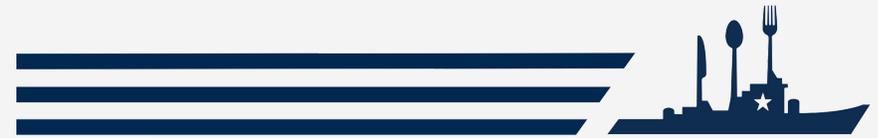


FLEET LANDING



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

BABY SPINACH SALAD | 10
grilled shiitake mushrooms, grape tomatoes, goat cheese, red onion, carrot curls with balsamic vinaigrette
***Request no bacon

VEGETARIAN ENTREES

PASTA WITH VEGETABLES | 16
sauteed seasonal vegetables, fettuccini, 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

Char-grilled or Pan-Roasted

Two Sides and One Sauce

Yellowfin Tuna | 30

Atlantic Salmon | 28

Seared Scallops | MKT

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

Asparagus

Broccoli

Vegetable of the Day**

**Inquire whether gluten-free