

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
***Request no bacon

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

LUNCH

VEGETARIAN ENTREES

FRIED GREEN TOMATO "LT" | 14
smoked gouda, arugula, and roasted red pepper remoulade
***Request no bacon

PASTA WITH VEGETABLES | 16
sauteed seasonal vegetables, fettuccine, and asiago cheese

BLACK BEAN BURGER | 12
lettuce, tomato, and pepper Jack cheese on roll with avocado aioli

SIDES PLATTER

CHOICE OF 3 | 10

CHOICE OF 4 | 12

Southern Slaw

Green Beans

Cucumber & Tomato Salad

Six Hushpuppies

French Fries

Lowcountry Grits

Pasta Salad

Seasonal Mixed Vegetables

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 | 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* | 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

**Contains pork

GLUTEN-FREE ENTREES

GRILLED CHICKEN SANDWICH | 14

smoked gouda, applewood-smoked bacon**, red onion, tomato, arugula with honey mustard

***Substitute gluten-free bread, if available

CLASSIC 8 OZ. BLACK ANGUS BURGER* | 14

lettuce, tomato, red onion

***Substitute gluten-free bread, if available

add: cheese | 1

applewood-smoked bacon** | 2

BLACKENED COBIA SANDWICH | 16

avocado aioli, pepper Jack cheese, lettuce, tomato

***Substitute gluten-free bread, if available

SEARED SALMON* | 20

green beans, lemon dill shallot butter

***Request no red rice

CHEF'S FRESH CATCH* | MKT

served with vegetable of the day

***Request no red rice, no encrusted preparation, check sauce, inquire if vegetable of the day is gluten-free

MAKE IT A BLT SANDWICH | MKT

***Substitute gluten-free bread, if available

SIDES

Coleslaw

Green Beans

Lowcountry Grits

Mixed Vegetables

Pimento Cheese Grits

Asparagus

Broccoli

Vegetable of the Day**

**Inquire whether gluten-free