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DELANEY

OYSTER HOUSE

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	
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 SHRIMP +16 ADD STEAK +20 ADD DAILY CATCH* +24	
SC BEET SALAD	18.00
GOAT CHEESE, HAZELNUTS, POMEGRANATE VINAIGRETTE	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	

NOT COLD

Small

CHEDDAR BAY HUSHPUPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
CRISPY BRUSSELS SPROUTS	14.00
RED PEPPER GLAZE, CORIANDER YOGURT, POMEGRANATE SEEDS	
OCTOPUS	20.00
CASHEW MOLE, POBLANOS, CRISPY CORN, LIME	
ROASTED OYSTERS*	22.00
CREOLE BUTTER, HUSHPUDDY CRUMBLE, CHIVES	
SPICY SHRIMP AJILLO	26.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	

Not Small

BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON ADD SHRIMP +16 ADD SCALLOP +26	
CRISPY FISH PLATTER	30.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO, HOUSE CHIPS ADD CAVIAR +\$15	
NB SCALLOPS*	40.00
ROOT VEGETABLES, FENNEL. ORANGE-GINGER CREAM	
DAILY CATCH*	40.00
KABOCHA SQUASH, RED PEARL ONIONS, RAS EL HANOUT, PEPITAS	
CHATEL FARMS WAGYU BAVETTE STEAK*	44.00
CRISPY POTATOES, MUSHROOMS, SALSA VERDE	

SWEET TREATS

MAMA G'S LEMON POUND CAKE	12.00
APPLE BUTTER, APPLES, WHIPPED CREAM	
CHOCOLATE POT DE CRÈME	12.00
TOASTED COCONUT, BENNE SEED	
THE FAMOUS NITRO ESPRESSO MARTINI	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.

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

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