

## What makes a great food truck?

Is it the logo on the outside? The equipment in the kitchen? The design of the menu and quality of the food being made? Or perhaps the ladies and gentlemen working inside? We have good news, its all of these rolled into one.

The concept of "The Anchor" was pitched to our CEO, Josh Ashby, and after some thought, Josh agreed and decided to make Fleet Landing's food truck happen. In late 2018 we found a local builder to help make our dreams become reality.

A food truck takes not a person, but a village. From truck design, to logo design, menu concepts, kitchen layout, as well as getting power, water, gas, and most importantly data to the location, the team involved worked tirelessly to make this happen.

The Anchor has already reached national news, as it was featured in Senior Living News in an article recognizing retirement trends. Fleet Landing is the first community in the country to own and operate its own food truck.

But the most important part of this endeavor is you, the residents and staff of Fleet Landing! It is our sole mission to give you the food and service you have come to expect from the Fleet Landing culinary team.

**Anchors away!**



**1 Fleet Landing Blvd  
Atlantic Beach, Fl. 32233  
904 246-9900  
www.fleetlanding.com**

**THE  
ANCHOR**



### **Food Truck**

Located near the Therapy Gardens

**\*Please Place Orders inside the Coffee Shop**

### **Hours of Operation**

Open Monday Thru Friday

#### **Lunch**

11:00am - 2:00pm

#### **Dinner**

4:00pm - 7:00pm

**Grab-N-Go**  
(Located inside  
the Coffee Shop)  
**24 HOURS**

~ **ANYTIME TACOS** ~

Your Choice of Flour or White Corn Tortilla,  
or Lettuce Wrap!  
Served for Lunch and Dinner!

**Sweet Heat Shrimp**

Served with avocado slices & red cabbage  
slaw and cotija cheese



**Blackened Fish**

Open Blue™ Cobia served with a cilantro lime  
aioli, red cabbage slaw and cotija cheese

**Seasoned Ground Beef,  
Shrimp, or Grilled Chicken**

Served with shredded iceberg, tomatoes,  
red onion, and cheddar cheese.  
\*Impossible™ Vegan Burger Meat Available\*

**\$5.**

**Regular Fries / Sweet Potato Fries  
/ Onion Rings**  
**\$2.**

**LUNCH MENU**

11:00 am - 2:00 pm

**Daily Special**

**\$5.**

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**Lobster Grilled Cheese**

Shredded lobster, monterey jack cheese,  
and a garlic chive aioli. Toasted to a golden  
brown. Served with an island slaw

**\$5.50**

**Fleet Pastrami Sandwich**

House made pastrami, fresh sliced and served  
on rye bread with a dijonnise sauce.

**\$4.50**

**The Anchor Burger**

Served on a Kaiser Roll with Bibb Lettuce,  
Tomato & Onion

\*Impossible™ Vegan Burger & Grilled Portabello Available\*

\*Gluten Free Bun & Lettuce Bun Available\*

**\$4.50**

add cheese **\$0.50**

**Landlubbers Chicken Sandwich**

Served on a Brioche Bun, with Cilantro Lime  
Aioli, Bibb Lettuce, Tomato, and Red Onion  
Your Choice of Fried or Grilled Chicken

**\$4.50**

**DINNER MENU**

4:00 pm - 7:00 pm

**Daily Special**

**\$5.**

~

**Lobster Grilled Cheese**

Shredded lobster, monterey jack cheese, and a  
garlic chive aioli. Toasted to a golden brown.  
Served with an island slaw

**\$5.50**

**Fish & Chips**

Lightly battered cod, with your choice of french  
fries or sweet potato fries. Served with coleslaw,  
lemon, and tartar sauce.

**\$7.**

**The Anchor Burger**

Served on a Kaiser Roll with Bibb Lettuce,  
Tomato & Onion

\*Impossible™ Vegan Burger & Grilled Portabello Available\*

\*Gluten Free Bun & Lettuce Bun Available\*

**\$4.50**

add cheese **\$0.50**

**Fried Shrimp**

Lightly breaded shrimp, deep fried to a golden  
brown. Served with Coleslaw and French Fries  
Your choice of tartar or cocktail sauce

**\$7.**

