

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
STONE CRAB CLAWS	chilled & cracked, warm chive butter	24
BROILED OYSTERS (6)*	fermented chili butter	24
PEEL & EAT SHRIMP	cocktail sauce, spicy horseradish	17
CEVICHE MIXTO	peach leche de tigre, sweet corn, saltines	22
SULLY'S HUSH PUPPY TOTS	honey butter, Edisto cornmeal	12
SPICY TUNA RICE BOWL	Carolina Gold Rice middlins, popped sorghum, benne	16
SMOKED FISH DIP	crudites, pickles, crackers	15
DIVER SCALLOP CRUDO*	brown butter, lemon, capers	17

SANDWICHES

WARM BUTTERED LOBSTER ROLL	waffle cut potato chips	32
AL PASTOR FISH TACOS	charred pineapple salsa	18
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	35
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	butterbeans, hush puppies	29
CORNMEAL-FRIED FISH		
CRISPY CAROLINA SHRIMP		
COMBO		

SIDES & SALADS

ROASTED SWEET PEPPERS	smoked almond, balsamic, mint	10
SWEET CORN	chili, lime	10
SUMMER SALAD	bacon, cucumber, tomato, green goddess	17

EXECUTIVE CHEF jason stanhope CHEF DE CUISINE ryan cunningham

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.