

DINNER STARTERS ★

Lump Crab Bruschetta.....	14.99
Goat Cheese, Basil Pesto, Balsamic Tomatoes, & Balsamic Glaze	
Fried Green Tomato Stack.....	12.99
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.....	10.99
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	15.99
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	15.99
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	11.99

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	25.99
Jumbo Shrimp & Andouille Sausage Sautéed in a Tasso Ham Gravy over Creamy Grits	
Chargrilled Ribeye*	33.99
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	29.99
Garlic Mashed Potatoes, Vegetable of the Day, Pickled Corn Relish, Roasted Red Pepper Sauce, & Crispy Fried Onions	
Chicken Piccata	21.99
Pan-Seared Chicken Breast with Lemon, Capers, & Sun-Dried Tomatoes served with Roasted Fingerling Potatoes & Grilled Asparagus	
Pan-Seared Tilapia	22.99
Fingerling Potato and Sun-Dried Tomato Hash, Charred Asparagus, & Citrus Basil Butter	
Lowcountry Seafood Pasta	27.99
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*	29.99	Atlantic Salmon*	25.99
Seared Scallops	29.99	Jumbo Shrimp	25.99

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		

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.



DESSERTS ★

Huguenot Torte	8.99
Vanilla Ice Cream	
Vanilla Bean Crème Brûlée	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	

