

SULLIVAN'S

DINNER

Good BEGINNINGS

DAILY OYSTERS (EA)* 3.5
classic garnishes

CHILLED CRAB CLAWS 24
drawn butter

BROILED OYSTERS (6) 24
fermented chili butter

PEEL & EAT SHRIMP 21
cocktail sauce, spicy horseradish

CEVICHE MIXTO* 22
leche de trigre, melon, saltines

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

Good Fish Shack STACK

choice of raw oysters, crab claws,
peel & eat shrimp, ceviche
MP

FISH

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

SMOKED FISH DIP 16
crunchy vegetables, crackers

DIVER SCALLOP CRUDO* 18
brown butter, lemon, capers

Salads & SUCH

BIBB LETTUCE SALAD 15
bacon, succotash, green goddess

ROASTED SWEET PEPPERS 10
smoked almond, balsamic, mint

BUTTERBEAN SALAD 12
heirloom tomato

SWEET CORN 10
chili, lime

Main EVENTS

WARM BUTTERED LOBSTER ROLL 34
waffle cut chips, Hawaiian roll

AL PASTOR FISH TACOS 25
charred pineapple salsa, corn tortillas, CGR

FRIED FISH SANDWICH 23
cubano bread, lettuce, tomato, garlic
mayo, fries

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

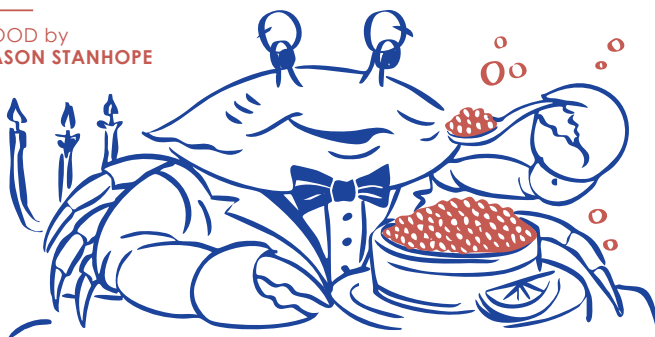
CATCH OF THE DAY 39
chef's daily choice of fish and veggies

LOWCOUNTRY BOIL 32
shrimp, andouille, potato, corn

STEAK FRITES 38/40
choice of Yellowfin Tuna or Brasstown
Butcher's Steak, parisian steak sauce,
fries

SULLY'S BASKETS 32
butterbean salad, hush puppies, tartar
choice of shrimp, fish, or combo

FOOD by
JASON STANHOPE



CAMP