

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, shrimp, leeks, corn, 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 an additional 14

LOWCOUNTRY SEAFOOD GUMBO | 10

andouille sausage**, okra, rice

**Contains pork

★ RAW BAR ★

SHRIMP COCKTAIL | 18

chilled jumbo white shrimp, housemade cocktail sauce

CRAB CLAW COCKTAIL | 18

chilled snow crab claws, 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

additional oysters | 4 each

CHILLED BLUE CRAB DIP | 12

assorted crackers

SMOKED FISH DIP | 12

smoked local fish, assorted crackers

TARTARE* | 18

citrus and miso dressing, scallions, jalapeño, fried wontons

CEVICHE* | 18

citrus, cilantro, jalapeño, sweet potato chips

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

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

Chef's fresh catch | MKT

chilled RARE flank steak | 12

BABY SPINACH & FRIED OYSTER | 16

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

RARE FLANK STEAK* SALAD | 18

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

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ENTREES

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

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

CHICKEN PICCATA | 22
pan-seared chicken breast, lemon, capers, sun-dried tomatoes, asparagus, fettuccini

8 OZ FILET MIGNON* | 36
fingerling potatoes, green beans, demi-glace

14 OZ BONELESS RIBEYE* | 39
fingerling potatoes, green beans, demi-glace

Steak Butters | 4
Mushroom & Truffle: roasted mushrooms, black truffle
Creole Crab: blackened claw meat, roasted tomato

Accompaniments

Seared Shrimp | 9
Carolina Crab Cake | 14

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

ENTREES

CRISPY WHOLE FRIED FLOUNDER | 30
topped with an 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

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

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 | MKT

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)

SIDES

Coleslaw
Collard Greens**
French Fries
Green Beans
Asparagus (+2)
Broccoli (+2)

Lowcountry Grits
Charleston Red Rice**
Garlic Mashed Potatoes
Mixed Vegetables
Vegetable of the Day
Pimento Cheese Grits (+2)

**Contains pork