

SULLIVAN'S

LUNCH

Good BEGINNINGS

DAILY OYSTERS (EA)* 4
classic garnishes

CRAB TOSTADA 18
aji dulce, green harissa

BROILED OYSTERS (6) 24
fermented chili butter

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

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
pickles + crackers

Iced Fish Shack STACK

dozen raw oysters, ceviche,
peel & eat shrimp
94

BUILD YOUR OWN MP

FISH

Salads & SUCH

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

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

ROASTED DELICATA SQUASH 15
citrus butter, pepita

CLAM & FISH CHOWDER 16
fall vegetables, croutons

BUTTERBEAN & FARRO SALAD 14
jalapeño vinaigrette

CELERY SALAD 17
walnuts, cheddar, dates

Main EVENTS

WARM BUTTERED LOBSTER ROLL 34
waffle cut chips, Hawaiian roll

AL PASTOR FISH TACOS 19
charred pineapple salsa, corn tortillas

FRIED FISH SANDWICH 24
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
vinagrette

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

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

NINE LIVES
Don Gato tequila, carolina gold rice horchata
syruk, 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

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

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

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 minerlaity

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 PHOOZER

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