

LUNCH STARTERS ★

Fried Green Tomato Stack.....	14
Layered with Tarragon Crab Salad & Creamy Shellfish Sauce	
Chilled Blue Crab Dip with Assorted Crackers	12
Fleet Landing Stuffed Hush Puppies	14
Filled with a Velouté of Lobster, Rock Shrimp, Leeks & Corn over Creole Tomato Sauce	
Chilled Oysters on the Half Shell*	(half dozen/dozen) Market Price
Single Select Oysters with House-made Cocktail Sauce	
Pan-Fried Carolina Lump Crab Cake	17
Pickled Corn Relish, Roasted Red Pepper Sauce & Crispy Fried Onions	
Peel N' Eat Shrimp.....	(1/4lb.) 9..... (1/2lb.) 16
Served Chilled with Old Bay Seasoning	
Baked Spinach & Artichoke Dip.....	12
Feta, Parmesan & Cheddar Cheeses with Tortilla Chips	
Crispy Steak Calamari	14
Apricot Glaze & Red Pepper Remoulade	

SOUPS & SALADS ★

She Crab Soup with Blue Crab Roe & Sherry.....	10
Lowcountry Seafood Gumbo with Andouille Sausage, Okra & Rice	10
Fleet Landing's House Salad.....	9
Choice of Balsamic Vinaigrette, Blue Cheese Dressing, or Creamy Pepper Parmesan	
Heart of Romaine Caesar Salad	9
Shaved Asiago, Croutons & Creamy Garlic Dressing	
Iceberg Wedge Salad	10
Balsamic Tomatoes, Applewood Smoked Bacon, Crumbled Blue Cheese, Shaved Red Onion & Carrot Curls with Blue Cheese Dressing	
Baby Spinach Salad	9
Grilled Shiitake Mushrooms, Applewood Smoked Bacon, Grape Tomatoes, Goat Cheese, Shaved Red Onion & Carrot Curls with Balsamic Vinaigrette	
Add to any Salad above: (must accompany salad)	
Grilled Chicken, Grilled Shrimp, or Grilled Salmon*	9
Fried Oysters	12
Carolina Lump Crab Cake	14

LARGE SALADS ★

Charleston Cobb Salad.....	16
Grilled Chicken Breast, Applewood Smoked Bacon, Balsamic Tomatoes, Eggs, Avocado, Black-Eyed Peas, Crumbled Blue Cheese & Carrot Curls with Balsamic Vinaigrette	
Chilled Grilled Rare Flank Steak Salad*	16
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	16
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.



LUNCH ENTREES ★

Chef's Fresh Fish Selection*Priced Daily
Served with Vegetable of the Day & Charleston Red Rice**	
Crispy Whole Fried Southern Flounder with Apricot Glaze 28
Vegetable of the Day & Charleston Red Rice**	
Herb-Encrusted Baked Cod 15
Served with Green Beans, Charleston Red Rice** & Lemon Dill Shallot Butter	
Seared Salmon* 16
Served with Green Beans, Charleston Red Rice** & Lemon Dill Shallot Butter	
Carolina Lump Crab Cakes 32
Pickled Corn Relish, Roasted Red Pepper Sauce & Crispy Fried Onions served with choice of two sides	
Charleston Shrimp & Grits 18 / 27
Sautéed Shrimp & Andouille Sausage in a Tasso Ham Gravy over Creamy Grits	

★ FRIED SEAFOOD PLATTERS ★

Served with French Fries & Southern Slaw

Fried Shrimp, Flounder, or Oysters

Choice of One 16	Choice of Two 28
All Three	 30	

SANDWICHES ★

All Sandwiches and Burgers are served with your choice of side (listed below)

Fried Flounder Sandwich 16
Pepper Jack Cheese, Shredded Lettuce, Tomato & Cajun Tartar Sauce	
Grilled Chicken Sandwich 13
Smoked Gouda, Applewood Smoked Bacon, Shaved Red Onion, Tomato & Arugula with Honey Mustard on Toasted Roll	
Classic 8 oz. Black Angus Hamburger* 13
Shredded Lettuce, Tomato & Red Onion	
Add: Pimento Cheese, Pepper Jack, American, or Cheddar (.50)	
Add: Applewood Smoked Bacon or Fried Green Tomato (1.50)	
Fleet Landing Signature Burger* 15
Pimento Cheese, Applewood Smoked Bacon, Shredded Lettuce, Tomato & Crispy Onions	
Pan Sautéed Lump Crab Cake Sandwich 18
Shaved Red Onion, Arugula, Tomato & Red Pepper Remoulade	
Golden Fried Oyster or Shrimp Po-Boy 15
Shredded Lettuce, Tomato, Asiago & Blue Cheese Dressing	
Fried Green Tomato "BLT" 14
Applewood Smoked Bacon, Smoked Gouda, Arugula & Roasted Red Pepper Remoulade on Toasted Roll	
Blackened Triggerfish Sandwich 15
Avocado Aioli, Pepper Jack Cheese, Shredded Lettuce & Tomato	

**Prepared with Pork

Service charge of 18% may be applied to parties of six or more.

★ SIDES ★

Pasta Salad	French Fries
Tomato & Cucumber Salad	
Southern Slaw	Mixed Vegetables
Green Beans	Charleston Red Rice**
Vegetable of the Day	

DESSERTS ★

Huguenot Torte	9
Vanilla Ice Cream	
Vanilla Bean Crème Brûlée	9
Key Lime Pie	9
Raspberry Sauce	
White Chocolate Bread Pudding.....	9
Crème Anglaise	
Southern Pecan Pie.....	9
Vanilla Ice Cream (add 1.00)	
Fleet Landing Chocolate Torte	9
Cinnamon Pecan Crust, Whipped Cream & Chocolate Sauce	

