C.1830 CHS.SC

DELANEY
OYSTER HOUSE

OYSTERS & RAW BAR

Chilled Oysters

24$ PER 1/2 DOZEN | COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

VARIETAL	SALINITY	SIZE
BIRD ISLANDS, SC*	HIGH	MED/LG
BULL'S BAYS, SC*	HIGH	SM/MED
PERKY SEA CUPS, SC*	HIGH	MED
PLYMOUTH MAYFLOWERS, MA*	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**
GREMOLATA SAUCE, FINGERLING POTATO, PEANUTS

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**
BUTTERNUT SQUASH FARROTTO, GREEN APPLE CHIMICHURRI

DAILY CATCH **46.00**
ACQUA PAZZA, TAGGIASCA OLIVE, FENNEL, SOURDOUGH CROUTONS

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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