

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
COCKTAIL CRAB CLAWS (9)	cucumber, jalapeño	12
BROILED OYSTERS (6)*	fermented chili butter	24
PEEL & EAT SHRIMP	cocktail sauce, spicy horseradish	17
CEVICHE MIXTO	leche de tigre, sweet corn, saltines	22
SULLY'S HUSH PUPPY TOTS	honey butter	12
SPICY TUNA & CAROLINA GOLD RICE	popped sorghum	16
SMOKED FISH DIP	crudites, crackers	15
DIVER SCALLOP CRUDO*	brown butter, lemon, capers	17

SANDWICHES

WARM BUTTERED LOBSTER ROLL	chips	30
SWORDFISH AL PASTOR 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	34
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
CREAMY SWEET CORN	chili, lime	10
SUMMER SALAD	romaine, bacon, 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.