

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
BELLE DU JOURS, NB*	MED	MED
BIRD ISLANDS, SC*	MED	LG
SOUTHERN SALTS, NC*	HIGH	MED
STEAMBOAT CREEKS, SC*	HIGH	MED

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

Roasted Oysters

PARMESAN-HERB	30.00
CORNBREAD CRUMBLE, CHIVES	

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

DELANEY HOUSE CAESAR	16.00
BRIOCHE, PARMESAN, LEMON ZEST	
ADD ON: SHRIMP +16 STEAK +20 DAILY CATCH +24 SCALLOPS +26	
CLAM CHOWDER	15.00
BACON, POTATO, LEEKS, FENNEL	
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

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, RED ONION JAM	
DEMKOTA RANCH BEEF SIRLOIN*	48.00
POTATO PAVÉ, BORDELAISE, MUSHROOMS, BROCCOLINI	

Sides

FRENCH FRIES / MALT VINEGAR FRIES	7.00
BROCCOLINI	8.00
CHEDDAR BAY HUSHPUPPIES	10.00
CAMELIZED 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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