SULLIVAN'S FISH CAMP

Quality SEAFOOD SERVED DAILY

SULLIVAN'S ISLAND 2019 MIDDLE STREET S. CAROLINA 29482

Leafood & STARTERS	Landwiches
DAILY OYSTERS*	FISH CAMP SANDWICH
SWEET POTATO HUMMUS	NEW ENGLAND LOBSTER ROLL
CLAM FLATBREAD*	SWORDFISH AL PASTOR TACOS22 fresh tortillas, salsa verde, charred pineapple, cabbage
TUNA CRUDO*	FISH CAMP BURGER*
TARVIN PEEL AND EAT SHRIMP	onions, american cheese, Sully's sauce Big PLATES
SMOKED FISH DIP16	isig i EniEs
sour pickles, butter crackers JALAPEÑO & GOUDA HUSH PUPPIES13	FISH AND CHIPS24 beer battered local catch, coleslaw,
whipped honey butter, sea salt	pickled green tomato tartar, lemon
TRUFFLE PARMESAN FRIED SHRIMP21 roasted garlic aioli	TARVIN SHRIMP LINGUINI
TUNA TOSTADA*	DAYBOAT CATCHMKT farmer's market vegetables, salsa verde
	FISH AND SHRIMP GREEN CURRY28 Charleston gold rice, seasonal vegetables
Lalads & BOWLS	RED WINE BRAISED SHORT RIB
BBQ GRILLED CARROTS	Jullivan's SWEETS
EAFY GREEN SALAD	SULLIVAN'S SOFT SERVE
WINTER SALAD	SULLIVAN'S SUNDAE
BUTTERNUT SQUASH SOUPcup 7 /bowl 1 3 fall spiced creme fraiche, roasted seeds	BANANA BREAD PUDDING
BEACH BOWL	KEY LIME PIE10 graham cracker crust, whipped cream
Add grilled fish	Sullivans 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 meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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!

We are proud to support our FARMERS AND FISHERMAN:

Abundant Seafood
Annie Mae's
Anson Mills
Bradford Farm
Brasstown Beef
Crosby's
Grow Food Carolina
Kindlewood Farms
King's Tide
Kurios Farm

Lowcountry Oyster Co.
Lowcountry Shellfish
Marsh Hen Mill

Mitla Tortilla Co.

Raven Farms
Rosebank Farms

Steamboat Creek Oyster Co.

Tarvin Seafood

Vertical Roots

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!