

══════ 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

LES Jamelles Clair de Rosé
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.

