

SULLIVAN'S FISH CAMP

SULLIVAN'S ISLAND

Quality SEAFOOD SERVED DAILY
2019 MIDDLE STREET

S. CAROLINA 29482

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

SANDWICHES

WARM BUTTERED LOBSTER ROLL	waffle cut potato chips, Hawaiian roll	32
AL PASTOR FISH TACOS	charred pineapple salsa, corn tortillas, CGR	23
FISH SANDWICH	cubano bread, lettuce, tomato, garlic mayo, fries	21
DOUBLE CHEESEBURGER	b&b pickles, caramelized onions, fries	22

LARGE PLATES

CATCH OF THE DAY	chef's daily choice of fish and veggies	36
LOWCOUNTRY BOIL	shrimp, andouille, potato, corn	32
STEAK FRITES*	parisian steak sauce	
TUNA	local yellowfin	36
BAVETTE	brasstown butcher's steak	38
SULLY'S BASKETS	butter bean salad, hush puppies, tartar	29
CORNMEAL-FRIED FISH		
CRISPY CAROLINA SHRIMP		
COMBO		

SIDES & SALADS

ROASTED SWEET PEPPERS	smoked almond, balsamic, mint	10
SWEET CORN	chili, lime	10
BUTTER BEAN SALAD	heirloom tomato	12
BIBB LETTUCE SALAD	bacon, succotash, green goddess	17

EXECUTIVE CHEF jason stanhope

Sullivan's Fish Camp applies a 3% service charge to all checks. This service charge is not a tip.

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