

# ══════ FLEET LANDING ══════

## HAPPY HOUR

4-6 MONDAY - FRIDAY AT THE BAR

## \$ 8 SPECIALTY COCKTAILS

## BAR SNACKS

3:30-5 AT THE BAR

LOCAL SWEETGRASS  
VODKA MARTINIS 9

VIRGIL KAINE  
BOURBON MANHATTANS 9

WELL LIQUORS 4

HAPPY HOUR WINES 6  
Tempus Cava  
Vihno Verde  
French Ambush Rose - on tap  
Nightfall Pinot Noir  
Red Rock Merlot

ALL DRAFTS 1 off

DOMESTIC BOTTLES 3  
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

### 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



### 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

