

══════ FLEET LANDING ══════

HAPPY HOUR
4-6 MONDAY - FRIDAY AT THE BAR

\$8 SPECIALTY COCKTAILS

HH FOODS

DEEP EDDY VODKA MARTINIS 7

VIRGIL KAINE BOURBON
MANHATTANS 7

WELL LIQUORS 4

HAPPY HOUR WINES 5
Canyon Road Pinot Grigio
Kenwood Chardonnay
Pepperwood Pinot Noir
Kenwood Cabernet Sauvignon
Red Rock Merlot
Jean Luc Colombo Rosé

ALL DRAFTS 1 off

DOMESTIC BOTTLES 2.5
Budweiser | Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

SHOTS 5
Rumplemintz | Espolòn
Jameson | Fireball

OYSTER SHOOTERS 6

CHARLESTON SUNSET

Deep Eddy Vodka, Coconut Rum,
Peach Schnapps, OJ, Cranberry, &
Pineapple Juices

DARK 'N STORMY

Gosling's Black Seal Rum & Gosling's
Ginger Beer

SIGNATURE MULE

Deep Eddy Vodka & Ginger Beer

J. DALY

Sweet Tea Vodka & Lemonade

GRANDMA'S CADDY

Classic Margarita with Grand Marnier
floater

POMEGRANATE MOJITO

Mojito made with Guava Rum and
Pomegranate Juice

CATHEAD BASIL LEMONADE

Basil, Cucumber, Lemon, Agave
Nectar, & Honeysuckle Vodka

PEEL N' EAT SHRIMP

served chilled with Old Bay
1/4 lb 8.99 1/2 lb 15.99

PIMENTO CHEESE DIP 7.99
with assorted crackers

CHILLED BLUE CRAB DIP 9.99
with assorted crackers

SHE CRAB SOUP 9.99
with blue crab roe & sherry

SEAFOOD GUMBO 9.99
with Andouille sausage, okra, & rice

STUFFED HUSH PUPPIES 14.99
lobster, rock shrimp, leeks, & corn

CRISPY STEAK CALAMARI 13.99
apricot glaze, red pepper
remoulade

FRIED GREEN TOMATO STACK 11.99
tarragon crab salad, shellfish sauce

CHILLED RAW OYSTERS MKT PRICE
single select oysters with
housemade cocktail sauce

