

SULLIVAN'S SEASONAL

**ROASTED BEET & SPINACH SALAD 9**

Roasted Red & Yellow Beets, Spinach, Bacon, Goat Cheese, Red Onions & Honey Bacon Dressing

**HOUSE-CUT PORK CHOP 32**

Smoked Gouda & Bacon Grits, Apple-Bourbon Chutney

**JUMBO LUMP CRAB STUFFED TROUT 34**

Citrus Tarragon Butter

**LOBSTER MASHED POTATOES 14**

Creamy Mashed Potatoes, Lobster Meat, Lobster Cream Sauce & Chives

**SWEET POTATO CASSEROLE 8.5**

Roasted Sweet Potato, Vanilla, Brown Sugar & Honey Pecan Crust

**BLACK VELVET CAKE 10**

Luxardo Cherries, Vanilla Spiked Cream Cheese Icing & Fudge Sauce

----- SHELLFISH -----

**HOT SEAFOOD SAMPLER 70**

Warm Garlic Butter Shrimp, Steamed Alaskan King Crab, Grilled Cold Water Lobster Tail & Oysters Rockefeller

**OYSTERS ROCKEFELLER 13.95**

Hand-Shucked Oysters, Spinach, Creamy Parmesan & Garlic Sauce

**WILD CAUGHT ALASKAN KING CRAB LEGS 39.5**

1lb. Chilled or Steamed

**STONE CRAB CLAWS**

Fresh Chilled Florida Stone Crab Claws, Cracked in House & served with Mustard Sauce

2/\$28 - 4/\$56 - 6/\$75

**SEAFOOD SAMPLER\* 60**

Cracked Stone Crab Claws, Cocktail Shrimp, Alaskan King Crab & Oysters on the Half Shell... ---  
INDULGE--- 10 (each) Asian Ahi Tuna Tartare - Spicy Mustard Sauce Blue Crab Cocktail - Louie  
Sauce

STARTERS

**CHEESESTEAK EGGROLLS 13**

Sweet & Spicy Chili Sauce & Honey Mustard

**SHRIMP CARGOT 14.5**

Lemon-Garlic Butter, Melted Havarti Cheese & Baguette

**SEARED RARE AHI TUNA\* 16**

Pickled Ginger & Spicy Mustard Sauce

**CRISPY SHANGHAI CALAMARI 15.75**

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions

**LUMP CRABCAKE 16.5**

Cabbage Slaw & Roasted Garlic Tartar Sauce

**JUMBO SHRIMP COCKTAIL 16.5**

Cocktail Sauce & Lemon

OYSTERS ON THE HALF SHELL\* 16  
Cocktail Sauce, Horseradish & Saltines

SOUPS & GREENS

FRENCH ONION SOUP 9  
Gruyère, Swiss & Parmesan Cheese  
SHRIMP & LOBSTER BISQUE  
Shrimp, Lobster, Sherry & Cream  
Bowl 9.5/Cup 8

MARKET FRESH GREENS 7

Cherry Tomatoes, Radish, Shaved Gruyère Cheese & Shallot-Dijon Vinaigrette

ICEBERG LETTUCE WEDGE 7

Vine Ripe Tomatoes, Crumbled Blue Cheese & Blue Cheese Dressing

CAESAR SALAD 8

Crisp Romaine Leaves, Parmesan, Fresh Croutons & Creamy Caesar Dressing

BABY KALE SALAD 9

Crisp Apples, Dried Cranberries, Candied Pecans, Crumbled Goat Cheese & Apple Cider  
Vinaigrette

Add a salad to any entrée \$5

FRESH SEAFOOD

BROILED SALMON ROCKEFELLER\* 33

Fresh Sautéed Spinach, Crabmeat, Béarnaise Sauce & Crisp Bacon

BACON-WRAPPED SEA SCALLOPS\* 36.5

Roasted Corn-Jicama Slaw & Peach BBQ Glaze

SEARED AHI TUNA\* 36

Cajun Spice Rubbed, Cucumber Noodles & Spicy Mustard Sauce

PAN-SEARED SEA BASS "HONG KONG STYLE" 38.5

Baby Bok Choy & Sherry-Soy Glaze

WILD CAUGHT KING CRAB LEGS 39.5

1lb, Steamed, Melted Butter & Lemon

1 POUND LOBSTER TAIL 59.5

Simply Broiled, Carved Tableside & Served with Drawn Butter

OUR SIGNATURE STEAKS

FILET MIGNON\* 8OZ 38

FILET MIGNON\* 12OZ 43.5

FILET DUXELLE\* MUSHROOM STUFFED 8OZ 39.5

NEW YORK STRIP\* 12OZ 37.5

NEW YORK STRIP\* 16OZ 43

BONE-IN KC STRIP\* 18OZ 44.5

RIBEYE\* 16OZ 43  
BONE-IN RIBEYE\* COWBOY CUT 22OZ 45  
PORTERHOUSE\* 24OZ 49  
DRY-AGED NEW YORK STRIP\* 14OZ 44.5  
DRY-AGED LONG BONE RIBEYE\* 26OZ 59.75  
SELECT A COMPLIMENTARY SAUCE OF YOUR CHOICE  
Sauces: Béarnaise, Bourbon Peppercorn, Bordelaise  
TOP IT OSCAR STYLE 11  
Lump Crab, Asparagus & Bearnaise  
SIGNATURE BUTTERS 3  
Cajun, Gorgonzola Garlic, Cabernet Goat Cheese

ENTREES

ROASTED BALSAMIC CHICKEN 26  
Wild Mushroom Couscous & Cipollini Onions  
ROASTED RACK OF LAMB\* 41.5  
Grain Mustard-Rosemary Glaze  
AMERICAN BURGER\* 15  
American Cheese, Shaved Lettuce, Tomatoes, Red Onions, Bread & Butter Pickles, Brioche  
Bun & French Fries  
STEAKHOUSE SALAD\* 25.5  
Broiled Sliced Strip Steak, Deviled Egg, Mixed Greens, Avocado, Bacon, Parmesan, Blue Cheese  
& Lemon-Horseradish Dressing