

VEGETARIAN DINNER MENU ★

Baked Spinach & Artichoke Dip.....	12
Feta, Parmesan, & Cheddar Cheeses with Tortilla Chips	
Vegetarian Bruschetta	14
Goat Cheese, Basil Pesto, Balsamic Tomatoes, & Balsamic Glaze (without crab)	
Pasta with Vegetables.....	16
Sautéed Seasonal Vegetables, Angel Hair Pasta, Asiago, & Basil Pesto	
Fleet Landing's House Salad.....	9
Choice of Balsamic Vinaigrette, Blue Cheese Dressing, or Creamy Pepper Parmesan	
Iceberg Wedge Salad	10
Balsamic Tomatoes, Crumbled Blue Cheese, Shaved Red Onion, & Carrot Curls with Blue Cheese Dressing (without bacon)	
Baby Spinach Salad.....	16
Shaved Red Onion, Grape Tomatoes, Grilled Shiitake Mushrooms, Goat Cheese, & Carrot Curls with Balsamic Vinaigrette (without bacon)	
Sides Platter (choice of 3)	10
Sides Platter (choice of 4)	12

★ SIDES ★

Southern Slaw	Garlic Mashed Potatoes
Green Beans	Lowcountry Grits
Six Hushpuppies	Asparagus
Seasonal Mixed Vegetables	Fried Okra
French Fries	



GLUTEN-FREE DINNER MENU ★

Chilled Oysters on the Half Shell.....	Market Price
Single Select Oysters with House-made Cocktail Sauce (without crackers)	
Baked Spinach & Artichoke Dip.....	12
Feta, Parmesan, & Cheddar Cheeses with Tortilla Chips	
Chilled Blue Crab Dip.....	12
With chips instead of crackers	
Peel N' Eat Shrimp**GF but not celiac, as they're cooked in beer**	
(1/4 lb.).....	9
(1/2 lb.).....	16
Served Chilled with Old Bay Seasoning	
Iron Skillet Mussels.....	15
Fresh Tomatoes, Roasted Garlic, Shallots, White Wine, Cream, & Herb Butter (without bread)	
Pan-Seared Blackened Triggerfish.....	25
Pimento Cheese Grits & Grilled Asparagus	
Char-Grilled Ribeye.....	34
12 oz. Ribeye with Roasted Red Bliss Potatoes & Green Beans (without demi glaze)	
Add Seared Shrimp	9
Add Seared Scallops	13
Pan-Seared Tilapia	24
Fingerling Potato and Sun-Dried Tomato Hash, Charred Asparagus, & Citrus Basil Butter	
All Salads (with the exception of Steak Salad and protein additions of crab cake or fried oysters, no croutons)	

★ FLEET LANDING'S FRESH CATCH ★

Char-grilled or Pan-Roasted

Yellowfin Tuna.....	30	Atlantic Salmon	28
Seared Scallops	30	Jumbo Shrimp	26
Served with your choice of two side items and one of our house-made sauces (Additional sauces 0.50)			
Blackened Seasoning		Charred Tomato Vinaigrette	
Garden Fresh Pesto		Lemon Dill Shallot Butter	

★ SIDES ★

- Southern Slaw
- Garlic Mashed Potatoes
- French Fries
- Green Beans
- Lowcountry Grits
- Collard Greens**
- Pimento Cheese Grits (add \$1)