

FLEET LANDING



LUNCH STARTERS

LUMP CRAB BRUSCHETTA | 15

goat cheese, basil pesto, balsamic tomatoes, balsamic glaze

FRIED GREEN TOMATO STACK | 14

tarragon crab salad, creamy shellfish sauce

SIGNATURE STUFFED HUSH PUPPIES | 18

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

CAROLINA LUMP CRAB CAKE | 17

pickled corn relish, red pepper remoulade

BAKED SPINACH & ARTICHOKE DIP | 12

feta, parmesan, and cheddar cheeses with tortilla chips

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

BABY SPINACH SALAD | 9

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

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

CHARLESTON COBB SALAD | 16

grilled chicken breast, applewood-smoked bacon, balsamic tomatoes, eggs, avocado, black-eyed peas, blue cheese, 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

mixed greens, red grapes, spiced pecans, gorgonzola cheese, tomatoes, mixed berry vinaigrette

FLEET LANDING



ENTREES

CRISPY WHOLE FRIED FLOUNDER | 30

topped with an apricot glaze, vegetable of the day, Charleston red rice**

CAROLINA LUMP CRAB CAKES | 32

pickled corn relish, roasted red pepper sauce, choice of two sides

HERB-ENCRUSTED BAKED COD | 15

green beans, Charleston red rice**, lemon dill shallot butter

SEARED SALMON* | 20

green beans, Charleston red rice**, lemon dill shallot butter

CHARLESTON SHRIMP & GRITS | 18/27

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 CATCH* | MKT

served with vegetable of the day, Charleston red rice**

MAKE IT A BLT SANDWICH | MKT

served with choice of side

**Contains pork

FRIED SEAFOOD PLATTERS

FLOUNDER, SHRIMP, OYSTERS

CHOICE OF ONE | 18

CHOICE OF TWO | 28

ALL THREE | 30

served with French fries and coleslaw

SIDES

Coleslaw

Collard Greens**

Pasta Salad

French Fries

Green Beans

Asparagus (+2)

Broccoli (+2)

Lowcountry Grits

Charleston Red Rice**

Mixed Vegetables

Tomato + Cucumber Salad

Vegetable of the Day

Pimento Cheese Grits (+2)



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.

SANDWICHES

served with choice of side

FRIED FLOUNDER SANDWICH | 16

pepper Jack cheese, lettuce, tomato, Cajun tartar sauce

GRILLED CHICKEN SANDWICH | 14

smoked gouda, applewood-smoked bacon**, red onion, tomato, arugula with honey mustard

CLASSIC 8 OZ. BLACK ANGUS BURGER* | 14

lettuce, tomato, red onion

add: cheese | 1

applewood-smoked bacon** | 2

fried green tomato | 2

FLEET LANDING SIGNATURE BURGER* | 16

pimento cheese, applewood-smoked bacon**, lettuce, tomato, crispy onions

CAROLINA LUMP CRAB CAKE SANDWICH | 18

red onion, arugula, tomato, red pepper remoulade

FRIED OYSTER OR SHRIMP PO-BOY | 16

lettuce, tomato, Cajun tartar sauce

FRIED GREEN TOMATO "BLT" | 14

applewood-smoked bacon**, smoked gouda, arugula, red pepper remoulade

BLACKENED TRIGGERFISH SANDWICH | 16

avocado aioli, pepper Jack cheese, lettuce, tomato