



HOT STARTERS

FRESH GARLIC BREAD

Rusty's original recipe since 1965 4.79

COCONUT SHRIMP

four Tiger Prawns wrapped in fresh coconut, fried to a golden brown, with sweet Thai chili sauce 11.49

CALAMARI FRITTI

flash fried steak cut calamari, chili ancho sauce 10.79

GOAT CHEESE SOUFFLE

wild mushroom, caramelized onion and olive sauté, grilled crostinis, sundried tomatoes 10.79

CAJUN SHRIMP

a fiery blend of cajun spices and our homemade tropical mango salsa 11.49

NEWPORT CRAB CAKES

lump crab, mustard sauce, fresh pineapple mango salsa 15.49

CRISPY GREEN BEANS

flash fried in Guinness beer, garlic batter, served with chili ancho and ranch dipping sauce 8.99

CHILLED STARTERS

JUMBO SHRIMP COCKTAIL

eight tender shrimp, horseradish, cocktail sauce 13.99

OYSTERS ON THE HALF SHELL

"Shucked to Order"

Ask for today's selections
each 2.79

FRESH AHI SASHIMI

mango and pineapple fruit salsa, ginger and wasabi 14.49
upon availability

HOMEMADE SOUPS

NEW ENGLAND CLAM CHOWDER 6.29

CAROLINA CRAB BISQUE 6.29

FRESH SALADS

CLASSIC FRESH CAESAR SALAD

toasted crostini 6.59

GARDEN SALAD

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

COBB SALAD

fresh greens, tomatoes, avocado, egg, bacon, bleu cheese, chicken 11.59 or shrimp 11.59

MAINE LOBSTER SALAD

organic marinated tomatoes, asparagus, avocado, egg, fresh mustard sauce 22.99

General Manager - Steve Burke

Chef - Francisco Ramirez

SUNDAY BRUNCH

FRESH FISH, SIMPLY GRILLED

LIGHTLY SEASONED CHARGILLED. SERVED OVER GRILLED BROCCOLINI.
WITH A ORGANIC CAPRESE GARNISH. DRIZZLED WITH A BALSAMIC GLAZE.

Mahi Mahi - Costa Rica	17.99	Arctic Char - Washington State	17.49
Swordfish - Australia	16.49	Skuna Bay Salmon - North Atlantic	16.39
Trout - Idaho	15.99	Catfish - Mississippi	12.99
Barramundi - Taiwan	15.79		

SIGNATURE PREPARATIONS

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce over jasmine rice 17.19

BAKE SPINACH SKUNA BAY SALMON

fennel thyme beurre blanc 16.39

LITE & FRESH

ALMOND CRUSTED TROUT

sautéed, fennel thyme beurre blanc, jasmine rice 16.49

PAN ROASTED MAHI MAHI

over a bed of organic marinated tomatoes, topped with a organic herb salad with fennel and lemon 17.99

FIERY CREATIONS

FIREPOT BARRAMUNDI

chili barbeque marinade, cajun spices, shrimp, fresh mango and pineapple salsa, jasmine rice 16.59

BLACKENED CATFISH

seared with fiery cajun spices, fresh mango and pineapple fruit salsa, jasmine rice 13.29

SPICY ORANGE GINGER MAHI MAHI

chargrilled, sweet and spicy glaze, jasmine rice 18.49

CLASSIC PASTA ENTREES

PENNE A LA VODKA

large scallops, shrimp, sundried tomato cream sauce 16.99

SHRIMP SCAMPI

tender shrimp, lemon butter sauce, linguini pasta 15.49

ORGANIC CHICKEN PICATTA

lemon butter sauce, white wine, roma tomatoes, capers, linguini pasta 14.99

SHARED SIDES

ALASKAN KING CRAB MUSHROOM RISOTTO	13.99	ASPARAGUS	7.79
CARAMELIZED BRUSSELS SPROUTS	9.79	SAUTÉED BROCCOLINI	6.99
SAUTÉED MUSHROOMS & CIPOLLINI ONIONS	10.99	CAPRESE SALAD	7.79
ASIAN GREEN BEANS	7.29		

CLASSIC BRUNCH COCKTAILS

BEST BLOODY MARY

absolut vodka, premium bloody mary mix, spices 9.75

SCREWDRIVER

vodka, chilled fresh squeezed orange juice 8.75

TEQUILA SUNRISE

tequila, creme de cassis, fresh squeezed orange juice, sweet n sour, grenadine 8.75

MIMOSA

champagne, fresh squeezed orange juice 6

TROPICAL BELLINI

champagne, fresh mango puree 9.25

Rusty Pelican is wholly owned by Landry's, Inc.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

RSTY 12/6/2018