**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
- **TWO BLOKES KÖLSCH 4.8%**
  - hops of freshly cut grass and pears
- **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

*Served Daily*

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**DRINKS**

**COCKTAILS $14**
- **CLASSIC PINEAPPLE DAQUIRI**
  - 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
- **BLUSH BABY**
  - blood orange. coconut milk. altos tequila. cointreau. lime juice. agave.
  - try as a mocktail ..... $7

**FROZEN COCKTAILS $13**
- **PIÑA COLADA**
  - flor de caña rum. malibu rum. pineapple. coconut
- **PALOMA**
  - altos tequila. grapefruit. lime. agave. oj
  - add a hilton head dark pineapple rum or mezcal floater ....... $5

**TO SHARE (ONE LITER)**
- **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

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

**PERLE BLEUE** Folle Blanche Sur Lie Loire 11/44
driest white, melon, salt spray

**CHATEAU LE RAZ** Bergerac Blanc France 10/40
fleshy melon, rich, creamy

**CHRISTINA** Gruner Veltliner Austria 12/48
green apple, bright acidity, pepper

**MASSEY DACTA** Sauvignon Blanc New Zealand 11/44
grapefruit, lime, grassy

**CLEMENT ET FLORIAN BERTHIER** “Baby Sancerre” Loire Valley 13/58
bright, flinty, crisp

**SASS** Chardonnay Willamette Valley 13/58
honeyed apple, asian pear, 20% new oak

**T. BERKLEY** Chenin Blanc Mendocino 12/48
vibrant acidity, notes of honeycomb, lemon curd

**LULI** Chardonnay Santa Lucia Highlands 70
fresh warm yellow fruits, oak

**TARPON CELLARS** Orange Wine Central Coast 69
chenin, nutty

**DANIEL DAMPT** Chablis Burgundy 75
steely chardonnay

**RED**

**Manos Negras** Malbec Mendoza 14/56
juicy plum, maraschino cherry, orange zest

**KING & CANNON CELLARS** Pinot Noir Willamette Valley 14/56
red and black cherry, delicate, hint of vanilla

**ULTRAVIOLET** Cabernet California 12/48
blackberry compote, violets

**HAZELFERN** Gamay Willamette Valley 80
raspberry, pomegranate, dark cherry

**Morgon** Gamay Beaujolais 99
juicy, ripe berry, hint of spice

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

**CHATEAUNEUF DE PAPE** Cabernet Sauvignon Rhone 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.