

# 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 for additional 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 or shrimp | 10

grilled salmon\* or 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**  
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, asparagus, citrus basil butter

**CHICKEN PICCATA | 22**  
pan-seared chicken breast, lemon, capers, sun-dried tomatoes, roasted fingerling potatoes, asparagus

**CHARGRILLED NY STRIP\* | 34**  
12 oz NY strip, fingerling potatoes, green beans, demi-glaze  
add: seared shrimp | 9  
Carolina lump crab cake | 14  
split lobster tail | 15

**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



A service charge of 20% may be added 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.

## ★ FLEET LANDING'S ★ FRESH CATCH

**YELLOWFIN TUNA\* | 30**

**SEA 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

Collard Greens\*\*

French Fries

Green Beans

Asparagus

Broccoli

Lowcountry Grits

Pimento Cheese Grits (1.00)

Charleston Red Rice\*\*

Garlic Mashed Potatoes

Mixed Vegetables

\*\*Contains pork