

DINNER STARTERS ★

Lump Crab Bruschetta.....	13.99
Goat Cheese, Basil Pesto, Balsamic Tomatoes, & Balsamic Glaze	
Fried Green Tomato Stack.....	11.99
Layered with Tarragon Crab Salad & Creamy Shellfish Sauce	
Iron Skillet Mussels.....	13.99
Fresh Tomatoes, Roasted Garlic, Shallots, White Wine, Cream, & Herb Butter	
Chilled Blue Crab Dip with Assorted Crackers.....	9.99
Chilled Oysters on the Half Shell*	(half dozen/dozen) Market Price
Single Select Oysters with House-made Cocktail Sauce	
Peel N' Eat Shrimp.....	(1/4lb.) 8.99..... (1/2lb.) 15.99
Served Chilled with Old Bay Seasoning	
Fleet Landing Stuffed Hush Puppies	14.99
Filled with a Velouté of Lobster, Rock Shrimp, Leeks, & Corn over Creole Tomato Sauce	
Seared Blackened Shrimp.....	12.99
Pimento Cheese Grits & Sweet Corn Cream	
Baked Spinach & Artichoke Dip.....	10.99
Feta, Parmesan, & Cheddar Cheeses with Tortilla Chips	
Pan-Fried Carolina Lump Crab Cake	13.99
Pickled Corn Relish, Roasted Red Pepper Sauce, & Crispy Fried Onions	
Crispy Steak Calamari.....	13.99
Apricot Glaze & Red Pepper Remoulade	

SOUPS & SALADS ★

She Crab Soup with Blue Crab Roe & Sherry.....	9.99
Lowcountry Seafood Gumbo with Andouille Sausage, Okra, & Rice.....	9.99
Fleet Landing's House Salad.....	8.99
Choice of Balsamic Vinaigrette, Blue Cheese Dressing, or Creamy Pepper Parmesan	
Heart of Romaine Caesar Salad.....	8.99
Shaved Asiago, Croutons, & Creamy Garlic Dressing	
Iceberg Wedge Salad.....	9.99
Balsamic Tomatoes, Applewood Smoked Bacon, Crumbled Blue Cheese, Shaved Red Onion, & Carrot Curls with Blue Cheese Dressing	
Add to any Salad above: (must accompany salad)	
Grilled Chicken, Grilled Shrimp, or Grilled Salmon*	8.99
Carolina Crab Cake or Fried Oysters	10.99

LARGE SALADS ★

Baby Spinach & Fried Oyster Salad.....	15.99
Shaved Red Onion, Grape Tomatoes, Grilled Shiitake Mushrooms, Bacon, Goat Cheese, & Carrot Curls with Balsamic Vinaigrette	
Chilled Grilled Rare Flank Steak Salad*	15.99
Baby Mixed Greens, Sliced Marinated Flank Steak, Grape Tomatoes, Grilled Asparagus, Corn Relish, Herbed Goat Cheese, & Crispy Shallots with Sun-Dried Tomato Vinaigrette	
Mixed Greens Salad with Seared Shrimp	15.99
Red Seedless Grapes, Spiced Pecans, Gorgonzola Cheese, Grape Tomatoes, & Carrot Curls with Mixed Berry Vinaigrette	

**Prepared with Pork

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



DINNER SPECIALTIES ★

Charleston Shrimp & Grits	24.99
Jumbo Shrimp & Andouille Sausage Sautéed in a Tasso Ham Gravy over Creamy Grits	
Chargrilled Ribeye*	31.99
12 oz. Ribeye with Roasted Red Bliss Potatoes, Green Beans, & Demi Glacé	
Add: Seared Shrimp (8.99) Add: Carolina Lump Crab Cake (9.99)	
Carolina Lump Crab Cakes	27.99
Garlic Mashed Potatoes, Vegetable of the Day, Pickled Corn Relish, Roasted Red Pepper Sauce, & Crispy Fried Onions	
Crispy Whole Fried Southern Flounder with Apricot Glaze	26.99
Vegetable of the Day & Charleston Red Rice**	
Chicken Piccata	20.99
Pan-Seared Chicken Breast with Lemon, Capers, & Sun-Dried Tomatoes served with Roasted Fingerling Potatoes & Grilled Asparagus	
Pan-Seared Tilapia	21.99
Fingerling Potato and Sun-Dried Tomato Hash, Charred Asparagus, & Citrus Basil Butter	
Lowcountry Seafood Pasta	25.99
Fettuccini, Shrimp, Scallops, Crawfish, Mussels, Andouille Sausage, Asparagus, Tomatoes, Parmesan, & Creole Butter Sauce	
Lowcountry Boil	24.99
Jumbo Shrimp, Smoked Sausage, Corn on the Cob, Red Bliss Potatoes, & Diced Onions Simmered in Lager Broth	
Pan-Seared Blackened Triggerfish	23.99
Pimento Cheese Grits & Grilled Asparagus	

★ FLEET LANDING'S FRESH CATCH ★

Char-grilled or Pan-Roasted

Yellowfin Tuna*	Market Price	Atlantic Salmon*	24.99
Seared Scallops	Market Price	Jumbo Shrimp	24.99

Served with your choice of two side items and
one of our house-made sauces

Blackened Seasoning	Charred Tomato Vinaigrette
Garden Fresh Pesto	Ginger Honey Glaze
Lemon Dill Shallot Butter	(Additional Sauces 0.50)

★ FRIED SEAFOOD PLATTERS ★

Shrimp	23.99	Choice of Two	26.99
Flounder Filets	22.99	Choice of Three	29.99
Oysters	26.99	Additional Protein	10.99

Served with your choice of two side items

★ SIDES ★

Charleston Red Rice**
Southern Slaw
Garlic Mashed Potatoes
French Fries
Green Beans
Lowcountry Grits
Collard Greens**
Pimento Cheese Grits (add \$1)

**Prepared with Pork

Service charge of 18% may be applied to parties of six or more.

