

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

sauteed seasonal vegetables, angel hair pasta, and asiago cheese

SIDES PLATTER

CHOICE OF 3 | 10

CHOICE OF 4 | 12

Southern Slaw

Green Beans

Six Hushpuppies

Seasonal Mixed Vegetables

French Fries

Lowcountry Grits

Asparagus

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 | SAUCES |
|-----------------------------|----------------------------|
| Char-grilled or Pan-Roasted | Blackened Seasoning |
| Two Sides and One Sauce | Garden Fresh Pesto |
| Yellowfin Tuna 30 | Charred Tomato Vinaigrette |
| Atlantic Salmon 28 | Lemon Dill Shallot Butter |
| Seared Scallops 30 | |
| Jumbo Shrimp 26 | |

| SIDES | |
|------------------------|--------------------------------|
| Coleslaw | Pimento Cheese Grits (add \$1) |
| Garlic Mashed Potatoes | Asparagus (add \$2) |
| Green Beans | Broccoli (add \$2) |
| Lowcountry Grits | Vegetable of the Day** |
| Mixed Vegetables | **Inquire whether gluten-free |