

STARTERS

Fresh Garlic Bread

Rusty's original recipe since 1965 4.75

Calamari Fritti

flash fried steak cut calamari, chili ancho sauce 10.59

Ichiban Skewers

featured fresh fish, marinated and chargrilled 8.99

Mussels and Clams

steamed in white wine, fennel, pernod, fresh herbs 10.59

Jumbo Shrimp Cocktail

ten tender shrimp, horseradish, cocktail sauce 13.99

Newport Crab Cakes

lump crab, homemade tangy mustard sauce 14.99

Oysters on the Half Shell

Ask your server for today's selection

pair 4.59 ½ dozen 9.99 dozen 17.29

Fresh Ahi Sashimi

mango and pineapple fruit salsa, ginger and wasabi 13.29

Filet Skewers

Pacific Rim inspired sauces, jasmine rice 10.99

Chicken Satay

charbroiled, Thai peanut sauce 8.79

Goat Cheese Souffle

wild mushroom, caramelized onion and olive sauté, grilled crostinis, sundried tomatoes 10.29

Cajun Shrimp

a fiery blend of garlic and cajun spices 10.49

HOMEMADE SOUPS

New England Clam Chowder

a creamy traditional clam chowder 6.25

Carolina Crab Bisque

rich, creamy, and homemade 6.25

FRESH SALADS

Classic Fresh Caesar Salad

homemade crostinis, freshly grated parmesan 6.59

Garden Salad

mixed fresh greens, teardrop tomatoes, feta cheese, hearts of palm, homemade croutons, choice of dressing 6.59

Asian Shrimp Salad

mixed fresh greens, red bell peppers, mango, onions, peanuts, sweet wasabi dressing 13.49 *or try it with salmon* 16.49

CLASSIC SEAFOOD

Alaskan King Crab Legs

1 lb. of tender crab legs, drawn butter, jasmine rice 35.99

Lobster Tail

your choice of a 7-8 oz. or a 10-12 oz. Australian lobster tail, drawn butter, jasmine rice - *Market Price* -

BEEF/POULTRY/PASTA

Chicken Picatta

lemon butter sauce, white wine, tomatoes, capers, angel hair pasta 16.99

New York Strip Steak

12 oz. USDA Choice, chargrilled, homemade sour cream mashed potatoes 26.99

Filet Mignon

melted blue cheese crumbles, cabernet reduction, sour cream mashed potatoes 29.49

Prime Rib

slow roasted, herb crust, creamed horseradish, au jus, baked potato 23.99 captain's cut 28.29
(served Friday through Sunday only)

Penne a la Vodka

large scallops, shrimp, sundried tomato cream sauce 21.49

Fresh Mahi Mahi Picatta

lemon butter sauce, white wine, capers, angel hair pasta 22.99

Shrimp Scampi

tender shrimp, lemon butter sauce, angel hair pasta 17.49

General Manager - Greg Guercio

Executive Chef - Luis Martinez

Sous Chef - Joel Lambert

FRESH FISH & SEAFOOD

We pride ourselves in serving the finest fish and seafood from around the world, and for over 35 years we have fileted in house to deliver the freshest quality possible.

SIMPLY GRILLED

In the spirit of showcasing the quality of our Fresh Fish we simply season and grill our selections, pairing them with the seasons freshest vegetables and a light lemon herb sauce.

Mahi Mahi - Costa Rica	22.99	Ahi - Fiji and the Philippines	24.49	Sea Bass - Ecuador / Mexico	28.99
Swordfish - Australia	26.49	Trout - Idaho	15.99	Barramundi - Taiwan	24.99
Salmon - New Zealand	23.49			Opah - Fiji and Australia	23.99

SEASONAL FAVORITES

King Salmon with Shrimp & Lobster Sauce
charbroiled, jasmine rice 23.49

"The Flagship"
Created by our waitstaff!
Swordfish, brandy herb marinade,
cajun spices, mashed potatoes,
Kentucky bourbon sauce 26.49

Pan Roasted Opah
over a bed of marinated tomatoes,
topped with a gently tossed herb
salad with fennel and lemon 23.99

SIGNATURE SELECTIONS

Almond Crusted Trout
fennel thyme beurre blanc, jasmine rice 15.99

Sea Bass with Lemon Caper Butter
Lightly sauteed sea bass, melted lemon caper butter,
sour cream mashed potatoes 28.99

Barramundi with Braised Hearts of Celery
pan seared, celery and onion puree, crushed potatoes,
oven roasted cherry tomatoes 24.99

Spicy Orange Ginger Glaze Mahi Mahi
chargrilled, sweet and spicy glaze, jasmine rice 22.99

Firepot Swordfish
chili barbeque marinade, cajun spices, tender shrimp,
fresh tropical fruit salsa, jasmine rice 26.49

Ruby Rare Ahi
fresh tropical fruit salsa, jasmine rice 24.49

Pan Seared Barramundi Buerre Blanc
sour cream mashed potatoes,
sauteed spinach 24.99

Sea Bass with Bok Choy & Wild Mushrooms
panseared, with miso broth 28.99

Mediterranean Barramundi
pan seared, tomatoes, kalamata olives, capers, basil,
jasmine rice 24.99

Macadamia Nut Mahi Mahi
orange pineapple reduction, fresh mango and
pineapple fruit salsa, jasmine rice 22.99

Baked King Salmon
fire roasted pesto crust, sundried tomato cream sauce
and homemade sour cream mashed potatoes 23.49

Blackened Catfish
fiery cajun spices, fresh tropical fruit salsa,
jasmine rice 15.99

Baked Spinach Stuffed Salmon
fennel thyme buerre blanc, sour cream mashed
potatoes 23.99

SIDES AND SHARED VEGETABLES

Mashed Potato	2.99	Summer Succotash	6.29
Baked Potato	2.59	Jasmine Rice	2.99
Asian Green Beans	6.29	Asparagus	6.99
Roasted Veggies	4.99	Sautéed Mushrooms	6.99
Sautéed Spinach	5.59		

ADDITIONS

Grilled Shrimp - shrimp, fresh herbs	6.99
Oscar Style - lump crab, asparagus, hollandaise sauce	6.99
Scampi Style- shrimp, scampi sauce	7.29
Sautéed Mushrooms- mushrooms, fresh herb sauce	4.99

Featured Cocktails

Martinis 8.75

Pom Pom Tini

absolut vanilia, pomegranate juice

Ruby Red

absolut ruby red grapefruit, cointreau, fresh juices, sugar or salt rim

Peach Elixir

absolut vanilia, peach schnapps, white cranberry juice

Newport Nights

malibu coconut rum, midori, pineapple juice

P.C.H.

absolut peach, hypnotiq liqueur, cranberry juice

Raspberry Lemon Drop

stoli razberi, razzmatazz liqueur, triple sec, lemonade

Flirtini

absolut citron, razzmatazz liqueur, fresh tropical juices

Mojitos 8.75

Traditional

bacardi rum hand muddled with fresh mint

Pomegranate, Passion Fruit or Mango

our refreshing traditional mojito muddled with mint and your choice of fresh fruit

Specialty Drinks 8.75

Mango Mai Tai

mango rum, orange curacao, captain morgan spiced rum

Pink Lady

stoli razberi, x-rated liqueur, splash of sierra mist