

# ══════ FLEET LANDING ══════

## HAPPY HOUR

4-6 MONDAY - FRIDAY AT THE BAR

LOCAL SWEETGRASS  
VODKA MARTINIS 9

VIRGIL KAINE  
BOURBON MANHATTANS 9

WELL LIQUORS 4

HAPPY HOUR WINES 6  
Tempus Cava  
Vina Galana Dry White - on tap  
French Ambuse Rose - on tap  
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



## \$ 8 SPECIALTY COCKTAILS

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

SIGNATURE MULE  
Tito's Vodka & Ginger Beer  
Take home a piece of Fleet!  
Laser-cut copper mug & cocktail 18

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



## BAR SNACKS

3:30-5 AT THE BAR

PEEL N' EAT SHRIMP  
served chilled with Old Bay  
1/4 lb 9 1/2 lb 16

PIMENTO CHEESE DIP 8  
with assorted crackers

CHILLED BLUE CRAB DIP 12  
with assorted crackers

SHE CRAB SOUP 10  
with blue crab roe & sherry

SEAFOOD GUMBO 10  
with Andouille sausage, okra & rice

STUFFED HUSH PUPPIES 14  
lobster, rock shrimp, leeks & corn

CRISPY STEAK CALAMARI 14  
apricot glaze &  
red pepper remoulade

FRIED GREEN TOMATO STACK 14  
tarragon crab salad & shellfish  
sauce

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

