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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
SAND DOLLARS, MA*	MED	MED
1620, MA*	MED	MED
SOUTHERN SALTS, NC*	HIGH	LG
STEAMBOAT CREEKS, SC*	HIGH	MED
OYSTERS DELANEY* EACH		9.00
CAVIAR, CRÈME FRAÎCHE, CHIVE, CHAMPAGNE		
SEASONAL DRESSED OYSTERS* 1/2 DOZEN		30.00
TOMATO, PICKLED OKRA, CELERY		
OYSTERS VERDANT* 1/2 DOZEN		30.00
PINEAPPLE GEL, CUCUMBER, BASIL, GIN		

Roasted Oysters

MISO BUTTER	30.00
GINGER, SCALLION	
CAJUN	30.00
PARMESAN, HORSERADISH, OLD BAY	

Shellfish & Fin Fish

SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	
SCALLOP CRUDO*	24.00
MANGO, PISTACHIO, LIME, ESPELETTE	
PEEL & EAT SHRIMP 1/2 LB	24.00
115 SEASONING, WHITE BBQ SAUCE	
LUMP CRAB LOUIE DIP	28.00
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 DAILY CATCH +24 SCALLOPS +26	
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	33.00
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	
NEW BEDFORD SCALLOPS	42.00
RED CURRY, SUMMER SQUASH, HERB CRUMBLE, CILANTRO, BASIL	
DAILY CATCH	45.00
PEA PURÉE, ROASTED ASPARAGUS, FRIED SHALLOTS, HERBS	

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: RYAN JOPPICH | EXECUTIVE CHEF: ELLIOT CUSHER

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