

C. 1830

CHS.S.C



DELANEY

OYSTER HOUSE

BRUNCH

ON ICE

Today's Oyster \$4/ea

VARIETAL	SALINITY	SIZE
BIRD ISLANDS, SC*	HIGH	MED
BRADEN BLADES, SC*	HIGH	MED
NARWAHLS, PEI*	HIGH	MED
PEMAQUIDS, MA*	MED	SM
ROYAL MIYAGI'S, WA*	MED	MED
SWEET PETITES, PEI*	HIGH	MED

COCKTAIL SAUCE, SHALLOT SAUCE, & LEMON

Raw Bar

SEASONAL DRESSED OYSTERS* EACH	5.00
PICKLED CUCUMBER, CUCUMBER WATER, SEA GRAPES	
OYSTERS DELANEY* EACH	9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE	
PEEL & EAT SHRIMP 1/2 LB	23.00
115 SEASONING, WHITE BBQ SAUCE	
HALF LOBSTER TAIL	35.00
HATCH CHILE, PICKLED CHANTERELLES. SHISO	
AMBER OSSETRA CAVIAR, POLAND 1 OZ	95.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	

COLD

DELANEY HOUSE CAESAR	9.00/15.00
BRIOCHE, PARMESAN, LEMON ZEST	
HOUSE SALAD	9.00/15.00
APPLE, RED ONION, WATERCRESS, MUSTARD VINAIGRETTE	
ADD CHICKEN +12 ADD SHRIMP +14 ADD FISH +15	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	

NOT COLD

CHEDDAR BAY HUSHPUPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
LIÈGE BELGIAN WAFFLE	19.00
APPLE BUTTER. BOURBON MAPLE SYRUP, WHIPPED CREAM	
ROASTED OYSTERS*	22.00
CREOLE BUTTER, HUSHPUDDY CRUMBLE, CHIVES	
DEVILED CRAB CAKE BENEDICT	22.00
POACHED EGG, FRIED GREEN TOMATO, BEARNAISE	
BLUE CRAB QUICHE	22.00
CHARRED LEEKS, GREEN TOMATO JAM, WATERCRESS SALAD	
SPICY FRIED CHICKEN & WAFFLES	22.00
HUMBLE HOT SAUCE, BOURBON MAPLE SYRUP, CHIVES	
SHRIMP & CHEDDAR GRITS	25.00
CHORIZO, POBLANOS, PARSLEY OIL, MARSH HEN MILLS GRITS	

Sandwiches

COME WITH HOUSE CHIPS

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

BLACKENED CHICKEN SANDWICH	22.00
LEMON MAYO, TOMATO, RED ONION, NORMANDY SOURDOUGH	
CRISPY FISH SANDWICH	24.00
TARTAR SAUCE, DILL PICKLES, SHREDDED LETTUCE	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO	
ADD CAVIAR +15	

Sides

COLE SLAW	4.00
CABBAGE. RED ONION, CARROT, MUSTARD VINAIGRETTE	
BRIOCHE TOAST	4.00
APPLE BUTTER	
MALT VINEGAR FRIES	5.00
LEMON MAYO	
MARSH HEN MILLS GRITS	6.00
CHEDDAR CHEESE	
BROADBENT BACON	8.00

*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.

GENERAL MANAGER: CHELSEY ESPINERA | CHEF DE CUISINE: ABEL MALDONADO

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