

SULLIVAN'S

DINNER

Beachy BEGINNINGS

DAILY OYSTERS (EA)* 4
classic garnishes

COCKTAIL CLAWS VERDE 24
apple, cucumber, cilantro

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

PEEL & EAT SHRIMP 24
cocktail sauce, spicy horseradish

SICILIAN CRUDO* 22
pistachio, castelvetrano, fennel

SMOKED FISH DIP 16
pickles + crackers

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

BROILED OYSTERS (6) 24
fermented chili butter

CRISPY SHRIMP 16
jeow som

Iced Fish Shack STACK

dozen raw oysters,
cocktail crab claws,
peel & eat shrimp
96

BUILD YOUR OWN MP

Salads & SUCH

CITRUS & BEET SALAD 15
blue cheese dressing, chives

CELERY SALAD 17
walnuts, cheddar, dates

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

APPALACHIAN POTATO FRITTERS 12
salt fish, waygu mayo

CLAM & FISH CHOWDER 16
fall vegetables, croutons

ROASTED DELICATA SQUASH 15
citrus butter, pepita

BUTTERBEAN & FARRO SALAD 14
jalapeño vinaigrette

Main EVENTS

WARM BUTTERED LOBSTER ROLL 34
waffle cut chips, Hawaiian roll

CRISPY FISH SANDWICH 24
cubano bread, lettuce, tomato, garlic
mayo, fries

CATCH OF THE DAY 39
celery root, arugula pesto

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

STEAK FRITES 44
Brasstown Butcher's Steak, Parisian steak
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
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 syrup, 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

HOTEL TROPICALIA
melon, peach, pineapple, botanicals, brandy

BLESS UP
aged rum, jamaican 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

EGGNOG
frozen grog with a rum....punch!

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

BOTTLED & CANNED

MILLER LIGHT 5
the GOAT light beer 4.2%

PACÍFICO 6
the ultimate beach beer 4.5%

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

REVELRY BEACH HAUS PILSNER 8
the local beach beer 4.2%



Non-Spirited

CAT TALES 10
hibiscus, horchata, lime, ginger beer

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

OYSTER SHOOTER

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