

SULLIVAN'S

DINNER

Beachy BEGINNINGS

DAILY OYSTERS (EA)* 4
classic garnishes

COCKTAIL CLAWS VERDE 24
granny smith apple, cucumber

CEVICHE MIXTO* 22
leche de tigre, sweet potato, saltines

PEEL & EAT SHRIMP 24
cocktail sauce, spicy horseradish

SICILIAN CRUDO* 22
pistachio, castelvetro, fennel

SMOKED FISH DIP 16
pickles + crackers

SULLY'S HUSH PUPPY TOTS 12
honey butter, Edisto cornmeal

BROILED OYSTERS (6) 24
fermented chili butter

CRISPY SHRIMP 16
jeow som

Iced Fish Shack STACK

dozen raw oysters,
cocktail crab claws,
peel & eat shrimp
96

BUILD YOUR OWN MP

Salads & SUCH

CELERY SALAD 17
walnuts, cheddar, dates

"SIDE SALAD" 12
gem lettuces, tomato, cucumber,
croutons, green goddess dressing

CITRUS & BEET SALAD 15
blue cheese dressing, Pete's chives

CLAM & FISH CHOWDER 16
fall vegetables, croutons

ROASTED DELICATA SQUASH 15
citrus butter, pepita

BUTTERBEAN & FARRO SALAD 14
jalapeño vinaigrette

Main EVENTS

WARM BUTTERED LOBSTER ROLL 34
waffle cut chips, Hawaiian roll

CRISPY FISH SANDWICH 24
cubano bread, lettuce, tomato, garlic
mayo, fries

CATCH OF THE DAY 39
celery root, arugula pesto

DOUBLE CHEESEBURGER 24
b&b pickles, caramelized onions, sully
sauce, fries

LOWCOUNTRY BOIL 34
shrimp, andouille, potato, corn

STEAK FRITES 44
Brasstown Butcher's Steak, Parisian steak
sauce, fries

WHOLE CRISPY FLOUNDER 44
fresh dug potatoes, zucchini, ginger-
scallion vinaigrette

FOOD by
JASON STANHOPE



FISH CAMP

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

Cocktails \$15

HOUSE SPECIALTIES

OCEAN EYES
St George citrus vodka, melon, cucumber, lime, prosecco, club soda

ONE BATANGA, TWO BATANGA
tequila, lime, ginger, coke, salt rim
trust us, you'll want more than one

SEA LEGS
french gin, vodka, lillet blanc, mignonette, basil eu de vie

NINE LIVES
Don Gato tequila, carolina gold rice horchata
syrup, hibiscus, lime, chipotle salt rim

PAIN KILLER
Pusser's rum, pineapple, orange, coconut, nutmeg. Try this Soggy Dollar Bar classic

CABANA DAIQUIRI
blend of white rums, banana liqueur, lime.
Tropical and tart, not too sweet

SOME LIKE IT HOT
tequila, mezcal, passionfruit, habanero, lime
spicy and tart, with subtle smoke

HOTEL TROPICALIA
melon, peach, pineapple, botanicals, brandy

BLESS UP
aged rum, jamaican rum, campari, sweet
vermouth, banana, allspice

Wine

GLASS

MONT MARCAL BRUT CAVA
12/48
Cataluna, SP
apples, crisp bubbles

LOUIS DE GRENELLE BRUT
ROSE 17/66
Loire, FR
dry, light, pink bubbles

VIN DE SAVOIE JACQUERE
15/57
Chignin, FR
refreshing acidity, white flowers

TIME PLACE SAUV BLANC
14/54
Suisun Valley, CA
grapefruit, grassy notes, tropical fruit

BIG SALT WHITE BLEND 16/62
Dundee, OR, US
day at the beach in a bottle

CHERRIER-FRERES SANCERRE
20/78
Loire Valley, FR
vibrant acidity, strong minerality

FAMILLE PERRACHON
CHARDONNAY 14/54
Bourgogne, FR
white flower, creamy, clean finish

TRIENNES ROSE 16/62
Cotes de Provence, FR
light cherry and minerals, tanins

MONTE RIO 'THE BENCH'
ORANGE VERMENTINO 15/58
Lodi, CA, US
apricot blossoms, black tea,
balanced acidity

ROTTENSTEINER PINOT NOIR
18/70
Alto Adige, IT
ripe cherry, fig, light spice

DOM. LA GUICHARD CDR 13/50
Cotes du Rhone, FR
fresh fruit, lavender, forest floor

THE PARING CAB SAUV 16/62
California, US
bright red fruit, black plum, dusty
tanins

EGGNOG
frozen grog with a rum....punch!

PINA COLADA
frozen concoction that helps you hang on
add a floater (coconut or pineapple rum)

N/A DEVILS FOOT/ EDMUNDS' OAST
MARGARITA 12
crisp, tangy and refreshing 0.0%

N/A ST AGRESTIS PHONY WHITE NEGRONI 13
a lemon is all that's needed 0.0%

Beer

DRAFT

WESTBROOK "CRAB CLAW" LAGER 8
brewed for us (available in 16oz cans to go)

EDMUND'S OAST
"SOMETHING COLD" BLONDE 8

REVELRY "LEFTY LOOSEY" IPA 8

MAINE BREWING CO. "LUNCH" IPA 10

BOTTLED & CANNED

MILLER LIGHT 5
the GOAT light beer 4.2%

PACÍFICO 6
the ultimate beach beer 4.5%

N/A CEEBO "PILSNER" 7
german style pilsner 0.5%



Non-Spirited

CAT TALES 10
hibiscus, horchata, lime, ginger beer

HIGH C'S 10
cucumber, coconut, lime, mint

OYSTER SHOOTER

vodka, tomato, lemon, a little spicy stuff
+ an oyster on the half shell, mignonette,
chives