

RAW BAR*

~on the half shell~

EAST COAST OYSTERS, 3.75 EACH
WEST COAST OYSTERS, 4.75 EACH
LITTLENECK CLAMS, 2 EACH

SHRIMP COCKTAIL, 15
5 pieces of chilled shrimp
served with cocktail sauce

CRUDO, 19
hiramasa, citrus, seaweed,
leeks, passion fruit

CEVICHE, 19
citrus marinated Long Island fluke with
jalapeño, mint, cilantro, with saltines

SNOW CRAB LEGS, 4 FOR 30 — 8 FOR 60
boiled jumbo Maine crab with
spicy aioli & cocktail sauce

OSETRA CAVIAR, 125
30g, hard cooked egg, minced shallot,
crème fraîche, toast rounds

SEAFOOD PLATTERS*

THE HOTEL, 75
9 oysters, shrimp cocktail, 4 crab legs

THE DELMANO, 150
18 oysters, 6 Littlenecks, shrimp cocktail, ceviche, 8 crab legs

THE GRAND HOTEL, 245
18 oysters, 6 Littlenecks, shrimp cocktail, 8 crab legs,
caviar with accompaniments

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



CHARCUTERIE AND CHEESE*

served with sourdough baguette

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

MEAT & CHEESE BOARD, 30
spicy chorizo, Tasso ham, soppressata, Serrano ham,
Shropshire blue, Chabichou, Roomano Gouda

LARGE CHEESE BOARD, 25
Shropshire blue, Chabichou, Roomano Gouda, St. Stephen
and 12mo-aged Manchego

SMALL CHEESE BOARD, 19
Shropshire blue, Chabichou, 12mo-aged Manchego

ANY CURED MEAT OR CHEESE À LA CARTE, 7
not including Ricotta

SWEET

CHOCOLATE-AMARO BROWNIE, 14
tahini crème fraîche

PAYLOVA, 14
red fruits, whipped crème fraîche

ZERO PROOF : BREWED

UNIFIED FERMENTS 'WEN SHAN BAO ZHONG', 13
sparkling oolong, single origin, *orange wine vibes* (Local, BKN)

PROXIES 'PETANQUE', 14
Riesling juice, verjus, yuzu, botanicals, *white wine vibes* (CAN)

EINBECKER, 6
Pilsner-style (DEU)

ATHLETIC BREWING "FREE WAVE", 6
Hazy IPA-style (CT, USA)

PLATES*

SEAWEED BUTTER & BREAD, 10
with sourdough bâtard & sesame miche

THYME ROASTED NUTS, 8
salt, herbs, oil

OLIVES, 7
cured in house, castelvetroano

PICKLE PLATE, 8
purple cauliflower, carrot, radish, celery

HOUSE DEVEILED EGGS, 8
organic eggs, horseradish, pepper

GIGANTES BEANS, 10
chorizo, red peppers, red onion, vinegar, olive oil

BEET CARPACCIO, 16
beet, radish, citrus, pistachio, crème fraîche

FLORENTINE DIP WITH CRUDITÉS, 18
FLORENTINE DIP WITH CHIPS, 12
herbs, capers, shallots, and anchovy

MUSHROOM TOAST, 18
white mushroom, walnut, onion, parsley, green peppercorn,
on thick-sliced sourdough bâtard

SPANISH ANCHOVY CROSTINI, 16
Boquerones in vinegar, paprika aioli, spicy pepitas, cilantro,
on toasted baguette

MUSSELS EN ESCABECHE, 17
smoky aioli, sesame miche

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

STEAK TARTARE, 28
hand-cut mince of grass-fed beef, dijon, caper, shallot, egg,
served with potato chips



ZERO PROOF : COCKTAILS *all priced, 15*

PITAYA
hibiscus infusion, dragon fruit, beet syrup, ginger, lemon, thyme,
shaken and served up

ESPRESSO MARTINI ZERO
The Pathfinder Hemp & Root, cold brew coffee, vanilla
shaken and served up

FALSETTO
blood orange infusion, blackberry syrup, ginger, lime,
shaken and served tall over crushed ice

REMEDIE
gooseberry, pineapple, hibiscus infusion, thyme, demerara,
shaken and served on the rocks

EL CHARRO
guajillo chili, orange citrus syrup, lime, sweet & spicy rim,
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*