**BEER**

**DRAFT**

- **SULLIVAN’S CRAB CLAW 5%**
  - crushable lager. Westbrook exclusive to Fish Camp

- **FREEHOUSE BATTERY BROWN ALE 5.2%**
  - balanced brown ale with malty finish

- **MAINE LUNCH IPA 7%**
  - intense hops, tropical citrus and pine

- **COAST KÖLSCH 4.8%**
  - easy drinking with honey and wheat notes

- **MUNKLE SILVER SHOES STOUT 6.1%**
  - cacao notes on this belgian style brew

**CANS & BOTTLES**

- **MILLER LIGHT 4.2%**
  - American style pilsner, smooth & light (12oz)

- **CHARLESTOWNNE FERMENTORY ROTATING CAN 7.1% (16oz)**

- **SULLIVANS CRAB CLAW 5%**
  - crushable lager. Westbrook exclusive to Fish Camp (16 oz)

- **PACIFICO 4.5%**
  - Mexican style pilsner, citrusy beach beer

**N/A**

- **ATHLETIC FREE WAVE HAZY 0.5%**
  - hoppy low abv brew, notes of citrus and pine

---

**DRINKS**

**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 BUCCANEER**
  - 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**
  - gordon 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

**TO SHARE (ONE LITER) $32**

- **BIG GULP**
  - flor de caña rum, lime, orange, pineapple, agave, falernum

**MOCKTAILS $7**

- **VIRGIN MAI TAI**
  - pineapple, orange, almond, lime, cherry

- **STRAWBERRY LEMONADE**
  - lemon, strawberry, ginger

---

Sullivan’s Fish Camp applies a 3% service charge to all checks to help offset the cost of merchant fees.
**WINES**

**ROSE**

- **LE PROVENCAL Rosé Provence**
  - juicy plum, maraschino cherry, orange zest

- **KIVELSTADT Zinfandel California**
  - chilled, easy drinking raspberry, touch of candy

**RED**

- **MANOS NEGRAS Malbec Mendoza**
  - 14/62
  - juicy plum, maraschino cherry, orange zest

- **KING & CANNON CELLARS Pinot Noir Willamette Valley**
  - 14/62
  - red and black cherry, delicate, hint of vanilla

- **ULTRAVIOLET Cabernet California**
  - 12/62
  - blackberry compote, violets

- **DUCROUX MORGON Gamay Beaujolais**
  - 12/62
  - juicy, ripe berry, hint of spice

- **HEDGES Cabernet Sauvignon Red Mountain, WA**
  - 130
  - rich, blackberry, cocoa, touch of dry tobacco

- **PAUL AUTARD Grenache Châteauneuf-du-Pape**
  - 156
  - elegant, black pepper, chocolate

**ABOUT OUR WINES**

Certified Organic or Certified Sustainable wines are noted with: ◊

Wine is ultimately an agricultural product and, like our food, our wine list is sourced as much as possible from family farms.