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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
GREAT WHITES, MA*	MED	MED
LOW CO. CUPS, SC*	HIGH	LG
SAQUISH, MA*	MED	SM
SOUTHERN SALTS, NC	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

WATERMELON, BASIL SEED, MEZCAL, LIME

#### Roasted Oysters

**MISO BUTTER** ..... 30.00

GINGER, FENNEL FRONDS

**SPICY COCONUT** ..... 30.00

SAMBAL, COCO CREME, SCALLION

#### 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

**HEIRLOOM TOMATO SALAD** ..... 17.00

CRÈME FRAÎCHE, PINE NUTS, BASIL, CHIVE, PEACH VINAIGRETTE

**OCTOPUS** ..... 24.00

FRIED PLANTAINS, TOMATO ESCABECHE, SERRANO PEPPERS

**SPICY SHRIMP AJILLO** ..... 26.00

GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH

**SHISHITO PEPPERS** ..... 16.00

PEPITA ROJA, HONEY, SESAME

#### 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

RED CURRY, SUMMER SQUASH, HERB CRUMBLE, CILANTRO, BASIL

**CAB FILET\*** ..... 52.00

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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