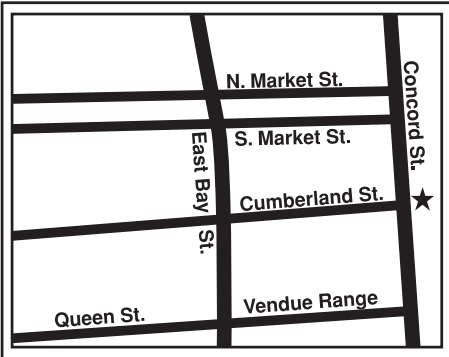


★ KIDS MENU ★
 (Served with french fries.
 Seasonal Vegetable available add .50)

Junior Hot Dog.....	5.95
Southern Fried Chicken Fingers....	5.95
Grilled Cheese Sandwich.....	5.95
Junior Fried Shrimp.....	5.95
Captains Fried Flounder.....	5.95
Pasta with Butter & Parmesan.....	4.95

★ SOUTHERN SWEETS ★

Vanilla Bean Crème Brulee.....	6.50
Key Lime Pie.....	6.50
Raspberry Sauce	
White Chocolate Bread Pudding with Crème Anglaise.....	6.50
Southern Pecan Pie.....	6.50
Vanilla Ice Cream (add 1.00)	
Vanilla or Chocolate Ice Cream Benne Wafers & Praline Sauce.....	4.95
Fleet Landing Chocolate Torte....	6.50
Cinnamon Pecan Crust served with Whipped Cream & Chocolate Sauce	



FLEET LANDING
 RESTAURANT & BAR



FLEET LANDING
 RESTAURANT & BAR

CHARLESTON, SC

186 Concord Street
 Charleston, SC 29401
Phone: 722-8100

DINNER MENU

FLEET LANDING RESTAURANT



STARTERS & SMALL PLATES ★

Fried Green Tomato Stack.....	8.95
Layered with Blue Crab Salad & Creamy Shellfish Sauce	
Iron Skillet Mussels.....	9.95
Fresh Tomatoes, Roasted Garlic, Shallots, & Herb Butter	
Chilled Blue Crab Dip with Assorted Crackers.....	7.95
Fried Oysters with Southern Comfort Barbeque Sauce.....	8.95
Lowcountry Creamy Grits, Applewood Smoked Bacon, & Cheddar Cheese	
Chilled Oysters on the Half Shell.....	(dozen/half dozen) Market Price
Single Select Oysters with House-made Cocktail Sauce	
Tuna & Salmon Tartare.....	9.95
Tuna and Sliced Cucumbers with Lemon Ginger Glaze & Spicy Salmon served on Wonton Crisps	
Peel N' Eat Shrimp.....	(1/4lb.) 7.95..... (1/2lb.) 12.95
Served Chilled with Old Bay Seasoning	
Fleet Landing Stuffed Hush Puppies.....	12.95
Filled with a Veloute of Lobster, Rock Shrimp, Leeks, & Corn over Creole Tomato Sauce	
Crispy Steak Calamari.....	9.95
Apricot Glaze & Spicy Red Pepper Remoulade	
Seared (Rare) Yellowfin Tuna.....	11.95
Served Chilled with Miso Dipping Sauce, Wakame Salad, Soy Drizzle, & Scallion Oil	
Baked Spinach & Artichoke Dip.....	7.95
Feta, Parmesan, & Cheddar Cheeses with Fresh Tortilla Chips	
Pan Fried Carolina Lump Crab Cake.....	11.95
Green Tomato & Pickled Corn Relish, Red Pepper Sauce, & Crispy Fried Onions	
Lump Crab Bruschetta.....	12.95
Goat Cheese, Basil Pesto, Balsamic Tomatoes, & Balsamic Glaze	

SOUPS & SALADS ★

She Crab Soup with Blue Crab Roe & Sherry.....	6.95
Lowcountry Seafood Gumbo with Andouille Sausage, Okra, & Rice.....	6.95
Fleet Landing's House Salad.....	5.95
Choice of Balsamic Vinaigrette, Blue Cheese Dressing, or Creamy Pepper Parmesan	
Iceberg Wedge Salad.....	5.95
Blue Cheese Dressing, Balsamic Tomatoes, Shaved Red Onion, Carrot Curls, & Applewood Smoked Bacon	
Heart of Romaine Caesar Salad.....	6.95
Shaved Asiago, Croutons, & Creamy Garlic Dressing	

LARGE SALADS ★

Baby Spinach & Fried Oyster Salad.....	11.95
Shaved Red Onion, Grape Tomatoes, Grilled Shiitake Mushrooms, Bacon, Goat Cheese, & Carrot Curls with Balsamic Vinaigrette	
Charleston Cobb Salad.....	12.95
Grilled Chicken Breast, Applewood Smoked Bacon, Tomatoes, Eggs, Avocado, Black-Eyed Peas, & Crumbled Blue Cheese with Balsamic Vinaigrette	
Chilled Grilled Rare Flank Steak Salad.....	12.95
Baby Mixed Greens, Sliced Marinated Flank Steak, Grilled Asparagus, Corn Relish, Sun-Dried Tomato Vinaigrette, Herbed Goat Cheese, & Crispy Shallots	
Heart of Romaine Caesar Salad with Chicken or Shrimp.....	12.95
Shaved Asiago & Croutons with your choice of Grilled Chicken or Shrimp	
Mixed Greens Salad with Grilled Shrimp.....	12.95
Red Seedless Grapes, Spiced Pecans, Gorgonzola Cheese, Grape Tomatoes, & Carrot Curls with Mixed Berry Vinaigrette	

SANDWICHES ★

(Sandwiches served with French Fries or Southern Slaw)

Classic 8 Oz. Black Angus Hamburger.....	9.95
Lettuce, Tomato, & Red Onion	
Add: Pimento Cheese, Pepper Jack, American, or Cheddar (.50)	
Add: Applewood Smoked Bacon (1.00)	
Grilled Chicken Sandwich.....	9.95
Smoked Gouda, Applewood Smoked Bacon, Shaved Red Onion, Tomato, & Arugula with Honey Mustard on Toasted Focaccia	

SPECIALTIES ★

Charleston Shrimp & Grits.....	19.95
Jumbo Shrimp & Andouille Sausage Sautéed in a Tasso Ham Gravy over Creamy Grits	
Pan Seared Tilapia.....	19.95
Fingerling Potato & Sun-Dried Tomato Hash, Charred Asparagus, & Citrus Basil Butter	
Pimento Cheese Ribeye.....	24.95
Pan Roasted Fingerling Potatoes & Green Beans	
Carolina Lump Crab Cakes.....	23.95
Garlic Mashed Potatoes, Vegetable of the Day, Pickled Corn Relish, Roasted Red Pepper Sauce, & Crispy Fried Onions	
Crispy Whole Fried Southern Flounder with Apricot Glaze.....	21.95
Charleston Red Rice & Vegetable of the Day	
Grilled Local Swordfish.....	20.95
Basil and Sun-Dried Tomato Polenta Cake with Grilled Asparagus & a Charred Tomato and Kalamata Olive Vinaigrette	
Chicken Piccata.....	18.95
Pan Seared Chicken Breast with Lemon, Capers, & Sun-Dried Tomatoes served with Roasted Fingerling Potatoes & Grilled Asparagus	
Surf & Turf.....	26.95
6oz. Black Angus Beef Tenderloin, Seared Jumbo Shrimp, Garlic Mashed Potatoes, Asparagus, & Port Demi Glaze	

★ FLEET LANDING'S FRESH CATCH ★

Char-grilled or Pan Roasted

Yellowfin Tuna.....	21.95	Seared Scallops....	21.95
Atlantic Salmon.....	19.95	Jumbo Shrimp.....	19.95
Mahi-Mahi.....	20.95	Black Grouper.....	Mkt Price

Served with your choice of two side items and one of our house-made sauces (Additional Sauces .50)

Lemon Dill Shallot Butter	Ginger Honey Glaze
Charred Tomato Vinaigrette	Garden Fresh Pesto
Southern Comfort Barbecue Sauce	Blackened Seasoning

★ FRIED SEAFOOD PLATTERS ★

Served with your choice of two side items:

Shrimp.....	16.95	Sea Scallops.....	18.95
Southern Flounder.....	16.95	Choice of Two.....	17.95
Oysters.....	17.95	Choice of Three.....	21.95

★ SIDES ★

- Charleston Red Rice
- Vegetable of the Day
- Southern Slaw
- Mashed Potatoes
- French Fries
- Green Beans
- Lowcountry Grits

PASTAS ★

Lowcountry Seafood Pasta.....	18.95
Fettuccini, Shrimp, Scallops, Crawfish, Mussels, Andouille Sausage, Asparagus, Tomatoes, & Creole Butter Sauce	
Pasta with Vegetables.....	12.95
Sautéed Seasonal Vegetables, Angel Hair Pasta, Asiago, & Basil Pesto	
Add: Grilled Chicken or Seared Shrimp (6.95)	

All dressings and sauces are made in house.

We are always happy to create a vegetarian menu. Parties of 8 or more may be subject to an 18% gratuity. "A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155°F, and the purchaser must be 18 years of age or older," per DHEC regulations.