

SULLIVAN'S

DINNER

Beachy BEGINNINGS

DAILY OYSTERS (EA)* 3.5
classic garnishes

COCKTAIL CLAWS VERDE 24
granny smith apple, cucumber

PEEL & EAT SHRIMP 21
cocktail sauce, spicy horseradish

CEVICHE MIXTO* 22
leche de tigre, melon, saltines

DAILY CRUDO* 22
marinated sweet peppers, zucchini

SMOKED FISH DIP 16
crunchy vegetables, crackers

SULLY'S HUSH PUPPY TOTS 12
honey butter, Edisto cornmeal

BROILED OYSTERS (6) 24
fermented chili butter

FRITTO MISTO 24
fried shrimp, fish, okra, cocktail

iced Fish Shack STACK

choice of raw oysters,
crab claws, peel & eat
shrimp, ceviche
MP

Salads & SUCH

CELERY SALAD 19
walnuts, cheddar, dates

"SIDE SALAD" 12
gem lettuces, tomato, cucumber,
croutons, green goddess dressing

CHARRED SWEET PEPPERS 10
almond, balsamic, mint

ROASTED BUTTERBABY SQUASH 14
citrus butter, pepita

BUTTERBEAN & FARRO SALAD 11
sweet corn, jalapeño vinaigrette

SWEET CORN 10
chili, lime

Main EVENTS

WARM BUTTERED LOBSTER ROLL 34
waffle cut chips, Hawaiian roll

CRISPY FISH SANDWICH 23
cubano bread, lettuce, tomato, garlic
mayo, fries

DOUBLE CHEESEBURGER 24
b&b pickles, caramelized onions, fries

LOWCOUNTRY BOIL 32
shrimp, andouille, potato, corn

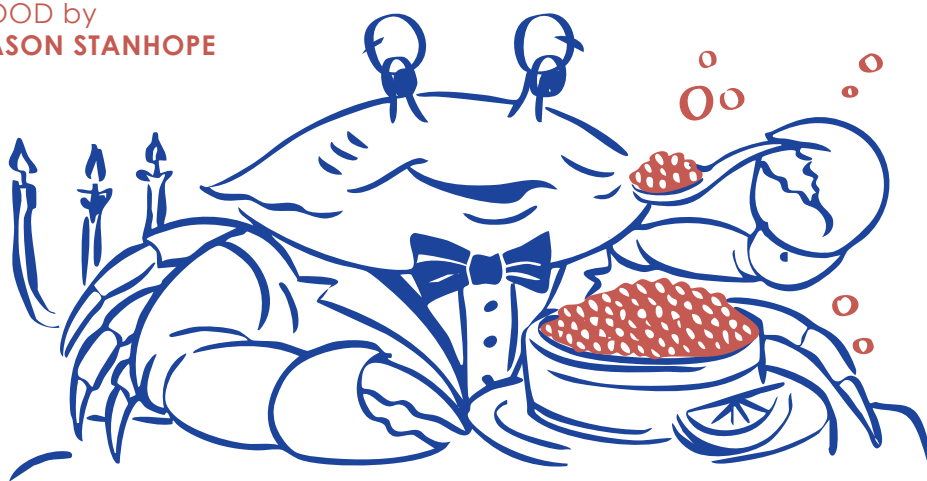
CATCH OF THE DAY 39
sweet corn, heriloom tomatoes

STEAK FRITES 44
Brasstown Butcher's Steak, parisian steak
sauce, fries

AL PASTOR FISH COLLARS 34
corn tortillas, pineapple salsa, CGR

SEARED TUNA RICE BOWL 42
avocado, roe, benne seed

FOOD by
JASON STANHOPE



FISH CAMP

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails \$15

HOUSE SPECIALTIES

ONE BATANGA, TWO BATANGA
tequila, lime, ginger, coke, salt rim
trust us, you'll want more than one

ELEVATE YOUR G&T
gin, white wine, syrup, aquavit, herbs, lime
a summer crusher

PAIN KILLER
Pusser's rum, pineapple, orange, coconut,
nutmeg. Try this Soggy Dollar Bar classic

HIGH TAI'D
diplomatico rum, pistachio, yuzu curacao

IT'S WATERMELON THYME
tequila, watermelon shrub, thyme liqueur, lime
juicy summer fruit, with a slight herbaceous
finish

BANANA CABANA
blend of white rums, banana liqueur, lime.
Tropical and tart, not too sweet

SOME LIKE IT HOT
tequila, mezcal, passionfruit, habanero, lime
spicy and tart, with subtle smoke

SULLIVAN'S SPRITZ
vodka, gentian, spanish vermouth, strawberry,
bubbles. bittersweet and bright, an ultimate
summer refresher

HOTEL TROPICALIA
all the sun, none of the burn with this clarified
punch

Wine

GLASS

PERE MATA CAVA 13/50
Catalunya, SP
mineral, green apple, herbal

LEUCQUOIS BRUT ROSE 16/62
Lorient, FR
dry, light, pink bubbles

VIN DE SAVOIE JACQUERE
15/57
Chignin, FR
refreshing acidity, white flowers

TIME PLACE SAUV BLANC
14/54
Suisun Valley, CA
grapefruit, grassy notes, tropical fruit

BIG SALT WHITE BLEND 16/62
Dundee, OR, US
day at the beach in a bottle

LUCIEN SANCERRE 21/80
Loire Valley, FR
peach, honeydew with mineral-
driven streaks

TÂCHERONS CHARDONNAY
14/54
Haute Vallee, FR
mineral, long citrus finish

TRIENNES ROSE 16/62
Cotes de Provence, FR
light cherry and minerals, tanins

LIEU DIT ROSE 19/73
Santa Barbara, CA, US
minerals and strawberries

CARUSO E MININI
"ARANCINO" ORANGE
15/57
Trappani, Sicily, IT
elegant skin contact cataratto

ROTTENSTEINER
PINOT NOIR 18/70
Alto Adige, IT
ripe cherry, fig, light spice

DOM. LA GUICHARD
CDR 13/50
Cotes du Rhone, FR
fresh fruit, lavender, forest floor

DELILLE "METIER" CAB SAUV 16/62
Columbia Valley, WA, US
bold dark fruits, hint of baking spice

PINA COLADA
frozen concoction that helps you hang on
add a floater (coconut or pineapple rum)

PEACH VIBES
beach vibes, frozen peach daquiri
ask about THE FUZZ

N/A DEVILS FOOT/ EDMUND' OAST
MARGARITA 12
crisp, tangy and refreshing 0.0%

N/A ST AGRESTIS PHONY WHITE NEGRONI 13
a lemon is all that's needed 0.0%

N/A BOLLE SPIRIT CLASSICO 15
your fav aperol spritz, flavorful 0.5%

Beer

DRAFT

WESTBROOK "CRAB CLAW" LAGER 8
brewed for us (available in 16oz cans to go)

EDMUND'S OAST
"SOMETHING COLD" BLONDE 8

REVELRY "LEFTY LOOSEY" IPA 8

MAINE BREWING CO. "LUNCH" IPA 10

BOTTLED & CANNED

MILLER LIGHT 5
the GOAT light beer 4.2%

PACÍFICO 6
the ultimate beach beer 4.5%

N/A CEEBO "PILSNER" 7
german style pilsner 0.5%



Non-Spirited

ONE IN A MELON 10
watermelon shrub, lemongrass, coconut
water, lime

STRAWBERRY ISLE 10
strawberry, lime, ginger beer, soda

OYSTER SHOOTER

vodka, tomato, lemon, a little spicy stuff
+ an oyster on the half shell, mignonette,
chives