

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
BIRD ISLANDS, SC*	HIGH	LG
SOUTHERN SALTS, SC*	HIGH	MED
STEAMBOAT CREEKS, SC*	HIGH	MED
STUMP SOUNDS, NC*	HIGH	MED

<b>OYSTERS DELANEY* EACH</b> .....	<b>9.00</b>
CAVIAR, CRÈME FRAÎCHE, CHIVE, CHAMPAGNE	
<b>OYSTERS NOIR* 1/2 DOZEN</b> .....	<b>30.00</b>
BLACK GARLIC, SMOKED ROE, LIME	
<b>SEASONAL DRESSED OYSTERS* 1/2 DOZEN</b> .....	<b>30.00</b>
STRAWBERRY GASTRIQUE, SWEET DROP PEPPER, SCALLION	

#### Roasted Oysters

<b>MISO BUTTER</b> .....	<b>30.00</b>
GINGER, FENNEL FRONDS	

#### Shellfish & Fin Fish

<b>SPICY TUNA TARTARE*</b> .....	<b>19.00</b>
PEANUT CHILI CRISP, GINGER, SCALLION	
<b>SCALLOP CRUDO*</b> .....	<b>22.00</b>
MANGO, PISTACHIO, LIME, ESPELETTE	
<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   SOFT SHELL +26   DAILY CATCH +24	
<b>STRAWBERRY SALAD</b> .....	<b>17.00</b>
MIXED GREENS, HERBS, BLUE CHEESE, PEACH VINAIGRETTE	
<b>OCTOPUS</b> .....	<b>24.00</b>
FRIED YUCCA, MOJO SAUCE, SERRANO PEPPERS	
<b>SPICY SHRIMP AJILLO</b> .....	<b>26.00</b>
GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH	

#### Fish Camp Classics

<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	
<b>CRISPY SOFT SHELL CRAB PLATTER</b> .....	<b>45.00</b>
COLESLAW, TARTAR SAUCE, MALT VINEGAR FRIES	

#### Entrées

<b>BLUE CRAB RICE</b> .....	<b>29.00</b>
SOFRITO, CILANTRO, BACON	
ADD ON: SHRIMP +16   SOFT SHELL +26   DAILY CATCH +24   SCALLOPS +26	
<b>SHRIMP &amp; GRITS</b> .....	<b>35.00</b>
SMOKED PAPRIKA GRITS, FENNEL-TOMATO BROTH	
<b>DAILY CATCH</b> .....	<b>40.00</b>
PEA PURÉE, ROASTED ASPARAGUS, FRIED SHALLOTS, HERBS	
<b>NEW BEDFORD SCALLOPS</b> .....	<b>42.00</b>
CREAMED LEEKS, ARUGULA, PINENUTS	
<b>DEMKOTA RANCH BEEF SIRLOIN*</b> .....	<b>48.00</b>
ROMESCO, BLACK GARLIC, CARROTS, FINGERLING POTATOES	

#### Sides

<b>FRENCH FRIES / MALT VINEGAR FRIES</b> .....	<b>7.00</b>
<b>VEG OF THE DAY</b> .....	<b>8.00</b>
<b>CHEDDAR BAY HUSHPUPIES</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

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