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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
1620'S, MA*	MED	MED
PRINCE CASPIANS, MA*	MED	MED
SOUTHERN SALTS, NC*	HIGH	MED
TOPSAIL JEWELS, NC*	HIGH	LG

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, 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
LEMON MIRIN, CELERY, SERRANO, RED ONION

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

PETROSSIAN ROYAL SHASSETRA* 95.00
BOLD, SMOKY, OCEAN-AIR

PETROSSIAN ROYAL DAURENKI* 130.00
BUTTERY, CLEAN, NUTTY

FROM THE LINE

Starters

DELANEY HOUSE CAESAR* 16.00
BRIOCHE, PARMESAN, LEMON ZEST
ADD ON: SHRIMP +16 | DAILY CATCH +24 | SCALLOPS +26 | STEAK* +26

HARVEST ARUGULA SALAD 20.00
WATSONIA MUSCADINES, SPLIT CREEK FETA, CANDIED PECANS

OCTOPUS 24.00
FRIED PLANTAINS, TOMATO ESCABECHE, SERRANO PEPPERS

SPICY SHRIMP AJILLO 26.00
GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH

BRUSSELS 13.00
GRAPE GASTRIQUE, PICKLED FRESNOS, FETA CREAM, LEMON

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 36.00
ANDOUILLE, TOMATO, PICKLED OKRA, SEAFOOD 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

C.A.B. FILET* 52.00
SAUCE AU POIVRE, POMMES FRITES, FINE 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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