

BEER

DRAFT

SULLIVAN'S CRAB CLAW 5% 8
crushable lager. Westbrook exclusive to Fish Camp

FREEHOUSE BATTERY BROWN ALE 5.2% 8
balanced brown ale with malty finish

MAINE LUNCH IPA 7% 10
intense hops, tropical citrus and pine

TWO BLOKES KÖLSCH 4.8% 8
hops of freshly cut grass and pears

MUNKLE SILVER SHOES STOUT 6.1% 8
cacao notes on this belgian style brew

CANS & BOTTLES

MILLER LIGHT 4.2% 4
American style pilsner, smooth & light (12oz)

CHARLESTOWNE FERMENTORY ROTATING CAN 7.1% (16oz) 11

SULLIVANS CRAB CLAW 5% 8
crushable lager. Westbrook exclusive to Fish Camp (16 oz)

PACIFICO 4.5% 6
Mexican style pilsner, citrusy beach beer

N/A

ATHLETIC FREE WAVE HAZY 0.5% 7
hoppy low abv brew, notes of citrus and pine



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

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

BUBBLES

AZIMUT **Cava Brut Nature** *Spain* ◇ 14/62
complex, intense, elegant

GASPARD **Bulles Sparkling Rosé** *Loire Valley* ◇ 15/66
fruity rosé, sparkle of life

CHANDON **"By the Bay" Method Champenoise** *Carneros* 25/100
100% Chardonnay grown overlooking San Pablo Bay, zesty, fresh, perfection

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

WINES

ROSÉ

LE PROVENÇAL **Rosé** *Provence* ◇ 14/56
raspberries, dynamic acidity 2022

KIVELSTADT **Zinfandel** *California* ◇ 14/56
chilled, easy drinking raspberry, touch of candy

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.