

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
BAY STONES, WA*	LOW	MED
BULLS BAY, SC*	HIGH	LG
STEAMBOAT CREEKS, SC*	HIGH	MED
SAND DOLLARS, MA*	HIGH	MED

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

Roasted Oysters

MISO BUTTER	30.00
GINGER, FENNEL FRONDS	

Shellfish & Fin Fish

SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
SCALLOP CRUDO*	22.00
MANGO, PISTACHIO, LIME, ESPELETTE	
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	
STRAWBERRY SALAD	17.00
MIXED GREENS, HERBS, BLUE CHEESE, PEACH VINAIGRETTE	
OCTOPUS	24.00
FRIED YUCCA, MOJO SAUCE, SERRANO PEPPERS	
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
SMOKED PAPRIKA GRITS, FENNEL-TOMATO BROTH	
DAILY CATCH	40.00
PEA PURÉE, ROASTED ASPARAGUS, FRIED SHALLOTS, HERBS	
NEW BEDFORD SCALLOPS	42.00
CREAMED LEEKS, ARUGULA, PINENUTS	
TENDERLOIN*	48.00
ROMESCO, BLACK GARLIC, CARROTS, FINGERLING POTATOES	

Sides

FRENCH FRIES / MALT VINEGAR FRIES	7.00
VEG OF THE DAY	8.00
CHEDDAR BAY HUSHPUPIES	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

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