

# SULLIVAN'S

## LUNCH

### Good BEGINNINGS

DAILY OYSTERS (EA)\* 4  
classic garnishes

CRAB TOSTADA 20  
pickled peppers, green harissa

BROILED OYSTERS (6) 26  
fermented chili butter

CEVICHE MIXTO\* 22  
sweet potato leche de tigre

PEEL & EAT SHRIMP 24  
cocktail sauce, spicy horseradish

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

SPICY TUNA & RICE BOWL\* 19  
CGR middlins, avocado, popped sorghum,  
benne

SMOKED FISH DIP 16  
cornichon + crackers

### Iced Fish Shack STACK

dozen raw oysters, ceviche,  
peel & eat shrimp  
94

BUILD YOUR OWN MP

# FISH

### Salads & SUCH

"SIDE SALAD" 12  
tomato, cucumber, bread crumbs,  
green goddess dressing

CITRUS & BEET SALAD 15  
blue cheese dressing, chives

ROASTED DELICATA SQUASH 15  
citrus butter, pepita

CLAM & FISH CHOWDER 16  
root vegetables, rye croutons

BUTTERBEAN & FARRO SALAD 14  
upstate veggies, jalapeño vinaigrette

CELERY SALAD 17  
walnuts, cheddar, dates

### Main EVENTS

WARM BUTTERED LOBSTER ROLL 36  
waffle cut chips, Hawaiian roll

AL PASTOR FISH TACOS 19  
charred pineapple salsa, corn tortillas

FRIED FISH SANDWICH 25  
cubano bread, lettuce, tomato, garlic  
mayo, fries

DOUBLE CHEESEBURGER 24  
b&b pickles, caramelized onions, Sully's  
sauce, fries

BLACKENED FISH 26  
gem lettuces, winter veg, sherry  
vinaigrette

SULLY'S BASKETS 29  
cornmeal dusted fish & shrimp,  
coleslaw, fries, tartar

FOOD by  
JASON STANHOPE



# CAMP

## 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

#### WEIRD SCIENCE

gin, coconut, celery, lime, tonic

#### SEA LEGS

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

#### PEACH BUM

cachaça, aged rum, peach, lime, mint

#### NINE LIVES

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

#### ISLAND EMBERS

mezcal, guava, lime, orgeat, grapefruit soda

#### JET PILOT

rum blend, falernum, cinammon, grapefruit, lime, absinthe, angostura bitters

#### PAIN KILLER

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

#### BLESS UP

aged rum, jamacian rum, campari, sweet vermouth, banana, allspice

## Wine

### GLASS

MONT MARCAL BRUT CAVA 12/48

Cataluna, SP  
apples, crisp bubbles

MAÎTRE DE CHAI SPARKLING CHENIN BLANC 24/94

Yolo County, CA, US  
bright, savory, dry and crisp minerality

LOUIS DE GRENELLE BRUT ROSE 17/66

Loire, FR  
dry, light, pink bubbles

DOM CARREL & SENGER JACQUERE 15/57

Savoie, FR  
white flowers, crisp apple

UPWELL SAUV BLANC 12/45

Napa, CA  
bright acidity, fresh herbs

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

#### PINA COLADA

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

N/A DEVILS FOOT/ EDMUND' 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

GUINNESS IRISH STOUT 8

### BOTTLED & CANNED

MILLER LIGHT 5  
the GOAT light beer

PACÍFICO 6  
the ultimate beach beer

N/A ATHLETIC IPA 7  
citrus, piney IPA 0.5%

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