

C. 1830



CHS.SC

# DELANEY

## OYSTER HOUSE

### OYSTERS & RAW BAR

#### Chilled Oysters

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

VARIETAL	SALINITY	SIZE
EEL LAKES, NS*	HIGH	MED
IKIGAIS, NC*	HIGH	MED
PERKY SEA CUPS, SC*	HIGH	MED
SOUTHERN SALTS, NC*	MED	MED

<b>OYSTERS DELANEY* EACH</b> .....	<b>9.00</b>
CAVIAR, CRÈME FRAÎCHE, CHIVE, CHAMPAGNE	
<b>KIMCHI DRESSED OYSTERS* 1/2 DOZEN</b> .....	<b>30.00</b>
PICKLED CARROTS, DAIKON, MICRO CELERY	
<b>SEASONAL DRESSED OYSTERS* 1/2 DOZEN</b> .....	<b>30.00</b>
TARRAGON CREAM, CUCUMBER, FENNEL	

#### Roasted Oysters

<b>PARMESAN-HERB</b> .....	<b>30.00</b>
CORNBREAD CRUMBLE, CHIVES	

#### Shellfish & Fin Fish

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

#### Caviar

CORNMEAL BLINI, CRÈME FRAÎCHE, CHIVE

<b>HACKLEBACK* USA</b> .....	<b>75.00</b>
CRISP, BRIGHT, OCEANIC	
<b>KALUGA* ASIA</b> .....	<b>95.00</b>
BUTTERY, SILKEN, UMAMI	

### FROM THE LINE

#### Starters

<b>DELANEY HOUSE CAESAR</b> .....	<b>16.00</b>
BRIOCHE, PARMESAN, LEMON ZEST	
ADD ON: SHRIMP +16   STEAK +20   DAILY CATCH +24   SCALLOPS +26	
<b>CLAM CHOWDER</b> .....	<b>15.00</b>
BACON, POTATO, LEEKS, FENNEL	
<b>GOLDEN BEETS</b> .....	<b>17.00</b>
HONEY-WHIPPED GOAT CHEESE, APPLE BUTTER, PISTACHIO	
<b>SPICY SHRIMP AJILLO</b> .....	<b>26.00</b>
GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH	

#### Fish Camp Classics

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

#### Entrées

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

#### Sides

<b>FRENCH FRIES / MALT VINEGAR FRIES</b> .....	<b>7.00</b>
<b>BROCCOLINI</b> .....	<b>8.00</b>
<b>CHEDDAR BAY HUSHPUPPIES</b> .....	<b>10.00</b>
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

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