

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 |
|-----------------------|----------|------|
| LOW CO. CUPS, SC*     | HIGH     | MED  |
| LUCY BEA, NC*         | HIGH     | LG   |
| SOUTHERN SALTS, NC*   | HIGH     | LG   |
| STEAMBOAT CREEKS, SC* | HIGH     | LG   |

**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

**SHISHITO PEPPERS** ..... 16.00  
PEPITA ROJA, HONEY, SESAME

**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

#### 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 HUSHPUPPIES** ..... 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 CALLAHAN | EXECUTIVE CHEF: ELLIOT CUSHER

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