FISH CAMP BEVERAGES

COCKTAILS $14
CLASSIC PINEAPPLE DAIQUIRI  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 BUCANNEER  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

BEER

Draft
SULLIVAN’S CRAB CLAW 5%  crushable lager. Westbrook exclusive to Fish Camp.....8
FREEHOUSE BATTERY BROWN ALE 5.2%  balanced brown ale with malty finish.......8
MAINE LUNCH IPA 7%  intense hops, tropical citrus and pine..........................10
COAST KÖLSCH 4.8%  easy drinking with honey and wheat notes....................8
MUNKLE SILVER SHOES STOUT 6.1%  cocoa notes on this belgian style brew.........8

Cans & Bottle
MILLER LIGHT 4.2%  American style pilsner, smooth & light (12oz)....................4
CHARLESTOWNE FERMENTORY OVERFLOW IPA 7.1% (16oz).............................11
SULLIVANS CRAB CLAW 5% crushable lager. Westbrook exclusive to Fish Camp
(16 oz)..............................................................................................................8
PACIFICO 4.5% Mexican style pilsner, citrusy beach beer (12oz bottle)...............6

N/A
ATHLETIC FREE WAVE HAZY 0.5%  mouthwatering, low ABV, IPA .......................7
WINE

Bubbly
AZIMUT Cava Brut Nature Spain ........................................... 14/62
GASPARD Bulles Sparkling Rose Loire Valley .......................... 15/66
CHANDON “By the Bay” Method Champenoise Carneros this special pro-
duction, 100% Chardonnay grows up on vineyards overlooking San Pablo Bay and
is made for our seaside menu ............................................. 23/100

White
DOMAINE DE LA QUILLA Melon France great with oysters .............. 11/48
CHATEAU LE RAZ Bergerac Blanc France ............................... 10/42
CHRISTINA Gruner Veltliner Austria all natural .......................... 14/62
MASEY DACTA Sauvignon Blanc New Zealand ........................ 11/46
CLEMMENT ET FLORIAN BERTHIER Sauvignon Blanc Loire Valley 13/58
D’ORSARIA Chardonnay Fruli, IT curvy, honey and golden pears ....... 12/48
T. BERKELEY Chenin Blanc California organic ......................... 12/48

LULI Chardonnay Santa Lucia Highlands fresh warm yellow fruits, oak ...... 70
TARPON CELLARS Orange Wine Central Coast chenin, nutty ............... 69
DANIEL DAMPT Chablis Burgundy steely chardonnay .................... 75

Pink
LE PROVENCAL Rose Provence raspberries, dynamic acidity ........... 14/42
KIVELSTADT Zinfandel California not your typical zin, served chilled .... 14/62

Red
HORNILLOS Tempranillo Ribera del Duero a warm rich Spanish abrazo .. 15/60
KING & CANNON CELLARS Pinot Noir Willamette Valley .................. 14/65
ULTRAVIOLET Cabernet California ....................................... 12/58

LOVE YOU BUNCHES Carbonic Sangiovese Central Coast pizzazy, cherry . 65
HAZELFERN Pinot Noir Willamette Valley velvety, wild strawberry, staff favorite 80
PIERRE USSEGLIO “Cuvée Girard” Châteauneuf-du-Pape Rhone ........ 108
CHATEAU MONGRAVEY Margaux Bordeaux ................................ 125
ALPHA OMEGA Cabernet Sauvignon Napa Valley ...................... 220

SULLIVAN’S
FISH CAMP

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