

VEGETARIAN DINNER MENU ★

Baked Spinach & Artichoke Dip.....	10.99
Feta, Parmesan, & Cheddar Cheeses with Tortilla Chips	
Vegetarian Bruschetta	13.99
Goat Cheese, Basil Pesto, Balsamic Tomatoes, & Balsamic Glaze (without crab)	
Pasta with Vegetables.....	15.99
Sauteed Seasonal Vegetables, Angel Hair Pasta, Asiago, & Basil Pesto	
Fleet Landing's House Salad.....	8.99
Choice of Balsamic Vinaigrette, Blue Cheese Dressing, or Creamy Pepper Parmesan	
Iceberg Wedge Salad	9.99
Balsamic Tomatoes, Crumbled Blue Cheese, Shaved Red Onion, & Carrot Curls with Blue Cheese Dressing (without bacon)	
Baby Spinach & Fried Oyster Salad.....	15.99
Shaved Red Onion, Grape Tomatoes, Grilled Shiitake Mushrooms, Goat Cheese, & Carrot Curls with Balsamic Vinaigrette (without bacon)	
Sides Platter (choice of 3)	9.99
Sides Platter (choice of 4)	11.99
Lowcountry Grits	
Southern Slaw	
Six Hushpuppies	
French Fries	
Asparagus	
Green Beans	
Fried Okra	
Seasonal Mixed Vegetables	



GLUTEN-FREE DINNER MENU ★

Chilled Oysters on the Half Shell	Market Price
Single Select Oysters with House-made Cocktail Sauce (without crackers)	
Baked Spinach & Artichoke Dip	10.99
Feta, Parmesan, & Cheddar Cheeses with Tortilla Chips	
Chilled Blue Crab Dip	9.99
With chips instead of crackers	
Peel N' Eat Shrimp	
(1/4 lb.)	8.99
(1/2 lb.)	15.99
Served Chilled with Old Bay Seasoning	
Iron Skillet Mussels.....	12.99
Fresh Tomatoes, Roasted Garlic, Shallots, White Wine, Cream, & Herb Butter (without bread)	
Pan-Seared Blackened Triggerfish.....	23.99
Pimento Cheese Grits & Grilled Asparagus	
Char-Grilled Ribeye.....	31.99
12 oz. Ribeye with Roasted Red Bliss Potatoes & Green Beans (without demi glaze)	
Add Seared Shrimp	9.99
Add Seared Scallops	12.99
Pan-Seared Tilapia	21.99
Fingerling Potato and Sun-Dried Tomato Hash, Charred Asparagus, & Citrus Basil Butter	
All Salads (with the exception of Steak Salad and protein additions of crab cake or fried oysters, no croutons)	

★ FLEET LANDING'S FRESH CATCH ★

Char-grilled or Pan-Roasted

Yellowfin Tuna.....Market Price	Atlantic Salmon24.99
Seared ScallopsMarket Price	Jumbo Shrimp24.99

Served with your choice of two side items and
one of our house-made sauces (Additional sauces 0.50)

Blackened Seasoning	Charred Tomato Vinaigrette
Garden Fresh Pesto	Lemon Dill Shallot Butter

★ SIDES ★

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

