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DELANEY

OYSTER HOUSE

ON ICE

Today's Oysters \$4/ea

VARIETAL	SALINITY	SIZE
BIRD ISLAND, SC*	HIGH	LG
ICHABOD FLATS, MA*	HIGH	MED
QUEEN CUPS, PEI*	MED	SM
SAVAGE BLONDES, PEI*	MED	MED
SHEPARDS 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	15.00
BRIOCHE, PARMESAN, LEMON ZEST	
ADD ON: SHRIMP +16 STEAK +20 DAILY CATCH* +24 SOFT SHELL CRAB +23	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
WAGYU BEEF TARTARE*	21.00
CAPERS, EGG YOLK JAM, PICKLED MUSTARD SEEDS	

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	22.00
CALABRIAN CHILE ESCABECHE, FRIED YUCCA, CILANTRO	
ROASTED OYSTERS*	24.00
GUMBO, ANDOUILLE, CHIVES	
SPICY SHRIMP AJILLO	26.00
GARLIC, CHILE DE ÁRBOL, TORN BREAD	
BLAISE'S SOFT SHELL CRAB	28.00
PEANUT CHILI RELISH, CARROT & CABBAGE SLAW, LIME	

Not Small

BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON	
ADD SHRIMP +16 ADD SOFT SHELL CRAB +23 ADD SCALLOP +26	
CRISPY FISH PLATTER	30.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
SUB SOFT SHELL CRAB +8	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO, HOUSE CHIPS	
ADD CAVIAR +15	
DAILY CATCH*	40.00
WHITE ACRE PEAS, SUGAR SNAPS, PEA BROTH, MINT	
NB SCALLOPS*	42.00
RAINBOW CARROT, TURNIPS. ORANGE-GINGER CREAM	
CHATEL FARMS WAGYU BAVETTE STEAK*	52.00
BLACK TRUFFLE GNOCCHI, MUSHROOMS, MADEIRA SAUCE	

SWEET TREATS

CHOCOLATE POT DE CRÈME	13.00
BLOOD ORANGE MARMALADE, FROSTED PISTACHIO	
STRAWBERRY SHORTCAKE	13.00
SPONGE CAKE, WHIPPED CREAM, LEMON ZEST	
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: ALEXIS HOWARD | CHEF DE CUISINE: ABEL MALDONADO

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