

SULLIVAN'S

DINNER

Beachy BEGINNINGS

DAILY OYSTERS (EA)* 4
classic garnishes

CRAB TOSTADA 20
pickled peppers, green harissa

CEVICHE MIXTO* 22
sweet potato leche de tigre

PEEL & EAT SHRIMP 24
cocktail sauce, spicy horseradish

SICILIAN CRUDO* 24
pistachio, castelvetrano

SMOKED FISH DIP 16
cornichon + crackers

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

BROILED OYSTERS (6) 26
fermented chili butter

CRISPY SHRIMP 16
laotian sweet & sour sauce

Iced Fish Shack STACK

dozen raw oysters,
peel & eat shrimp, ceviche
94

BUILD YOUR OWN MP

Salads & SUCH

CITRUS & BEET SALAD 15
blue cheese dressing, chives

CELERY SALAD 17
walnuts, cheddar, dates

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

CLAM & FISH CHOWDER 16
root vegetables, rye croutons

ROASTED DELICATA SQUASH 15
citrus butter, pepita

BUTTERBEAN & FARRO SALAD 14
upstate veggies, jalapeño vinaigrette

Main EVENTS

WARM BUTTERED LOBSTER ROLL 36
waffle cut chips, Hawaiian roll

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

CATCH OF THE DAY 39
celery root, arugula pesto, shiitake

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

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

LOWCOUNTRY BOIL 34
shrimp, andouille, potato, corn

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

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, jamaican rum, campari, sweet vermouth, banana, allspice

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

GUINNESS IRISH STOUT 8

BOTTLED & CANNED

MILLER LIGHT 5
the GOAT light beer 4.2%

PACÍFICO 6
the ultimate beach beer 4.5%

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

N/A CEEBO "PILSNER" 8
german style pilsner 0.5%



OYSTER PHOOZER

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

Non-Spirited

CAT TALES 10
hibiscus, horchata, lime, ginger beer

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

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