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# DELANEY

OYSTER HOUSE

## ON ICE

### *On the Half Shell*

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

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>STONE CRAB CLAWS</b> 1/2 LB .....	34.00
WHOLE GRAIN MUSTARD SAUCE, LEMON	
<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 ADD SHRIMP +16   ADD DAILY CATCH +24	
<b>SC PEACH &amp; TOMATO SALAD</b> .....	18.00
FETA CHEESE, ARUGULA, POMEGRANATE GLAZE, HAZELNUTS	
<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>BLISTERED SHISHITOS</b> .....	16.00
PINEAPPLE, CALABRIAN CHILI, SUNFLOWER SEEDS	
<b>OCTOPUS</b> .....	20.00
CHARRED NAPA CABBAGE, CHILI, PEANUTS, LIME	
<b>ROASTED OYSTERS</b> .....	22.00
CREOLE BUTTER, HUSHPUDDY CRUMBLE, CHIVES	
<b>NB SCALLOPS*</b> .....	25.00
PLUMS, CHARRED LEEKS, CORN PURÉE, AMARANTH	
<b>SPAGHETTI NERO DIAVOLO</b> .....	25.00
SQUID INK SPAGHETTI, SQUID, ROCK SHRIMP, SPANISH SOFRITO	
<b>SPICY SHRIMP AJILLO</b> .....	26.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	

### *Not Small*

<b>BLUE CRAB RICE</b> .....	29.00
SOFRITO, CILANTRO, BACON ADD SHRIMP +16   ADD SCALLOP +22	
<b>CRISPY FISH PLATTER</b> .....	30.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
<b>LOBSTER ROLL</b> .....	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO, HOUSE CHIPS ADD CAVIAR +\$15	
<b>DAILY CATCH*</b> .....	39.00
CAULIFLOWER, ALMONDS, LEMON BEURRE BLANC	
<b>CHATEL FARMS WAGYU BAVETTE STEAK*</b> .....	44.00
CRISPY POTATOES, MUSHROOMS, SALSA VERDE	

## SWEET TREATS

<b>MAMA G'S LEMON POUND CAKE</b> .....	12.00
PEACH JAM, CINNAMON CREAM, LEMON ZEST	
<b>CHOCOLATE MOUSSE TRIFLE</b> .....	12.00
GRAHAM COOKIE, DULCE DE LECHE, PISTACHIO	
<b>ESPRESSO MARTINI</b> .....	16.00
KETEL ONE, 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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