

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 |
|-----------------------|----------|------|
| CAROLINA BELLES, NC* | HIGH | MED |
| SOUTHERN SALTS, NC* | HIGH | LG |
| STEAMBOAT CREEKS, SC* | HIGH | MED |
| TOP SAIL JEWELS, NC* | MED | MED |

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|--|-------|
| 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 |
| WATERMELON, BASIL SEED, MEZCAL, LIME | |

Roasted Oysters

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| MISO BUTTER | 30.00 |
| GINGER, FENNEL FRONDS | |
| SPICY COCONUT | 30.00 |
| SAMBAL, COCO CREME, SCALLION | |

Shellfish & Fin Fish

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|---|-------|
| 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

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|------------------------------|-------|
| HACKLEBACK* USA | 75.00 |
| CRISP, BRIGHT, OCEANIC | |
| KALUGA* ASIA | 95.00 |
| BUTTERY, SILKEN, UMAMI | |

FROM THE LINE

Starters

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|---|-------|
| 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 PLANTAINS, TOMATO ESCABECHE, SERRANO PEPPERS | |
| SPICY SHRIMP AJILLO | 26.00 |
| GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH | |

Fish Camp Classics

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| 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

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| 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 |
| RED CURRY, SUMMER SQUASH, HERB CRUMBLE, CILANTRO, BASIL | |
| CAB FILET* | 52.00 |
| ROMESCO, BLACK GARLIC, CARROTS, FINGERLING POTATOES | |

Sides

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| 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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