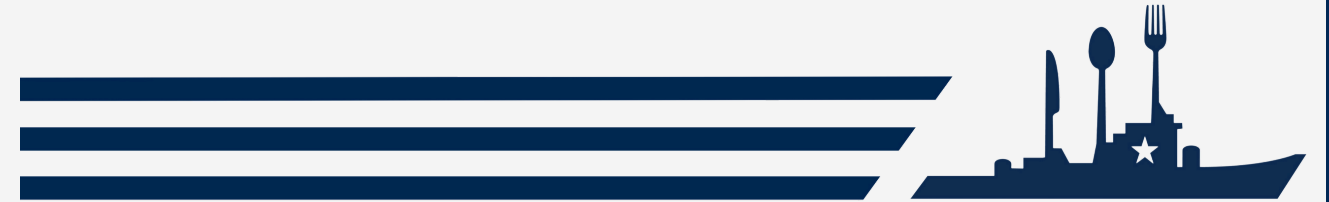


FLEET LANDING



LUNCH STARTERS

LUMP CRAB BRUSCHETTA | 16

goat cheese, basil pesto, balsamic tomatoes, balsamic glaze

FRIED GREEN TOMATO STACK | 15

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 | 18

pickled corn relish, red pepper sauce

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* | 21/39

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 | 14

assorted crackers

SMOKED FISH DIP | 14

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 | 10

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 | 18

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

RARE FLANK STEAK SALAD* | 22

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 | 20

red grapes, spiced pecans, gorgonzola cheese, tomatoes, carrot curls, 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 | 34

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

HERB-ENCRUSTED BAKED COD | 16

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

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

Broccoli

Lowcountry Grits

Charleston Red Rice**

Mixed Vegetables

Tomato + Cucumber Salad

Vegetable of the Day

Pimento Cheese Grits



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, 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 | 20

red onion, arugula, tomato, red pepper remoulade

FRIED OYSTER OR SHRIMP PO-BOY | 16

lettuce, tomato, tartar sauce

FRIED GREEN TOMATO "BLT" | 14

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

BLACKENED COBIA SANDWICH | 16

avocado aioli, pepper Jack cheese, lettuce, tomato

**Contains pork