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DELANEY

O Y S T E R H O U S E

ON ICE

Today's Oysters \$4/ea

VARIETAL	SALINITY	SIZE
BIRD ISLAND, SC*	HIGH	LG
BULLS BAYS, SC*	HIGH	MED
PERKY SEA CUPS, SC*	HIGH	LG
SHEPARD'S POINT, NC*	HIGH	MED
SOUNDSIDES, NC*	HIGH	MED
STEAMBOAT CREEKS, SC*	HIGH	LG

COCKTAIL SAUCE, SHALLOT SAUCE & LEMON

Raw Bar

SEASONAL DRESSED OYSTERS* EACH	5.00
CUCUMBER, SEA GRAPES, LIME	
CAPRESE DRESSED OYSTERS* EACH	5.00
CRÈME FRAÎCHE, TOMATO, WHITE BALSAMIC PEARLS, BASIL	
OYSTERS DELANEY* EACH	9.00
CAVIAR, CRÈME FRAÎCHE, CHIVE, CHAMPAGNE	
PEEL & EAT SHRIMP 1/2 LB	24.00
115 SEASONING, WHITE BBQ SAUCE	
HACKLEBACK CAVIAR, USA 1 OZ	75.00
CORNMEAL BLINI, CRÈME FRAÎCHE, CHIVES	
KALUGA CAVIAR ASIA 1 OZ	95.00
CORNMEAL BLINI, CRÈME FRAÎCHE, CHIVES	

COLD

DELANEY HOUSE CAESAR	15.00
BRIOCHE, PARMESAN, LEMON ZEST	
ADD SHRIMP +16 ADD STEAK +20 ADD DAILY CATCH* +24	
SPICY TUNA TARTARE*	19.00
PEANUT CHILI CRISP, GINGER, SCALLION	

NOT COLD

Small

CHEDDAR BAY HUSHPUPIES	10.00
CARAMELIZED ONION BUTTER, CHIVES	
CRISPY BRUSSELS SPROUTS	14.00
RED PEPPER GLAZE, CORIANDER YOGURT, POMEGRANATE SEEDS	
OCTOPUS	22.00
CALABRIAN CHILE ESCABECHE, FRIED YUCCA, CILANTRO	
ROASTED OYSTERS*	24.00
GUMBO, ANDOUILLE, CHIVES	
SPICY SHRIMP AJILLO	26.00
GARLIC, CHILE DE ÁRBOL, GRILLED SOURDOUGH	

Not Small

BLUE CRAB RICE	29.00
SOFRITO, CILANTRO, BACON	
ADD SHRIMP +16 ADD SCALLOP +26	
CRISPY FISH PLATTER	30.00
COLE SLAW, TARTAR SAUCE, MALT VINEGAR FRIES	
LOBSTER ROLL	36.00
GRILLED BRIOCHE, LEMON-CELERY MAYO, HOUSE CHIPS	
ADD CAVIAR +15	
DAILY CATCH*	40.00
SEA ISLAND RED PEAS, SUGAR SNAPS, PEA BROTH, MINT	
NB SCALLOPS*	42.00
RAINBOW CARROT, TURNIPS. ORANGE-GINGER CREAM	
CHATEL FARMS WAGYU BAVETTE STEAK*	52.00
BLACK TRUFFLE GNOCCHI, MUSHROOMS, MADEIRA SAUCE	

SWEET TREATS

CHOCOLATE POT DE CRÈME	13.00
BLUEBERRY MARMALADE, CANDIED NUTS, WHIPPED CREAM	
THE FAMOUS NITRO ESPRESSO MARTINI	16.00
KETEL ONE, NITRO COLD BREW, BORGHETTI ESPRESSO LIQUEUR	

* 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 HOWARD | CHEF DE CUISINE: ABEL MALDONADO

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