

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 | 17

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** | 18
green beans, Charleston red rice**, lemon dill
shallot butter
- SEARED SALMON*** | 22
green beans, Charleston red rice**, lemon dill
shallot butter
- CHARLESTON SHRIMP & GRITS** | 20 / 30
shrimp & andouille sausage** sautéed in tasso
ham gravy** over creamy grits
- LOWCOUNTRY SEAFOOD PASTA** | 30
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

**Contains pork

FRIED SEAFOOD PLATTERS

FLOUNDER, SHRIMP, OYSTERS

CHOICE OF ONE | 20

CHOICE OF TWO | 28

ALL THREE | 30

served with French fries and coleslaw

SIDES

- | | |
|------------------|-------------------------|
| Coleslaw | Lowcountry Grits |
| Collard Greens** | Charleston Red Rice** |
| Pasta Salad | Mixed Vegetables |
| French Fries | Tomato + Cucumber Salad |
| Green Beans | Vegetable of the Day |
| Asparagus | Pimento Cheese Grits |
| Broccoli | |



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.

Some items served at this establishment may contain foreign imported shrimp. Ask
for more information.

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*** | 15
lettuce, tomato, red onion
add: cheese | 1
applewood-smoked bacon** | 2
fried green tomato | 2
- FLEET LANDING SIGNATURE BURGER*** | 17
pimento cheese, applewood-smoked bacon**,
lettuce, tomato, crispy onions
- CAROLINA LUMP CRAB CAKE SANDWICH** | 22
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** | 18
avocado aioli, pepper Jack cheese, lettuce, tomato