**FISH CAMP BEVERAGES**

**COCKTAILS $14**

- **CLASSIC PINEAPPLE DAQUIRI** hilton head dark pineapple rum, lime, agave
- **SMOKE ON THE WATER** vida mezcal, aperol, pineapple, lime, jalapeño
- **POOL BOY** high wire vodka, coconut water, pineapple, lime, yuzu
- **SPICE GIRL** jalapeño infused altos tequila, blood orange, lime, agave
- **ISLAND MOJITO** hilton head toasted coconut rum, mint, lime
- **THE BUCCANEER** jim beam bourbon, strawberry, ginger, lemon, bitters
- **TWO IF BY SEA G&T** high wire two if by sea gin, mediterranean tonic, meyer lemon sea bean, black peppercorn
- **KALEIDOSCOPE** beefeater gin, pineapple, lemon, falernum, IPA

**Frozen Cocktails $13**

- **PiÑA COLADA** flor de caña rum, malibu rum, pineapple, coconut
- **BEET MARGARITA** altos tequila, lime, agave, oj

Add a hilton head dark pineapple rum or mezcal floater $5

**Mocktails $7**

- **Virgin mai tai** pineapple, orange, almond, lime
- **Strawberry Lemonade** lemon, strawberry, ginger

**To Share (One Liter)**

- **Big Gulp** flor de caña rum, lime, orange, pineapple, agave, falernum $32
- **Sullivan’s Spritz** perfect balance of bitter and sweet, flavored with Valencian oranges $12/50

**BEER**

**Draft**

- **SULLIVAN’S CRAB CLAW 5%** crushable lager. Westbrook exclusive to Fish Camp $8
- **TWO BLOKES FIRST BLOOD 5.3%** tart and crisp wheat ale, notes of orange $8
- **MAINE LUNCH IPA 7%** intense hops, tropical citrus and pine $10
- **INDIGO REEF SHELLY BEACH BLONDE ALE** perfect beer for a summer day $8
- **NEW BELGIUM FAT TIRE 5.2%** biscuity, herbal hop and hint of fruity yeast $8

**Cans & Bottle**

- **MILLER LIGHT 4.2%** American style pilsner, smooth & light (12oz) $4
- **CHARLESTOWNE FERMENTORY ROTATING IPA (16oz)** $11
- **SULLIVANS CRAB CLAW 5%** crushable lager, Westbrook exclusive to Fish Camp (16 oz) $8

**N/A**

- **ATHLETIC FREE WAVE HAZY 0.5%** mouthwatering, low ABV, IPA $7
WINE

Bubbly
HENRY VARNAY Sparkling Loire Valley dry, frothy, friendly .................. 10/40
CHANDON “By The Bay” Method Champenoise Carneros this special production, 100% Chardonnay grows up on vineyards overlooking San Pablo Bay and is made for our seaside menu .................................................. 25/100
VEUVE CLICQUOT Brut Rosé Champagne just stunning, dry, raspberries..... 155

White
PERLE BLUE Folle Blanche Loire driest, bright, oyster loving ............... 10/40
MARY TAYLOR White Blend Cotes du Gascogne white flowers, zippy ... 10/40
EGON Gruner Veltliner Kremstal lychee, green apple, white pepper .... 11/48
DANCING CROW Sauvignon Blanc Lake County papaya and grapefruit 14/56
LAWSON’S DRY HILL Sauvignon Blanc New Zealand lemon, passionfruit 17/68
D’ORSARIA Chardonnay Friuli, IT curvy, honey and golden pears ...... 12/48
DOMAINE CHERRIER Sancerre France consistently delicious, citrus, floral 17/68

LULI Chardonnay Santa Lucia Highlands fresh warm yellow fruits, oak .... 70
TARPON CELLARS Orange Wine Central Coast chenin, nutty ................. 69
ABBAYE DE MARMOUTIER Vouvray Loire Valley rich, luxurious, lobster lover 75
LA FORET GASELIN Sancerre Loire Valley racy, grapefruit, white flowers . 75
DANIEL DAMPT Chablis Burgundy steely chardonnay .............................. 75
JEAN-MARC PILLOT Chass. Montrachet when nothing but white burg’ will suffice 200

Pink
LE PROVENCAL Provence raspberries, dynamic acidity 2022 ........... 14/42
LATUÉ La Mancha strawberries, citrus, sunshine, organic 2022 ....... 10/40
LA BASTIDE Bandol the caviar of Provence .....................................77

Red
GIAPOZA Pinot Noir California earthy, smokey and fresh............... 13/52
VINO da SETE Chilled Red Blend Piedmont joyful red fruit, dry, savory (1L) 12/60
HORNILLOS Tempranillo Ribera del Duero a warm rich Spanish abrazo .. 15/60
TENSLEY Cabernet Sauvignon Central Coast balanced, bold, bodacious 15/60

LOVE YOU BUNCHES Carbonic Sangiovese Central Coast pizzay, cherry... 65
DOM. LEJEUNE Pinot Noir Burgundy full body, black currant, cherry .... 72
HAZELFERN Pinot Noir Willamette Valley velvety, wild strawberry, staff favorite 80
PIERRE USSEGLO “Cuvee Girard” Châteauneuf-du-Pape Rhone ........... 108
CHATEAU MONGRAVEY Margaux Bordeaux .................................... 125

SULLIVAN'S FISH CAMP

All debit and credit card transactions are subject to a 3% processing fee.