SULLIVAN'S ISLAND

DINNER

SMALL PLATES

DAILY OYSTERS (EA)*	classic garnishes	3.5
CHILLED CRAB CLAWS	cucumber, jalapeno-cilantro sauce	24
BROILED OYSTERS (6)*	fermented chili butter	24
PEEL & EAT SHRIMP	cocktail sauce, spicy horseradish	17
CEVICHE MIXTO	leche de tigre, melon, saltines	22
SULLY'S HUSH PUPPY TOTS	honey butter, Edisto cornmeal	12
SPICY TUNA & RICE BOWL	CGR middlins, avocado, popped sorghum, benne	18
SMOKED FISH DIP	crunchy vegetables, crackers	15
DIVER SCALLOP CRUDO*	brown butter, lemon, capers	17

SULLIVAN'S

FISH CAMP

Quality SEAFOOD SERVED DAILY 2019 MIDDLE STREET

SANDWICHES

WARM BUTTERED LOBSTER ROLL		
AL PASTOR FISH TACOS		
FISH SANDWICH		
DOUBLE CHEESEBURGER		

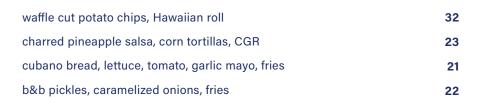
LARGE PLATES

CATCH OF THE DAY LOWCOUNTRY BOIL STEAK FRITES* TUNA BAVETTE

SULLY'S BASKETS CORNMEAL-FRIED FISH CRISPY CAROLINA SHRIMP COMBO

SIDES & SALADS

ROASTED SWEET PEPPERS	
SWEET CORN	
BUTTER BEAN SALAD	
BIBB LETTUCE SALAD	



S. CAROLINA 29482

chef's daily choice of fish and veggies	36
shrimp, andouille, potato, corn	32
parisian steak sauce local yellowfin brasstown butcher's steak	36 38
butter bean salad, hush puppies, tartar	29

smoked almond, balsamic, mir	t 10
chili, lime	10
heirloom tomato	12
bacon, succotash, green godd	ess 17

EXECUTIVE CHEF jason stanhope