

## DINNER STARTERS ★

Lump Crab Bruschetta.....	15
Goat Cheese, Basil Pesto, Balsamic Tomatoes & Balsamic Glaze	
Fried Green Tomato Stack.....	14
Layered with Tarragon Crab Salad & Creamy Shellfish Sauce	
Iron Skillet Mussels.....	15
Fresh Tomatoes, Roasted Garlic, Shallots, White Wine, Cream & Herb Butter	
Chilled Blue Crab Dip with Assorted Crackers.....	12
Chilled Oysters on the Half Shell* .....	(half dozen/dozen) Market Price
Single Select Oysters with House-made Cocktail Sauce	
Peel N' Eat Shrimp.....	(1/4lb.) 9..... (1/2lb.) 16
Served Chilled with Old Bay Seasoning	
Fleet Landing Stuffed Hush Puppies .....	18
Filled with a Velouté of Lobster, Rock Shrimp, Leeks & Corn over Creole Tomato Sauce	
Baked Spinach & Artichoke Dip.....	12
Feta, Parmesan & Cheddar Cheeses with Tortilla Chips	
Pan-Fried Carolina Lump Crab Cake .....	17
Pickled Corn Relish, Roasted Red Pepper Sauce & Crispy Fried Onions	
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	
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 ★

Baby Spinach & Fried Oyster Salad.....	16
Shaved Red Onion, Grape Tomatoes, Grilled Shiitake Mushrooms, Applewood Smoked Bacon**, Goat 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	

\*\*Contains pork

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



## DINNER SPECIALTIES ★

Charleston Shrimp & Grits .....	27
Jumbo Shrimp & Andouille Sausage Sautéed in a Tasso Ham Gravy over Creamy Grits**	
Chargrilled NY Strip* .....	34
12 oz. NY Strip with Roasted Red Bliss Potatoes, Green Beans & Demi Glacé	
Add: Seared Shrimp (9) Add: Carolina Lump Crab Cake (14)	
Carolina Lump Crab Cakes .....	32
Garlic Mashed Potatoes, Vegetable of the Day, Pickled Corn Relish, Roasted Red Pepper Sauce & Crispy Fried Onions	
Crispy Whole Fried Southern Flounder with Apricot Glaze .....	28
Vegetable of the Day & Charleston Red Rice** (prepared with pork)	
Chicken Piccata .....	22
Pan-Seared Chicken Breast with Lemon, Capers & Sun-Dried Tomatoes served with Roasted Fingerling Potatoes & Grilled Asparagus	
Pan-Seared Grouper .....	34
Fingerling Potato and Sun-Dried Tomato Hash, Charred Asparagus & Citrus Basil Butter	
Lowcountry Seafood Pasta .....	28
Fettuccini, Shrimp, Scallops, Crawfish, Mussels, Andouille Sausage, Asparagus, Tomatoes, Parmesan & Creole Butter Sauce**	
Pan-Seared Blackened Triggerfish .....	25
Pimento Cheese Grits & Grilled Asparagus	

### ★ 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

Blackened Seasoning	Charred Tomato Vinaigrette
Garden Fresh Pesto	Ginger Honey Glaze
Lemon Dill Shallot Butter	(Additional Sauces 0.50)

### ★ FRIED SEAFOOD PLATTERS ★

Shrimp .....	24	Choice of Two .....	28
Flounder .....	24	All Three .....	30
Oysters .....	27		

Served with your choice of two side items

### ★ SIDES ★

Southern Slaw
Garlic Mashed Potatoes
French Fries
Green Beans
Lowcountry Grits
Pimento Cheese Grits (+\$1)
Charleston Red Rice**
Collard Greens**
**Prepared with pork

\*\*Contains pork

A service charge of 20% may be applied to parties of six or more.

We impose a credit card fee of 3% on transactions when paying with a credit card, which is not greater than our cost of acceptance.



## 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	

