

C. 1830



CHS.SC

DELANEY

OYSTER HOUSE

BRUNCH

ON ICE

Today's Oysters \$4/ea

VARIETAL	SALINITY	SIZE
BELLE DU JOURS, NB*	MED	SM
BIRD ISLAND, SC*	HIGH	LG
BULLS BAY, SC*	HIGH	MED
ICHABOD FLATS, MA*	HIGH	MED
SHEPARD'S POINTS, NC*	MED	MED
STEAMBOAT CREEKS, SC*	HIGH	MED

COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

Raw Bar

SEASONAL DRESSED OYSTERS* EACH	5.00
CUCUMBER, SEA GRAPES, LIME	
OYSTERS DELANEY* EACH	9.00
CAVIAR, CULTURED CREAM, CHIVE, CHAMPAGNE	
PEEL & EAT SHRIMP 1/2 LB	24.00
115 SEASONING, WHITE BBQ SAUCE	
HALF LOBSTER TAIL	35.00
HATCH CHILE, PICKLED GARLIC, LIME	
HACKLEBACK CAVIAR, USA 1 OZ	75.00
CORNMEAL BLINI, CULTURED CREAM, CHIVES	
KALUGA CAVIAR ASIA 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
STRAWBERRY, RED ONION, WATERCRESS, MUSTARD VINAIGRETTE	
ADD ON: CHICKEN +12 SHRIMP +16 FISH +15 SOFT SHELL CRAB +23	
AVOCADO TOAST	15.00
PICKLED ONIONS, EVERYTHING BAGEL SPICE, SOURDOUGH	
ADD LOBSTER +15	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	

NOT COLD

CHEDDAR BAY HUSHPUPPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
BERRIES & CREAM BELGIAN WAFFLE	19.00
STRAWBERRY, BLUEBERRY MAPLE SYRUP, WHIPPED CREAM	
BLUE CRAB QUICHE	22.00
POBLANO PEPPERS, GREEN TOMATO JAM, WATERCRESS SALAD	
SPICY FRIED CHICKEN & WAFFLES	22.00
HUMBLE HOT SAUCE, BOURBON MAPLE SYRUP, CHIVES	
DEVILED CRAB CAKE BENEDICT	24.00
POACHED EGG, FRIED GREEN TOMATO, BEARNAISE	
BLACKENED SHRIMP & CHEDDAR GRITS	25.00
CAJUN STEW, JIMMY RED CORN GRITS, CILANTRO	

Sandwiches

SERVED WITH HOUSE CHIPS

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

BLACKENED CHICKEN SANDWICH	22.00
LEMON MAYO, TOMATO, RED ONION	
CRISPY FISH SANDWICH	24.00
TARTAR SAUCE, DILL PICKLES, SHREDDED LETTUCE	
SUB SOFT SHELL CRAB +8	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO	

Sides

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

BRUNCH BEVERAGES

Mimosa Porrón...30

SPANISH STYLE CARAFE

OJ, GRAPEFRUIT, OR PINEAPPLE

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.

GENERAL MANAGER: ALEXIS HOWARD | CHEF DE CUISINE: ABEL MALDONADO

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