

C. 1830

CHS.SC



DELANEY

OYSTER HOUSE

BRUNCH

ON ICE

On the Half Shell

SEASONAL DRESSED OYSTERS* EACH	5.00
PASSIONFRUIT, PLUM, ORANGE LIQUEUR	
OYSTERS DELANEY* EACH	9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE	
TODAY'S FEATURES	SALINITY SIZE PER
BLACKBERRY'S, VA*	HIGH MED 4.00
LOW CO. CUPS, SC*	MED SM 4.00
SOUTH RIVER SALTS, NC*	MED MED 4.00
STEAMBOAT CREEKS, SC*	HIGH LG 4.00
WHITE STONES, VA*	MED MED 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	
STONE CRAB CLAWS 1/2 LB	34.00
WHOLE GRAIN MUSTARD SAUCE, LEMON	
HALF LOBSTER TAIL	35.00
HATCH CHILE, PICKLED CHANTERELLES. SHISO	
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 ADD BLACKENED CHICKEN +12 ADD SHRIMP +16 ADD FISH +18	
SC PEACH & TOMATO SALAD	18.00
FETA CHEESE, ARUGULA, POMEGRANATE GLAZE, HAZELNUTS	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
SMOKED FISH TOAST	22.00
PICKLED VEGETABLES, ARUGULA, TROUT ROE	

NOT COLD

SANDWICHES COME WITH HOUSE CHIPS

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

CHEDDAR BAY HUSHPUPPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
DEVILED CRAB CAKE SANDWICH	21.00
AMERICAN CHEESE, FRIED GREEN TOMATO, TARTAR SAUCE	
BRIOCHE FRENCH TOAST	21.00
DULCE DE LECHE, CANDIED PECANS. WHIPPED CREAM	
ROASTED OYSTERS*	22.00
CREOLE BUTTER, HUSHPUPPY CRUMBLE, CHIVES	
BLUE CRAB QUICHE	22.00
CHARRED LEEKS, GREEN TOMATO JAM, HERB SALAD	
BLACKENED CHICKEN SANDWICH	24.00
LEMON MAYO, TOMATO, RED ONION, NORMANDY SOURDOUGH	
SHRIMP & CHEDDAR GRITS	25.00
CHORIZO, SWEET CORN, PARSLEY OIL, MARSH HEN MILLS GRITS	
CRISPY FISH SANDWICH	26.00
TARTAR SAUCE, DILL PICKLES, SHREDDED LETTUCE	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO ADD CAVIAR +15	

Sides

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

The Yacht \$20

HOUSE BLOODY MARY MIX, VODKA,
SHRIMP SKEWER, PICKLED OKRA,
CHEDDAR BAY HUSHPUPPY.
EVERYTHING BAGEL RIM
MAKE IT SPICY!!

* 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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