

DINNER STARTERS ★

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| 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 | 14.99 |
| Pickled Corn Relish, Roasted Red Pepper Sauce, & Crispy Fried Onions | |
| Crispy Steak Calamari..... | 13.99 |
| Apricot Glaze & Red Pepper Remoulade | |

SOUPS & SALADS ★

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| 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 ★

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| 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 ★

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| Charleston Shrimp & Grits | 24.99 |
| Jumbo Shrimp & Andouille Sausage Sautéed in a Tasso Ham Gravy over Creamy Grits | |
| Chargrilled Ribeye* | 32.99 |
| 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 | 28.99 |
| Garlic Mashed Potatoes, Vegetable of the Day, Pickled Corn Relish, Roasted Red Pepper Sauce, & Crispy Fried Onions | |
| 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

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| 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

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

★ FRIED SEAFOOD PLATTERS ★

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| 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 ★

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| 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.



DESSERTS ★

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| Huguenot Torte | 8.99 |
| Vanilla Ice Cream | |
| Vanilla Bean Crème Brulee | 8.99 |
| Key Lime Pie | 8.99 |
| Raspberry Sauce | |
| White Chocolate Bread Pudding..... | 8.99 |
| Crème Anglaise | |
| Southern Pecan Pie..... | 8.99 |
| Vanilla Ice Cream (add 1.00) | |
| Vanilla or Chocolate Ice Cream..... | 4.99 |
| Praline Sauce | |
| Fleet Landing Chocolate Torte | 8.99 |
| Cinnamon Pecan Crust, Whipped Cream, & Chocolate Sauce | |

