

FLEET LANDING



VEGETARIAN STARTERS

BAKED SPINACH & ARTICHOKE DIP | 12

feta, parmesan, and cheddar cheeses with tortilla chips

VEGETARIAN BRUSCHETTA | 14

goat cheese, basil pesto, balsamic tomatoes, balsamic glaze

***Request no crab

FLEET LANDING HOUSE SALAD | 9

balsamic vinaigrette, blue cheese dressing, or creamy pepper parmesan

ICEBERG WEDGE SALAD | 10

balsamic tomatoes, crumbled blue cheese, red onion, blue cheese dressing

***Ask to remove bacon

VEGETARIAN ENTREES

PASTA WITH VEGETABLES | 16

sautéed seasonal vegetables, angel hair pasta, and asiago cheese

SIDES PLATTER

CHOICE OF 3 | 10

CHOICE OF 4 | 12

Southern Slaw

French Fries

Green Beans

Lowcountry Grits

Six Hushpuppies

Asparagus

Seasonal Mixed Vegetables

Garlic Mashed Potatoes

DINNER

GLUTEN-FREE STARTERS

SHRIMP COCKTAIL | 18

chilled jumbo white shrimp, housemade cocktail sauce

CRAB CLAW COCKTAIL | 18

chilled snow crab claws, Fleet's mustard sauce

CHILLED OYSTERS* | 21/39

half dozen/dozen single select oysters, mignonette

SEAFOOD TOWER* | MKT PRICE 2 OR 4 PPL

split cold-water lobster tail, snow crab claws, oysters, shrimp cocktail, choice of smoked fish dip or crab dip, choice of ceviche or tartare

***Request gluten-free crackers

CHILLED BLUE CRAB DIP | 14

***Request gluten-free crackers

SMOKED FISH DIP | 14

smoked local fish

***Request gluten-free crackers

TARTARE* | 18

citrus and miso dressing, scallions, jalapeño

***Request no fried wontons

CEVICHE* | 18

citrus, cilantro, jalapeño, sweet potato chips

BAKED SPINACH & ARTICHOKE DIP | 12

feta, parmesan, and cheddar cheeses with tortilla chips

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

GLUTEN-FREE SALADS

FLEET LANDING HOUSE SALAD | 9

balsamic vinaigrette, blue cheese dressing,
or creamy pepper parmesan

HEART OF ROMAINE CAESAR SALAD | 9

asiago, creamy garlic dressing

**Request no croutons

ICEBERG WEDGE SALAD | 10

balsamic tomatoes, applewood-smoked bacon**, crumbled blue cheese, red onion, blue cheese dressing

BABY SPINACH | 22

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

**Swap protein from fried oysters to one of the below

ADD TO ANY SALAD ABOVE:

grilled chicken or shrimp | 10

grilled salmon* | 12

Chef's fresh catch | MKT

chilled RARE flank steak | 12

RARE FLANK STEAK* SALAD | 22

baby mixed greens, chilled RARE flank steak*, tomatoes, asparagus, corn relish, herbed goat cheese, sun-dried tomato vinaigrette

**Request no balsamic reduction, no crispy shallots

MIXED GREENS WITH SEARED SHRIMP | 20

red grapes, spiced pecans, gorgonzola cheese, tomatoes, carrot curls,
mixed berry vinaigrette

GLUTEN-FREE ENTREES

8 OZ FILET MIGNON* | 40

fingerling potatoes, green beans

14 OZ BONELESS RIBEYE* | 46

fingerling potatoes, green beans

***Request no demi-glace, both steaks

ADD TO EITHER STEAK ABOVE

Mushroom & Truffle: roasted mushrooms, black truffle | 4

Seared Shrimp | 10

SEAFOOD PLATTER: GRILLED SHRIMP OR BROILED FLOUNDER

served with your choice of two sides, listed below

BLACKENED COBIA | 25

pan-seared with pimento cheese grits, grilled asparagus

CHEF'S FRESH FISH SELECTION | MKT

asparagus, citrus basil butter

**Request no potato hash

FLEET LANDING'S FRESH CATCH

Char-grilled or Pan-Roasted

Two Sides and One Sauce

Yellowfin Tuna | 30

Atlantic Salmon | 28

Seared Scallops | 30

Jumbo Shrimp | 26

SAUCES

Blackened Seasoning

Garden Fresh Pesto

Charred Tomato Vinaigrette

Lemon Dill Shallot Butter

SIDES

Coleslaw

Garlic Mashed Potatoes

Green Beans

Lowcountry Grits

Mixed Vegetables

Pimento Cheese Grits (add \$1)

Asparagus (add \$2)

Broccoli (add \$2)

Vegetable of the Day**

**Inquire whether gluten-free