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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 |
|---------------------|----------|------|
| BARNSTABLES, MA*    | MED      | MED  |
| BULLS BAYS, SC*     | HIGH     | MED  |
| STELLA MARIS, NY*   | LOW      | MED  |
| TOPSAIL JEWELS, NC* | MED      | 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, 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

**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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