI, CULTURED CREAM, CHIVES	
<b>AMBER OSSETRA CAVIAR, POLAND 1 OZ</b> .....	<b>105.00</b>
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

### COLD

<b>DELANEY HOUSE CAESAR</b> .....	<b>14.00</b>
BRIOCHE, PARMESAN, LEMON ZEST ADD SHRIMP +16   ADD FISH +18	
<b>SC PEACH &amp; TOMATO SALAD</b> .....	<b>18.00</b>
FETA CHEESE, ARUGULA, POMEGRANATE GLAZE, HAZELNUTS	
<b>SPICY TUNA TARTARE*</b> .....	<b>19.00</b>
PEANUT CHILI CRISP, GINGER, SCALLION	

### NOT COLD

SANDWICHES COME WITH HOUSE CHIPS

SUB FRIES/MALT VINEGAR FRIES +2, SUB HOUSE SALAD/GRITS +3

<b>CHEDDAR BAY HUSHPUPPIES</b> .....	<b>10.00</b>
CARAMELIZED ONION BUTTER, CHIVES	
<b>MAMA G'S LEMON POUND CAKE</b> .....	<b>12.00</b>
PEACH JAM, CINNAMON CREAM, LEMON ZEST	
<b>BLISTERED SHISHITO PEPPERS</b> .....	<b>16.00</b>
PINEAPPLE & CALABRIAN CHILI SAUCE, SUNFLOWER SEEDS, BASIL	
<b>DEVILED CRAB CAKE SANDWICH</b> .....	<b>21.00</b>
AMERICAN CHEESE, FRIED GREEN TOMATO, TARTAR SAUCE	
<b>BRIOCHE FRENCH TOAST</b> .....	<b>21.00</b>
DULCE DE LECHE, CANDIED PECANS, WHIPPED CREAM	
<b>ROASTED OYSTERS</b> .....	<b>22.00</b>
CREOLE BUTTER, HUSHPUPPY CRUMBLE, CHIVES	
<b>SMOKED FISH TOAST</b> .....	<b>22.00</b>
PICKLED VEGETABLES, ARUGULA, TROUT ROE	
<b>BLACKENED CHICKEN SANDWICH</b> .....	<b>24.00</b>
LEMON MAYO, TOMATO, RED ONION, NORMANDY SOURDOUGH	
<b>SHRIMP &amp; CHEDDAR GRITS</b> .....	<b>25.00</b>
CHORIZO, SWEET CORN, PARSLEY OIL, MARSH HEN MILLS GRITS	
<b>CRISPY FISH SANDWICH</b> .....	<b>26.00</b>
TARTAR SAUCE, DILL PICKLES, SHREDDED LETTUCE	
<b>LOBSTER ROLL</b> .....	<b>36.00</b>
GRILLED BRIOCHE, LEMON-CELERY MAYO ADD CAVIAR +15	

#### *Sides*

<b>COLE SLAW</b> .....	<b>4.00</b>
NAPA CABBAGE, RED ONION, CARROT, MUSTARD VINAIGRETTE	
<b>MALT VINEGAR FRIES</b> .....	<b>5.00</b>
LEMON MAYO	
<b>HOUSE SALAD</b> .....	<b>6.00</b>
ARUGULA, RADISH, LEMON	
<b>MARSH HEN MILLS GRITS</b> .....	<b>6.00</b>
CHEDDAR CHEESE	

\* 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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