

## RAW BAR\*

**DAILY OYSTERS**  
**EAST COAST, 3.75 EACH**  
**WEST COAST, 4.75 EACH**  
served with lemons, housemade vinegar  
relish and spicy horseradish sauce

**SNOW CRAB LEGS, 4 FOR 27 — 8 FOR 54**  
boiled jumbo Maine crab with house  
made spicy aioli & cocktail sauce

**MAINE LOBSTER, HALF 25 — WHOLE 50**  
steamed lobster, with house-made spicy  
aioli & cocktail sauce

**SHRIMP COCKTAIL, 15**  
5 pieces of chilled shrimp served with  
a spicy house-made cocktail sauce

**OSSETRA CAVIAR, 85**  
served with hard cooked egg, diced  
onion, crème fraiche and toast rounds

## PLATTERS\*

**THE HOTEL, 68**  
9 oysters, shrimp cocktail, 4 crab legs

**THE DELMANO, 95**  
18 oysters, shrimp cocktail, 8 crab legs

**THE GRAND HOTEL, 175**  
24 oysters, 6 shrimp, 8 crab legs and  
caviar with crème fraîche

*\*consuming raw or uncooked meat and shellfish can increase  
your risk for foodborne illness*



## CHARCUTERIE AND CHEESE\*

*Served with She Wolf baguette and seasonal accompaniments*

**SEAWEED BUTTER & BREAD, 10**  
batard, sesame, & foccacia with house-made seaweed butter

**MEAT & CHEESE BOARD, 28**  
spicy chorizo, tasso, soppressata, Serrano ham, Shropshire  
blue, Chabichou, Roomano

**LARGE CHEESE BOARD, 23**  
Shropshire blue, Chabichou, Roomano, St. Stephen and  
12mo-aged Manchego

**SMALL CHEESE BOARD, 17**  
Shropshire blue, Chabichou, 12mo-aged Manchego

**ANY CURED MEAT OR CHEESE À LA CARTE, 7**

## N/A COCKTAILS

**AGUA DELMANO, 13**  
coconut water, hibiscus, agave nectar, orange blossom, bubbles

**BLUEBERRY HILL, 13**  
“non-amaro”, grapefruit, blueberry orgeat, tumeric-  
chamomile tea, served over crushed ice

## N/A WINE & BEER

**L'ANTIDOTE, DOMAINE DES GROTTES, 11**  
sparkling, herb-infused Gamay & Apple "wine" (FRA)

**EINBECKER, 6**  
non-alcoholic Pilsner (DEU)

**ATHLETIC BREWING “FREE WAVE”, 6**  
non-alcoholic Hazy IPA (CT, USA)

## SOME CLASSICS\*

**CEVICHE, 17**  
citrus marinated Long Island fluke with jalapeño, mint & cilantro

**STEAK TARTARE, 25**  
hand-cut mince of grass-fed beef, dijon, caper, shallot, and egg  
served with potato chips

**SMOKED TROUT, 17**  
locally smoked trout with cucumber, pickled onions, crème fraîche,  
and served with saltines

**HOUSE DEVILED EGGS, 9**  
horseradish & pepper

## SMALL PLATES

**MUSHROOM PÂTÉ, 18**  
walnut, onion, and  
green peppercorn with  
sourdough batard

**ANCHOVY TOAST, 16**  
white anchovies, smoked  
paprika aioli, spicy pepitas  
and cilantro on foccacia-  
style bread

**VEGETABLE CROSTINI, 14**  
marinated beets, shredded  
carrot, smoky aioli, scallion,  
feta and pink peppercorn on  
toasted sesameesh

**FLORENTINE DIP WITH  
CRUDITÉS, 15  
OR CHIPS, 10**  
herbs, capers, shallots, and  
anchovy

**FRESH RICOTTA, 14**  
olive oil, flaky sea salt,  
thyme

**MIXED OLIVES, 7**  
cured in house, herbs, brine

**THYME ROASTED NUTS, 8**  
salt, herbs, oil



## SWEET

**CHOCOLATE + SHERRY FOR TWO, 20**  
Fine & Raw sea salt chocolate, truffle bar, seasonal fruit  
with a dry Oloroso Sherry

## LOW-ALCOHOL COCKTAILS

*all priced, 15*

**MOON ORCHID**  
beet sage, shochu, pisco, lemon, and egg white  
shaken and served in a coup

**WINTER TIKI**  
coconut, pineapple, shochu, and chili oil  
shaken and served on the rocks

ROCK SALT LOVE

**HOTEL DELMANO**  
BROOKLYN • NEW YORK

*a 20% gratuity charge will be added  
to parties of 6 or more*