

# SULLIVAN'S FISH CAMP

*Quality* SEAFOOD SERVED DAILY  
2019 MIDDLE STREET

SULLIVAN'S ISLAND

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 |
| BUTTER BEAN SALAD     | heirloom tomato                 | 12 |
| SWEET CORN            | chili, lime                     | 10 |
| 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.