



# Wine

## SPARKLING

<i>Cava, <b>Tempus</b>, Spain</i>	<b>10/38</b>
<i>Prosecco, <b>Jeio</b>, Italy</i>	<b>12/44</b>
<i>Sparkling Brut Rosé, <b>Unshackled</b>, CA</i>	<b>14/54</b>
<i>Cremant D'Alsace, <b>Domaine Camille Braun</b>, Alsace, France</i>	<b>18/65</b>
<i>Champagne, <b>Heidsieck &amp; Co. Monopole</b>, France</i>	<b>90</b>
<i>Champagne, <b>Veuve Clicquot Brut</b>, France</i>	<b>120</b>
<i>Champagne, <b>Moët &amp; Chandon Imperial Brut, 187ML</b>, France</i>	<b>22</b>
<i>Champagne, <b>Moët &amp; Chandon Imperial Brut Rosé, 187ML</b>, France</i>	<b>22</b>

## WHITE

<i>Pinot Grigio, <b>Dipinti</b>, Alto Adige Italy</i>	<b>11/40</b>
<i>Txakolina, <b>Antxiola</b>, Getaria, Spain</i>	<b>13/50</b>
<i>Assyrtiko/Sauvignon Blanc, <b>Wine Art Estate</b>, Greece</i>	<b>16/60</b>
<i>Gruener Veltliner, <b>Laurenz</b>, Austria</i>	<b>11/40</b>
<i>Albariño, <b>Vina Cartin</b>, Spain</i>	<b>14/54</b>
<i>Verdeca, "<b>Alice</b>", Puglia, Italy</i>	<b>13/50</b>
<i>Sauvignon Blanc, <b>Mohua</b>, New Zealand</i>	<b>12/44</b>
<i>Sauvignon Blanc, <b>Atlantique</b>, France</i>	<b>14/54</b>
<i>Riesling, <b>Single Post</b>, Mosel, Germany</i>	<b>11/40</b>
<i>Moscato, <b>Jacobs Creek</b>, Australia</i>	<b>11/40</b>
<i>Chardonnay, <b>Ryder Estate</b>, California</i>	<b>12/44</b>
<i>Chardonnay, <b>Tâcherons Unoaked</b>, Languedoc, France</i>	<b>13/50</b>
<i>Pinot Grigio, <b>Barone Fini</b>, Alto Adige, Italy</i>	<b>55</b>
<i>Sauvignon Blanc, <b>Kivelstadt Cellars, The Family Secret</b>, Sonoma, California</i>	<b>55</b>
<i>Sauvignon Blanc, <b>La Légende de St . Martin</b>, Sancerre, France</i>	<b>65</b>
<i>Chenin Blanc, <b>Thibaud Boudignon</b>, Anjou Blanc '21, France</i>	<b>70</b>
<i>Chardonnay, <b>Christophe Patrice Chablis</b>, Burgundy, France</i>	<b>65</b>
<i>Chardonnay, <b>Cakebread</b>, Napa Valley, California</i>	<b>90</b>

# Wine

## ROSÉ & ORANGE

<i>Rosé, <b>Two Birds One Stone</b>, France</i>	<b>11/40</b>
<i>Rosé, <b>Maison Saleya</b>, Provence, France</i>	<b>12/44</b>
<i>Orange, <b>Daisy Hazy</b>, Columbia Valley, Washington</i>	<b>14/54</b>

## RED

<i>Pinot Noir, <b>Nightfall</b>, California</i>	<b>11/40</b>
<i>Pinot Noir, <b>Benton-Lane</b>, Willamette Valley, Oregon</i>	<b>15/52</b>
<i>Beaujolais, <b>Laurent Perrachon</b>, France</i>	<b>11/40</b>
<i>Red Blend, <b>Pardas, Negre Franc</b>, Spain</i>	<b>12/44</b>
<i>Merlot, <b>Broadside</b>, Paso Robles, CA</i>	<b>11/40</b>
<i>Côtes du Rhône, <b>Panicaut "Plan de Dieu,"</b>, France</i>	<b>13/50</b>
<i>Montepulciano d'Abruzzo, <b>Lunaria Coste di Moro</b>, Italy</i>	<b>12/44</b>
<i>Malbec, <b>Melipac</b>, Argentina</i>	<b>12/44</b>
<i>Cabernet Sauvignon, <b>Lapis Luna</b>, California</i>	<b>11/40</b>
<i>Cabernet Sauvignon, <b>Barnard Griffin</b>, Washington</i>	<b>14/54</b>
<i>Cinsault, <b>Lorenza</b>, Lodi, California</i>	<b>65</b>
<i>Nebbiolo, <b>Giovanni Rosso</b>, Langhe, DOC Italy</i>	<b>65</b>
<i>Pinot Noir, <b>Sass</b>, Willamette Valley, Oregon</i>	<b>70</b>
<i>Bordeaux Grand Cru, <b>Château Teyssier</b>, Saint-Émilion, France</i>	<b>85</b>
<i>Red Blend, <b>Harvey &amp; Harriet</b>, Paso Robles, California</i>	<b>60</b>
<i>Red Blend, <b>The Prisoner</b>, Napa Valley, California</i>	<b>90</b>
<i>Cabernet Sauvignon, <b>Caterwaul</b>, Sonoma California</i>	<b>95</b>

# COCKTAILS

## CHARLESTON SUNSET | 13

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

## ISLAND REVERIE | 13

Charleston Distilling east bay Rum, vanilla-guava puree, lime juice, chartreuse rinse

## SAGE AGAINST THE MACHINE | 13

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

## FLEET LANDING PEPPER BLOODY MARY | 12

house-infused pepper vodka, Zing Zang Mix

## POMEGRANATE MOJITO | 13

made with Don Q Passionfruit Rum & pomegranate juice

## THE J DALY | 11

Firefly Sweet Tea Vodka and lemonade

## CATHEAD BASIL LEMONADE | 13

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

## PAINKILLER | 13

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

## THE LUNA MULE | 13

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

## MARGARITA OF THE MOMENT | 13

Classic margarita that changes with the tide

## ZERO PROOF

0-PROOF POMEGRANATE MOJITO | 8

0-PROOF BASIL LEMONADE | 8

0-PROOF CHARLESTON SUNRISE | 8

# DESSERT COCKTAILS

## ESPRESSOTINI | 12

Cannon Distillery Early Bird Coffee Vodka, vanilla vodka

## KEY LIME MARTINI | 12

Licor 43, vanilla vodka, fresh lime, dash of cream, graham cracker rim

## CAROLINA SANDS | 12

Hilton Head Island Cream Rum, Tito's Handmade Vodka, Frangelico, chocolate bitters

# BOTTLES & CANS

**Budweiser** 5

**Bud Light** 5

**Michelob Ultra** 5

**Miller Lite** 5

**Coors Light** 5

**Yuengling Lager** 5

**Heineken** 6

**Corona** 6

**Corona Light** 6

**Dos Equis XX Ambar Lager** 6

**25 Island Wide IPA, Estuary Brewing** 8

**High Noon Hard Seltzer** 10

**Potter's Craft Cider** 7

**High Rise Delta 9 Seltzer** 10

**Heineken 0.0 Non-Alcoholic** 5

**Athletic Run Wild IPA Non-Alcoholic** 6

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. In 2003, Weesie & Tradd Newton leased the long-empty property from the South Carolina Ports Authority and undertook extensive renovations to transform it into downtown Charleston's most unique waterfront dining destination.

In 2024, Fleet Landing proudly celebrated 20 years on the Charleston Harbor honoring our history and the incredible work of our team who make every dining experience unforgettable.

