

══════ FLEET LANDING ══════

HAPPY HOUR

4-6 MONDAY - FRIDAY AT THE BAR

\$8 SPECIALTY COCKTAILS

BAR SNACKS

TITO'S HANDMADE VODKA
MARTINIS 7

VIRGIL KAINE BOURBON
MANHATTANS 7

WELL LIQUORS 4

HAPPY HOUR WINES 6
Canyon Road Pinot Grigio
Kenwood Chardonnay
Pepperwood Pinot Noir
Kenwood Cabernet Sauvignon
Red Rock Merlot
Rosé of the Day

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
Tito's Handmade Vodka, Admiral
Nelson Coconut Rum, Peach
Schnapps, Orange, Cranberry, &
Pineapple Juices

DARK 'N STORMY
Gosling's Black Seal Rum &
Gosling's Ginger Beer

SIGNATURE MULE
Tito's Handmade Vodka &
Ginger Beer

J. DALY
Firefly Sweet Tea Vodka & Lemonade

GRANDMA'S CADDY
Classic Margarita with Dulce Vida
Organic Tequila &
a Grand Marnier floater

POMEGRANATE MOJITO
Mojito made with Don Q Passionfruit
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 10.99
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 15.99
lobster, rock shrimp, leeks, & corn

CRISPY STEAK CALAMARI 13.99
apricot glaze, red pepper
remoulade

FRIED GREEN TOMATO STACK 12.99
tarragon crab salad, shellfish sauce

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

