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# 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
CAROLINA BELLES, NC*	HIGH	MED
STEAMBOAT CREEKS, SC*	HIGH	MED
TOPSAIL JEWELS, NC*	MED	MED

<b>OYSTERS DELANEY* EACH</b> .....	9.00
CAVIAR, CRÈME FRAÎCHE, CHIVE, CHAMPAGNE	
<b>OYSTERS NOIR* 1/2 DOZEN</b> .....	30.00
BLACK GARLIC, SMOKED ROE, LIME	
<b>SEASONAL DRESSED OYSTERS* 1/2 DOZEN</b> .....	30.00
WATERMELON, BASIL SEED, MEZCAL, LIME	

#### Roasted Oysters

<b>MISO BUTTER</b> .....	30.00
GINGER, FENNEL FRONDS	
<b>SPICY COCONUT</b> .....	30.00
SAMBAL, COCO CREME, SCALLION	

#### Shellfish & Fin Fish

<b>SPICY TUNA TARTARE*</b> .....	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
<b>SCALLOP CRUDO*</b> .....	22.00
MANGO, PISTACHIO, LIME, ESPELETTE	
<b>PEEL &amp; EAT SHRIMP 1/2 LB</b> .....	24.00
115 SEASONING, WHITE BBQ SAUCE	
<b>LUMP CRAB LOUIE DIP</b> .....	26.00
CRISP VEGGIES, FRIED SALTINES, LEMON, HOT SAUCE	

#### Caviar

CORNMEAL BLINI, CRÈME FRAÎCHE, CHIVE

<b>KALUGA* ASIA</b> .....	95.00
BUTTERY, SILKEN, UMAMI	

### FROM THE LINE

#### Starters

<b>DELANEY HOUSE CAESAR</b> .....	16.00
BRIOCHE, PARMESAN, LEMON ZEST	
ADD ON: SHRIMP +16   STEAK +20   DAILY CATCH +24	
<b>STRAWBERRY SALAD</b> .....	17.00
MIXED GREENS, HERBS, BLUE CHEESE, PEACH VINAIGRETTE	
<b>OCTOPUS</b> .....	24.00
FRIED YUCCA, TOMATO ESCABECHE, SERRANO PEPPERS	
<b>SPICY SHRIMP AJILLO</b> .....	26.00
GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH	

#### Fish Camp Classics

<b>CRISPY FISH PLATTER</b> .....	30.00
COLESLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
<b>LOBSTER ROLL</b> .....	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO, HOUSE CHIPS	
ADD CAVIAR +15	

#### Entrées

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

#### Sides

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