

C. 1830

CHS. SC



DELANEY

OYSTER HOUSE

OYSTERS & RAW BAR

Chilled Oysters

24\$ PER 1/2 DOZEN | COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

VARIETAL	SALINITY	SIZE
BULLS BAYS, SC*	HIGH	MED
PERKY SEA CUPS, SC*	HIGH	MED
SAND DOLLARS, MA*	MED	MED
STEAMBOAT CREEKS, SC*	HIGH	MED

OYSTERS DELANEY* EACH	9.00
CAVIAR, CRÈME FRAÎCHE, CHIVE, CHAMPAGNE	
DRESSED OYSTER #1* 1/2 DOZEN	30.00
KIMCHI, MICRO CELERY	
DRESSED OYSTER #2* 1/2 DOZEN	30.00
POMEGRANATE PEARLS, GREEN APPLE, LEMON ZEST	

Hot Oysters

PARMESAN-HERB	24.00
CORNBREAD CRUMBLE, CHIVES	
CALABRIAN	24.00
NDUJA AIOLI, LIME	

Shellfish & Fin Fish

SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
HAMACHI CRUDO*	20.00
GRAPEFRUIT PONZU, CUCUMBER, JÍCAMA, CILANTRO	
PEEL & EAT SHRIMP 1/2 LB	24.00
115 SEASONING, WHITE BBQ SAUCE	
LUMP CRAB LOUIE DIP	26.00
CRISP VEGGIES, FRIED SALTINES, LEMON, HOT SAUCE	

Caviar

CORNMEAL BLINI, CRÈME FRAÎCHE, CHIVE

HACKLEBACK* USA	75.00
CRISP, BRIGHT, OCEANIC	
KALUGA* ASIA	95.00
BUTTERY, SILKEN, UMAMI	

FROM THE LINE

Starters

CELERY ROOT BISQUE	11.00
PEAR, CREAM, CHIVE OIL, SALTINES	
DELANEY HOUSE CAESAR	16.00
BRIOCHE, PARMESAN, LEMON ZEST	
ADD ON: SHRIMP +16 STEAK +20 DAILY CATCH +24 SCALLOPS +26	
GOLDEN BEETS	17.00
HONEY-WHIPPED GOAT CHEESE, APPLE BUTTER, PISTACHIO	
SPICY SHRIMP AJILLO	26.00
GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH	

Fish Camp Classics

FRIED OYSTER ROLL	25.00
CABBAGE SLAW, PICKLED OKRA, SAMBAL MAYO, HOUSE CHIPS	
ADD CAVIAR +15	
CRISPY FISH PLATTER	30.00
COLESLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO, HOUSE CHIPS	
ADD CAVIAR +15	

Entrées

BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON	
ADD ON: SHRIMP +16 DAILY CATCH +24 SCALLOPS +26	
SHRIMP & GRITS	35.00
ARRABBIATA SAUCE, GRIT CAKES, BACON, SCALLION	
DAILY CATCH	40.00
BROWN BUTTER SQUASH PURÉE, NASTURTIUM PESTO, PEPITAS	
NEW BEDFORD SCALLOPS	42.00
CAULIFLOWER PURÉE, BRUSSELS, CREOLE MUSTARD, GRAPES	
DEMKOTA RANCH BEEF SIRLOIN*	48.00
POTATO PAVÉ, BORDELAISE, MUSHROOMS, BROCCOLINI	

Sides

BROCCOLINI	5.00
FRENCH FRIES	5.00
CHEDDAR BAY HUSHPUPPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	

*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 | EXECUTIVE CHEF: CHEYENNE BOND

115 CALHOUN ST., CHARLESTON, SC 29401 | WWW.DELANEYOYSTERHOUSE.COM



@DELANEYOYSTERHOUSE

COCKTAILS - 16

DELANEY SPRITZ HERBACIOUS AND BRIGHT
ITALIAN AMARO, APERITIFS

BADA BING! TART CHERRY NEGRONI
GIN, TART CHERRY, VERMOUTH, AMARO, THYME

THE PEAR NECESSITY SWEET AND SPICED
RUM, ST.GEORGE PEAR, SAGE, HONEY

LOST WILDERNESS WINTER MULE
VODKA, ZIRBENZ, LEMON, CRANBERRY, GINGER BEER

BEAN THERE, DONE THAT BOLD & TOASTY
COFFEE INFUSED BOURBON, HAZELNUT, CHOCOLATE & ORANGE BITTERS

THE ROOT & REPO FRESH FROM THE GARDEN
REPO TEQUILA, CARROT JUICE, GINGER, LIME, PEAR, SPICES

GIN AND JAM SWEET AND REFRESHING
GIN, POMEGRANATE JAM, LEMON SHRUB, SOJU, SODA

THE FAMOUS NITRO ESPRESSO MARTINI
KETEL ONE VODKA, NITRO COLD BREW, BORGHETTI ESPRESSO LIQUER

Oyster Shooters - 8*

VODKA HOUSE BLOODY MARY MIX

TEQUILA SPICY PICKLE JUICE, TAJIN

SAKE YUZU, WASABI

NOT COCKTAILS

DELANEY HOUSE LEMONADE 7
LEMON, PEELS AND WHEELS, SUGAR

POMEGRANATE LEMON SHRUB 9
POMEGRANATE JAM, LEMON SHRUB, SODA

AUTUMN SPRITZ 9
APPLE, CLOVE, CINNAMON, STAR ANISE, LEMON, SODA

CANNED BEER

FATTY'S "HIGH STYLE" PILSNER 120Z 7

COAST KOLSCH 120Z 7

COAST "HOPART" IPA 120Z 8

WESTBROOK "WHITE THAI" WITBIER 120Z 8

REVELRY "LEFTY LOOSEY" WEST COAST IPA 120Z 8

CEEBO NON-ALCOHOLIC PILSNER 120Z 9

FROM THE VINE

Sparkling

RAVENTÓS I BLANC "BRUT ROSÉ" 15/72
XAREL-LO, MACABEO CATALONIA, SPAIN, 2022

VADIN-PLATEAU "RENAISSANCE" EXTRA BRUT 28/135
PINOT MEUNIER CHAMPAGNE, FRANCE, NV

RAVENTÓS I BLANC "DE LA FINCA" BRUT 135
XAREL-LO, MACABEO, PARELLADA CATALONIA, SPAIN, 2015

VINCENT COUCHE "ELÉGENCE" EXTRA BRUT 150
PINOT NOIR, CHARDONNAY CHAMPAGNE, FRANCE, NV

RAVENTÓS I BLANC "MANUEL RAVENTÓS NEGRA" BRUT 295
XAREL-LO CATALONIA, SPAIN, 2010

White

THE ANGEL OAK WHITE "FROM OUR OWN VINEYARD" 14/65
TORRONTES VALLE DE UCO, ARGENTINA, 2024

BOAL DE AROUSA 13/62
ALBARIÑO GALICIA, SPAIN, 2024

AMEZTOI 14/65
HONDARRABI ZURRI TXAKOLINA, SPAIN, 2024

JO LANDRON "AMPHIBOLITE" 16/75
MELON MUSCADET ET SEVRE-ET-MAINE, FRANCE, 2023

ERNEST 16/75
CHARDONNAY SONOMA COUNTY, CALIFORNIA, 2023

CLAUDE RIFFAULT 23/115
SANCERRE SANCERRE, FRANCE, 2023

RYME "HERS" 75
VERMENTINO LOS CARNEROS, CALIFORNIA, 2024

CASCINA PENNA-CURRADO "DERTHONA" 115
TIMORASSO PIEDMONT, ITALY, 2023

CHÉREAU-CARRÉ "LE CLOS DU CHÂTEAU L'OISELINIÈRE" 115
MELON MUSCADET ET SEVRE-ET-MAINE, FRANCE, 2015

RACINES "SANTA RITA HILLS CUVEE" 135
CHARDONNAY SANTA RITA, CALIFORNIA, 2020

Rosé & Orange

THE ANGEL OAK ROSÉ "FROM OUR OWN VINEYARD" 14/65
GRENACHE VALLE DE UCO, ARGENTINA, 2023

RUS JIMENEZ SKIN-CONTACT "FINCA EL MOLAR" 12/55
MACABEO MANCHUELA, SPAIN, 2023

BIXIGU "ROSÉ" 55
HONDARRABI ZURRI TXAKOLINA, SPAIN, 2023

Chilled Red

JOLIE-LAIDE "GLOU D'ETAT" 15/72
VALDIGUIE, MOURVEDRE, GRENACHE CALIFORNIA, 2023

A TRIBUTE TO GRACE 100
GRENACHE SANTA BARBARA, CALIFORNIA, 2023

Not Chilled Red

ERNEST 15/72
PINOT NOIR SONOMA COUNTY, CALIFORNIA, 2023

PAX "NORTH COAST" 20/95
SYRAH SOMOMA COAST, CALIFORNIA, 2022

CLAUDE RIFFAULT "LA NOUE" 115
PINOT NOIR SANCERRE, FRANCE, 2021

MATTHIASSEN "VILLAGE" 135
CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA, 2022