Salads & BOWLS

BBQ GRILLED CARROTS ........................................... 15
sprouts, seeds, ranch

LEAFY GREEN SALAD ........................................... 14
greens, shaved vegetables, garlic breadcrumbs, parmesan, citrus vinaigrette

FALL SALAD ......................................................... 16
hearty greens, shaved asian pear, pomegranate seeds, whipped goat cheese, spiced walnuts

BUTTERNUT SQUASH SOUP .................................... 1.3
cup 7 /bowl 1.3
fall spiced creme fraiche, roasted seeds

BEACH BOWL ...................................................... 19
Quinoa tabouli, roasted zucchini and bell peppers, marinated butterbeans, chili garlic greens, sunflower hummus

Add grilled fish ................................................. 12
Add grilled Tarvin shrimp .................................. 12

Sandwiches

FISH CAMP SANDWICH ........................................... 21
jerk rubbed fish, cucumber cilantro relish, shredded cabbage, aioli, milk bun

NEW ENGLAND LOBSTER ROLL ................................ 3.2
split top roll, fries

SWORDFISH AL PASTOR TACOS ..................................... 22
fresh tortillas, salsa verde, charred pineapple, cabbage

FISH CAMP BURGER* ............................................ 19
Brasstown Beef, house b&b pickles, caramelized onions, american cheese, Sully’s sauce

Big PLATES

FISH AND CHIPS ................................................... 24
beer battered local catch, coleslaw, pickled green tomato tartar, lemon

TARVIN SHRIMP LINGUINI ........................................ 31
confit garlic, chili, lemon, cherry tomato, parsley seabeans

DAYBOAT CATCH ................................................ MKT
farmer’s market vegetables, salsa verde

FISH AND SHRIMP GREEN CURRY .......................... 28
Carolina Gold rice, seasonal vegetables

Sullivan’s SWEETS

SULLIVAN’S SOFT SERVE ......................................... 6
make it “kiddies” size ........................................... 4
chocolate, caramel, strawberry toppings .................................. 2

SULLIVAN’S SUNDAE ............................................. 10
ask your server about our seasonal sundae

BANANA BREAD PUDDING ........................................ 8
nutella, caramel, try with Sullivan’s soft serve a la mode .................. 2

KEY LIME PIE ..................................................... 10
graham cracker crust, whipped cream

Seafood & STARTERS

DAILY OYSTERS* ............................................ 3.5 EA
champagne mignonette, cocktail sauce

CLAM FLATBREAD* ............................................... 12
housemade flatbread, clam sauce, parsley, chili flake

TUNA CRUDO* .................................................... 19
yuzu tonatoo, capers, cucumber, red onion, pickled mustard seed

TARVIN PEEL AND EAT SHRIMP .............................. 17
old bay, cocktail sauce, lemon

SMOKED FISH DIP .................................................. 16
sour pickles, butter crackers

JALAPEÑO & GOUDA HUSH PUPPIES .......................... 13
whipped honey butter, sea salt

TRUFFLE PARMESAN FRIED SHRIMP .......................... 21
roasted garlic aioli

TUNA TOSTADA* ................................................... 16
Mitla Tortilla, avocado, crème, ancho chilli, cilantro, peanuts

SWEET POTATO HUMMUS .................................... 10
Lowcountry yogurt, moroccan spices, Tiller sourdough, candied pecans

Palates

DAY BOAT CATCH .............................................. MKT
farmer’s market vegetables, salsa verde

SULLIVAN’S FISH CAMP applies a 3% service charge to all checks to help offset the cost of merchant fees. This service charge is not a tip.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sullivan’s Island 2019 Middle Street S. Carolina 29482

‘Where we treat you like family.’ :: 1888
OUR PHILOSOPHY:

Named after its hometown of Sullivan’s Island, Sullivan’s Fish Camp first found its roots as a neighborhood institution, when it was established back in ’88. Some thirty years later, the Sullivan’s legacy lives on, bolstered by a shared love of fresh fish and good times!

Whether you’re sidled up to the bar for a cold beer on a hot afternoon (well-advised) or you’re snug in a booth for a family gathering - our goal at Sullivan’s stays the same - to provide delicious, seasonal dishes partnered with beautiful wines and warm, genuine hospitality.

FOOD:

We pride ourselves on using the best in local and abundant seafood, from shrimp off of Shem Creek to beautiful beeliner snapper, paired with seasonally available produce and our fair share of fruity cocktails.

After a day at the beach, there’s just nothing like a bucket of iced down rosé and a couple of our classic Truffled Shrimp Baskets - we can’t wait to reel you in!

WINE:

Here at Sullivan’s we’ve got a fun, seafood-lovin’ list that, much like our food menu, is sourced with intention and sustainability in mind. Chef recommends a look at our white wine list, which pairs beautifully with seafood!

THE MERCH SHACK:

Pop by our takeaway window for a soft-serve, a meal on the go or a 4 pack of Sully’s Crab Claws for the fridge! Our little merch shack has it all, not too mention fresh Sullivans gear to get you beach ready in no time!

COMMUNITY:

From Local’s Night to Wine Dinners, Sullivan’s is about bringing people together over good food and conversation! Join us every Wednesday for Lobster Night. Follow along on insta @sullivansfishcamp, and sign up for our newsletter at sullivansfishcamp.com to stay in the loop of incredible events to come!