SULLIVAN’S FISH CAMP
Quality SEAFOOD SERVED DAILY

Seafood & STARTERS

DAILY OYSTERS* ....................................... 3.5 EA
champagne mignonette, cocktail sauce

BAKED OYSTERS* ...................................... 26
lemon horseradish butter, parmesan breadcrumbs

FRIED OYSTERS & CUCUMBER SALAD ............... 19
crispy rice fried oysters, local cucumbers, crème fraîche, dill

COBIA TATAKI* ........................................ 19
muscadine grape ponzu, fresno

TARVIN PEEL AND EAT SHRIMP .................. 17
old bay, cocktail sauce, lemon

SMOKED FISH DIP ..................................... 16
sour pickles, butter crackers

JALAPEÑO & GOUDA HUSH PUPPIES ............... 13
whipped honey butter, sea salt

TRUFFLE PARMESAN FRIED SHRIMP .............. 21
roasted garlic aioli

TUNA TOSTADA* ........................................ 16
Mitla Tortilla, avocado, crème, ancho chili, cilantro, peanuts

Salads & BOWLS

BLISTERED SHISHI TOS ................................ 10
romesco, smoked sea salt, marcona almond

LOCAL WATERMELON SALAD ...................... 9
pickled watermelon rind, hot sauce mash
vinagrette, basil, mint

BBQ GRILLED CARROTS ................................ 15
sprouts, seeds, ranch

LEAFY GREEN SALAD .................................. 14
greens, shaved vegetables, garlic breadcrumbs, parmesan, citrus vinagrette

BEACH BOWL ........................................... 19
Quinoa tabouli, roasted zucchini and bell peppers, marinated butterbeans, chili garlic greens, sunflower hummus

Add grilled fish ........................................... 12
Add grilled Tarvin shrimp .............................. 12

Sandwiches

NEW ENGLAND LOBSTER ROLL ..................... 32
split top roll, fries

SWORDFISH AL PASTOR TACOS .................. 22
fresh tortillas, salsa verde, charred pineapple, cabbage

FISH CAMP BURGER* ................................ 19
Brasstown Beef, house b&b pickles, caramelized onions, american cheese, Sully’s sauce

TUNA SMASH BURGER .......................... 22
tuna patties, american cheese, shredded lettuce, special sauce

Big PLATES

FISH AND CHIPS ....................................... 24
beer battered local catch, coleslaw, pickled green tomato tartar, lemon

TARVIN SHRIMP LINGUINI ....................... 31
confit garlic, chili, lemon, cherry tomato, parsley seabeans

DAYBOAT CATCH .................................. MKT
farmer’s market vegetables, salsa verde

FISH AND SHRIMP GREEN CURRY ........... 28
Charleston gold rice, seasonal vegetables

Sullivan’s SWEETS

SULLIVAN’S SOFT SERVE ......................... 6
make it “kiddies” size ................................. 4

ROOT BEER FLOAT .................. 8
Barq's, Sullivan’s soft serve

KEY LIME PIE .............................. 10
graham cracker crust, whipped cream

BUY THE KITCHEN A BURGER ............... 5
give thanks to the kitchen and we will match your purchase!

Sullivans Fish Camp applies a 3% service charge to all checks to help offset the cost of merchant fees. This service charge is not a tip.

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

Where we treat you like family." - SULLIVAN'S
OUR PHILOSOPHY:

Named after its hometown of Sullivan’s Island, Sullivan’s Fish Camp first found its roots as a neighborhood institution, when it was established back in ‘88. Some thirty years later, the Sullivan’s legacy lives on, bolstered by a shared love of fresh fish and good times!

Whether you’re sidled up to the bar for a cold beer on a hot afternoon (well-advised) or you’re snug in a booth for a family gathering - our goal at Sullivan’s stays the same - to provide delicious, seasonal dishes partnered with beautiful wines and warm, genuine hospitality.

We are proud to support our FARMERS AND FISHERMAN:

Abundant Seafood
Annie Mae’s
Anson Mills
Bradford Farm
Brasstown Beef
Crosby’s
Grow Food Carolina
Kindlewood Farms
King’s Tide
Kurios Farm
Lowcountry Oyster Co.
Lowcountry Shellfish
Marsh Hen Mill
Mitla Tortilla Co.
Raven Farms
Rosebank Farms
Steamboat Creek Oyster Co.
Tarvin Seafood
Vertical Roots

FOOD:

We pride ourselves on using the best in local and abundant seafood, from shrimp off of Shem Creek to beautiful beeliner snapper, paired with seasonally available produce and our fair share of fruity cocktails.

After a day at the beach, there’s just nothing like a bucket of iced down rosé and a couple of our classic Truffled Shrimp Baskets - we can’t wait to reel you in!

THE MERCH SHACK:

Pop by our takeaway window for a soft-serve, a meal on the go or a 4 pack of Sully’s Crab Claws for the fridge! Our little merch shack has it all, not too mention fresh Sullivans gear to get you beach ready in no time!

WINE:

Here at Sullivan’s we’ve got a fun, seafood-lovin’ list that, much like our food menu, is sourced with intention and sustainability in mind. Chef recommends a look at our white wine list, which pairs beautifully with seafood!

COMMUNITY:

From Local’s Night to Wine Dinners, Sullivan’s is about bringing people together over good food and conversation! Join us every Wednesday for Lobster Night. Follow along on insta @sullivansfishcamp, and sign up for our newsletter at sullivansfishcamp.com to stay in the loop of incredible events to come!