



Wine

SPARKLING

<i>Cava, Tempus, Spain</i>	10/38
<i>Prosecco, Jeio, Italy</i>	12/44
<i>Sparkling Brut Rosé, Unshackled, CA</i>	14/54
<i>Cremant D'Alsace, Domaine Camille Braun, Alsace, France</i>	18/65
<i>Champagne, Christophe Mignon "ADN de Meunier" Brut, France</i>	25/95
<i>Champagne, Veuve Clicquot Brut, France</i>	120
<i>Champagne, Eric Tillet, "ExclusiveT" Blanc de Meunier Brut, France</i>	125

WHITE

<i>Pinot Grigio, Dipinthe, Alto Adige Italy</i>	11/40
<i>Picpoul de Pinet, Hughes Beaulieu, France</i>	11/40
<i>Assyrtiko/Sauvignon Blanc, Wine Art Estate, Greece</i>	16/60
<i>Gruner Veltliner, Laurenz, Austria</i>	11/40
<i>Albariño, Vina Cartin, Spain</i>	14/54
<i>Verdeca, "Alice", Puglia, Italy</i>	13/50
<i>Sauvignon Blanc, Mohua, New Zealand</i>	12/44
<i>Sauvignon Blanc, Domaines Barons de Rothschild, Bordeaux Blanc, France</i>	14/54
<i>Riesling, Single Post, Mosel, Germany</i>	11/40
<i>Moscato, Jacobs Creek, Australia</i>	11/40
<i>Chardonnay, Ryder Estate, California</i>	12/44
<i>Chardonnay, Chehalem, INOX Unoaked, Willamette Valley, Oregon</i>	13/50
<i>Pinot Grigio, Barone Fini, Alto Adige, Italy</i>	55
<i>Sauvignon Blanc, Kivelstadt Cellars, The Family Secret, Sonoma, California</i>	55
<i>Sauvignon Blanc, La Légende de St . Martin, Sancerre, France</i>	65
<i>Chenin Blanc, Thibaud Boudignon, Anjou Blanc '21, France</i>	70
<i>Chardonnay, Christophe Patrice Chablis, Burgundy, France</i>	65
<i>Chardonnay, Cakebread, Napa Valley, California</i>	90

Wine

ROSÉ & ORANGE

<i>Rosé, Gard Reserve de la Saurine, France</i>	11/40
<i>Rosé, Maison Saleya, Provence, France</i>	12/44
<i>Orange, Kelly Fox "Nerthus", Willamette Valley, Oregon</i>	16/60

RED

<i>Pinot Noir, Nightfall, California</i>	11/40
<i>Pinot Noir, Benton-Lane, Willamette Valley, Oregon</i>	15/52
<i>Beaujolais, Laurent Perrachon, France</i>	11/40
<i>Red Blend, Francois Chidaine Rouge Touraine, France</i>	12/44
<i>Merlot, Airfield, Yakima Valley, Oregon</i>	11/40
<i>Côtes du Rhône, Bieler La Jassine, France</i>	12/44
<i>Malbec, Melipac, Argentina</i>	12/44
<i>Cabernet Sauvignon, Lapis Luna, California</i>	11/40
<i>Cabernet Sauvignon, Barnard Griffin, Washington</i>	14/54
<i>Pinot Noir, Sass, Willamette Valley, Oregon</i>	70
<i>Merlot, Duckhorn, Napa Valley, California</i>	85
<i>Red Blend, Harvey & Harriet, Paso Robles, California</i>	60
<i>Red Blend, The Prisoner, Napa Valley, California</i>	90
<i>Cabernet Sauvignon, Jordan, Alexander Valley, California</i>	95

COCKTAILS

CHARLESTON SUNSET | 12

Tito's Handmade Vodka, Admiral Nelson Coconut Rum, Peach Schnapps & orange, pineapple, cranberry juices

FLEET OLD FASHIONED | 15

local cherry vanilla bitters, Elijah Craig bourbon

SMOKIN' GARY | 13

*Smokey Del Maguey Vida Mezcal, Luxardo Maraschino Liqueur, St. Germain, lemon juice, persimmon, pear bitters

SAGE AGAINST THE MACHINE | 13

Hat Trick Gin, sage, ginger liqueur, lemon juice, blueberry-lemongrass bitters

FLEET LANDING PEPPER BLOODY MARY | 11

house-infused pepper vodka, Zing Zang Mix

POMEGRANATE MOJITO | 12

made with Don Q Passionfruit Rum & pomegranate juice

THE J DALY | 10

Firefly Sweet Tea Vodka and lemonade

CATHEAD BASIL LEMONADE | 12

basil, cucumber, lemon, agave nectar, Cathead Honeysuckle Vodka

PAINKILLER | 12

Pusser's Navy Rum with crème de coconut, orange & pineapple juices, Gosling's Rum floater, nutmeg sprinkle

THE LUNA MULE | 12

Lunazul jalapeno-infused tequila with ginger beer, muddled mint, lime
Take home a piece of Fleet! Laser-cut copper mug & cocktail | 22

GRANDMA'S CADDY | 12

Classic margarita with Dulce Vida organic tequila & Grand Marnier floater

MOCKTAILS

0-PROOF POMEGRANATE MOJITO | 8

0-PROOF BASIL LEMONADE | 8

BEER

BOTTLED BEER

Budweiser

5

Bud Light

5

Michelob Ultra

5

Miller Lite

5

Coors Light

5

Yuengling Lager

5

Heineken

6

Corona Mexican

6

Corona Light Mexican

6

Dos Equis XX Ambar Lager

6

Heineken 0.0 Non-Alcoholic

5

**PLEASE CHECK THE BOARD OR ASK
YOUR SERVER FOR LOCAL AND
REGIONAL ROTATING BEERS**

HISTORY



Prior to 1940, the Fleet Landing location was the home of the Cooper River Ferry that shuttled folks across the river to Mt. Pleasant and the neighboring barrier islands. That year, a hurricane struck Charleston and badly damaged the Cooper River Ferry building. The U.S. Navy landed in 1942, tore down the ferry building, and constructed the current Fleet Landing building. The Navy utilized the building for off-loading sailors (some to the brig, where the bathrooms are now), supplies, general maintenance, and re-supplying of ships. Around 1970, the Navy retired the use of the Fleet Landing building for good. The building stood vacant for years, until 2003, when the current owners, Weesie & Tradd Newton, leased the building from the South Carolina Ports Authority. The Newtons completed extensive renovations and now offer you downtown Charleston's most unique waterfront dining experience.

In 2024, Fleet Landing celebrates 20 years on the Charleston Harbor, and we couldn't be more proud of the work we do with our amazing team!

