

## Hot Starters

### Fresh Garlic Bread

Rusty's original recipe since 1965 4.50

### Calamari Fritti

flash fried steak cut calamari, chili ancho sauce 9.95

### Ichiban Skewers

featured fresh fish, marinated and chargrilled 8.75

### Goat Cheese Souffle

wild mushroom, carmelized onion and olive sauté,  
oven roasted tomatoes, grilled crostinis 9.95

### Chicken Satay

charbroiled, Thai peanut sauce 8.50

### Mussels and Clams

steamed in white wine, fennel, pernod, fresh herbs 9.95

### Newport Crab Cakes

fresh Alaskan crab meat, homemade red pepper aioli 11.95

### Filet Skewers

Pacific Rim inspired sauces, jasmine rice 10.25

### Cajun Shrimp

a fiery blend of garlic and cajun spices 9.95

## Beef and Poultry

### Chicken Picatta

lemon butter sauce, white wine, tomatoes, capers,  
angel hair pasta 15.95

### New York Strip Steak

12 oz. center cut angus, chargrilled, homemade sour cream  
mashed potatoes 25.50

### Filet Mignon

melted blue cheese crumbles, cabernet reduction, sour cream  
mashed potatoes 27.50

### Prime Rib

slow roasted, herb crust, creamed horseradish, au jus,  
baked potato 22.95 captain's cut 26.95  
(served Friday through Sunday only)

## Chilled Starters

### Oysters on the Half Shell

Malispina and Pacific Sunset Beach  
pair 4.25 1/2 dozen 9.25 dozen 16.50

### Fresh Ahi Sashimi

mango and pineapple fruit salsa, ginger and wasabi 12.95  
*upon availability*

### Ahi Poke

raisins, pine nuts, cucumbers, coconut, fresh avocado and  
tomato salsa 11.95

### Jumbo Shrimp Cocktail

ten tender shrimp, horseradish, cocktail sauce 13.95

## Soups and Salads

**Homemade New England Clam Chowder** 5.65

**Homemade Carolina Style Crab Bisque** 5.65

**Classic Fresh Caesar Salad** 5.95

### Garden Salad

mixed fresh greens, teardrop tomatoes, feta cheese,  
hearts of palm, homemade croutons 5.95

### Asian Shrimp Salad

fresh greens, red bell peppers, mango, onions, peanuts,  
sweet wasabi dressing 12.95 *or try it with salmon 15.95*

## Sides & Shared Vegetables

Mashed or Baked Potato - 2.95

Sautéed Mushrooms - 6.95

Jasmine Rice - 2.95

Asparagus - 6.25

Sautéed Spinach - 5.50

Asian Green Beans - 6.25

# Fresh Fish & Seafood

*We pride ourselves in serving the finest fresh fish from around the world.  
Our chef is happy to prepare any fish to your taste.*

Mahi Mahi - Costa Rica  
Swordfish - Mexico  
Salmon - New Zealand

Ahi - Fiji and the Philippines  
Trout - Idaho  
Catfish - Mississippi

Sea Bass - Ecuador / Mexico  
Barramundi - Taiwan

## Signature Preparations

### "The Flagship"

Created by our waitstaff! Mahi mahi, brandy herb marinade, cajun spices, mashed potatoes, Kentucky bourbon sauce 22.50

### Chargrilled Swordfish

brandy herb marinade, basil butter, jasmine rice 24.95

### Barramundi with Lemon Caper Butter

Lightly sauteed barramundi, melted lemon caper butter, sour cream mashed potatoes 24.95

### Pan Seared Barramundi

beurre blanc, mashed potatoes, sautéed spinach 24.95

## Classic Fish & Seafood Entrees

### Alaskan King Crab Legs

1 lb. of tender crab legs, drawn butter, jasmine rice 33.95

### Lobster Tail

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

### Fresh Mahi Mahi Picatta

lemon butter sauce, white wine, capers, angel hair pasta 26.50

### Baked King Salmon

fire roasted pesto crust, sundried tomato cream sauce, sour cream mashed potatoes 22.95

### Sauteed Fresh Trout

crushed almonds, fennel thyme beurre blanc sauce, jasmine rice 15.50

### Penne a la Vodka

large scallops, shrimp, sundried tomato cream sauce 20.95

### Shrimp Scampi

tender shrimp, lemon butter sauce, angel hair pasta 16.95

## Lite & Fresh

### Baked Spinach Stuffed Salmon

sour cream mashed potatoes, fennel thyme beurre blanc 22.95

### Ruby Rare Ahi

fresh mango and pineapple fruit salsa, jasmine rice 23.95

### Grilled Mediterranean Mahi Mahi

tomatoes, kalamata olives, capers, basil, jasmine rice 22.50

### Charbroiled Fresh Trout

lightly brushed with lemon butter, jasmine rice 15.50

### Macadamia Nut Mahi Mahi

orange pineapple reduction, fruit salsa, jasmine rice 22.50

### Charbroiled King Salmon

shrimp and lobster sauce, jasmine rice 22.95

## Fiery Creations

### Spicy Tropical Ahi

chargrilled with cajun spices, papaya salsa, jasmine rice 23.95

### Firepot Mahi Mahi

chili barbeque marinade, cajun spices, tender shrimp, fresh tropical fruit salsa, jasmine rice 22.50

### Blackened Catfish

seared with fiery cajun spices, homemade sundried tomato cream sauce, mashed potatoes 15.50

### Spicy Orange Ginger Sea Bass

chargrilled, sweet and spicy glaze, jasmine rice 25.75

### Blackened Swordfish

fiery cajun spices, fresh tropical fruit salsa, jasmine rice 24.95

### Asian Glazed King Salmon

sweet and spicy wasabi glaze, charbroiled, jasmine rice 22.95