

FLEET LANDING



DINNER STARTERS

LUMP CRAB BRUSCHETTA | 15

goat cheese, basil pesto, balsamic tomatoes, balsamic glaze

FRIED GREEN TOMATO STACK | 14

tarragon crab salad, creamy shellfish sauce

IRON SKILLET MUSSELS | 15

tomatoes, roasted garlic, shallots, white wine, cream, herb butter

SIGNATURE STUFFED HUSH PUPPIES | 18

velouté of lobster, rock shrimp, leeks, corn over Creole tomato sauce

BAKED SPINACH & ARTICHOKE DIP | 12

feta, parmesan, and cheddar cheeses with tortilla chips

CAROLINA LUMP CRAB CAKE | 17

pickled corn relish, red pepper remoulade

CRISPY STEAK CALAMARI | 15

apricot glaze, red pepper remoulade

SOUPS

SHE CRAB SOUP | 10

blue crab roe, sherry

add: Carolina lump crab cake | 14

LOWCOUNTRY SEAFOOD GUMBO | 10

andouille sausage**, okra, rice

★ RAW BAR ★

SHRIMP COCKTAIL | 18

chilled large, south-Atlantic white shrimp

CRAB CLAW COCKTAIL | 18

chilled snow crab claws, housemade cocktail sauce, Fleet's mustard sauce

CHILLED OYSTERS* | 20/38

half dozen/dozen single select oysters, housemade cocktail sauce, mignonette

SEAFOOD TOWER

split cold-water lobster tail, snow crab claws, oysters, shrimp cocktail,

choice of: smoked fish dip or crab dip

choice of: ceviche* or tartare*

serves 2 or 4 | MKT

CHILLED BLUE CRAB DIP | 12

assorted crackers

SMOKED FISH DIP | 12

smoked local fish, assorted crackers

TARTARE* | 18

Chef's seasonal preparation, fried wontons

CEVICHE* | 18

citrus, cilantro, jalapeno, sweet potato chips

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

**Contains pork

SALADS

FLEET LANDING HOUSE SALAD | 9

balsamic vinaigrette, blue cheese dressing, or creamy pepper parmesan

HEART OF ROMAINE CAESAR SALAD | 9

asiago, croutons, creamy garlic dressing

ICEBERG WEDGE SALAD | 10

balsamic tomatoes, applewood-smoked bacon**, crumbled blue cheese, red onion, blue cheese dressing

ADD TO ANY SALAD ABOVE:

grilled chicken, shrimp or salmon* | 10

fried oysters | 12

Carolina lump crab cake | 14

BABY SPINACH & FRIED OYSTER | 16

red onion, tomatoes, grilled shiitake mushrooms, applewood-smoked bacon**, goat cheese, carrot curls, balsamic vinaigrette

RARE FLANK STEAK* SALAD | 16

baby mixed greens, chilled RARE flank steak*, tomatoes, asparagus, corn relish, herbed goat cheese, crispy shallots, sun-dried tomato vinaigrette

MIXED GREENS WITH SEARED SHRIMP | 16

red grapes, spiced pecans, gorgonzola cheese, tomatoes, carrot curls, mixed berry vinaigrette

FLEET LANDING

★ ENTREES ★

CHARLESTON SHRIMP & GRITS | 27
seared shrimp & andouille sausage** sautéed in tasso ham gravy** over creamy grits

LOWCOUNTRY SEAFOOD PASTA | 28
fettuccini, shrimp, scallops, crawfish, mussels, andouille sausage**, asparagus, tomatoes, parmesan, Creole butter sauce

CHEF'S FRESH FISH SELECTION | 34
fingerling potato and sun-dried tomato hash charred asparagus, citrus basil butter

CHICKEN PICCATA | 23
pan-seared chicken breast, lemon, capers, sun-dried tomatoes, roasted fingerling potatoes, grilled asparagus

CHARGRILLED NY STRIP* | 34
12 oz NY strip, roasted red bliss potatoes, green beans, demi-glaze
add: seared shrimp | 9
Crab Oscar | 15
Carolina lump crab cake | 14
split lobster tail | MKT
pimento cheese fritter | 7

BLACKENED TRIGGERFISH | 25
pan-seared with pimento cheese grits, grilled asparagus

★ ENTREES ★

CRISPY WHOLE FRIED FLOUNDER | 28
apricot glaze, vegetable of the day, Charleston red rice**

CAROLINA LUMP CRAB CAKES | 32
garlic mashed potatoes, vegetable of the day, pickled corn relish, red pepper sauce

FRIED SEAFOOD PLATTERS

SHRIMP | 24

FLOUNDER | 24

OYSTERS | 27

CHOICE OF TWO | 28

ALL THREE | 30
served with your choice of two sides

★ FLEET LANDING'S ★ FRESH CATCH

YELLOWFIN TUNA* | 30

SEARED SCALLOPS | 30

ATLANTIC SALMON* | 28

JUMBO SHRIMP | 26

char-grilled or pan-roasted

served with your choice of two sides and one sauce:

- Blackened Seasoning
- Charred Tomato Vinaigrette
- Garden Fresh Pesto
- Ginger Honey Glaze
- Lemon Dill Shallot Butter
- Additional Sauces (1.00)

SIDES

- | | |
|------------------|-----------------------------|
| Southern Slaw | Lowcountry Grits |
| Collard Greens** | Pimento Cheese Grits (1.00) |
| French Fries | Charleston Red Rice** |
| Green Beans | Garlic Mashed Potatoes |



South Carolina Aquarium

A service charge of 20% may be added to parties of six or more.
A 3% fee will be added to all non-cash payments.