

══════ FLEET LANDING ══════

HAPPY HOUR
4-6 MONDAY - FRIDAY AT THE BAR

\$8 SPECIALTY COCKTAILS

BAR SNACKS

LOCAL SWEETGRASS
VODKA MARTINIS 7

VIRGIL KAINE
BOURBON MANHATTANS 7

WELL LIQUORS 4

HAPPY HOUR WINES 6
White Wine on Tap
Rosé on Tap
Cava
Nightfall Pinot Noir

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

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 &
Pomegranate Juice

CATHEAD BASIL LEMONADE
Basil, Cucumber, Lemon, Agave
Nectar & Honeysuckle Vodka

HOUND DOG
Misunderstood Ginger Whiskey,
Peach, Mint, Lemon & Soda



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

