



STARTERS

FRESH GARLIC BREAD

Rusty's original recipe since 1965 4.79

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

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

NEWPORT CRAB CAKES

lump crab, mustard sauce, fresh pineapple mango salsa 15.49

CAJUN SHRIMP

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

CRISPY GREEN BEANS

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

HOMEMADE SOUPS

NEW ENGLAND CLAM CHOWDER

creamy traditional clam chowder 6.29

CAROLINA CRAB BISQUE

rich, creamy, and homemade 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

ORGANIC HEIRLOOM BEET AND ARUGULA SALAD

candied pecans, herbed goat cheese, green apples, and dressed in lemon oil 8.79

ORGANIC BABY KALE & STRAWBERRY SALAD

candied walnuts, blue cheese, red onions, bacon, raspberry vinaigrette 8.95
Add chicken or shrimp for 2.99

MAINE LOBSTER SALAD

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

General Manager - Steve Burke

Chef - Francisco Ramirez

WELCOME TO THE RUSTY PELICAN

Our commitment to quality food, an award-winning wine list, and legendary service with spectacular views has been a source of pride for more than 44 years. We feature contemporary American cuisine with an emphasis on the highest quality Fresh Seafood filleted in house and Certified Angus Beef. We are glad you're here!

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	27.29	Ono - Fiji and Australia	26.49
Ahi - Fiji and the Phillippines	26.49	Chilean Sea Bass - Chile	MP
Trout - Idaho	15.99	Arctic Char - Washington State	25.49
Barramundi - Taiwan	24.99	Skuna Bay Salmon - North Atlantic	23.99

SEASONAL FAVORITES

MEDITERRANEAN BARRAMUNDI

pan seared, organic tomatoes, Kalamata olives, capers, basil, jasmine rice 25.49

SIGNATURE SELECTIONS

RUBY RARE AHI

fresh tropical fruit salsa, jasmine rice 24.49

ARCTIC CHAR WITH LEMON

CAPER BUTTER

melted lemon caper butter, homemade Yukon Gold garlic mashed potatoes 25.99

PAN SEARED BARRAMUNDI

BEURRE BLANC

homemade Yukon Gold garlic mashed potatoes, sautéed spinach 24.99

SPICY ORANGE GINGER

GLAZE MAHI MAHI

chargrilled, sweet and spicy glaze, jasmine rice 27.79

MACADAMIA PLANTAIN MAHI MAHI

crusted with a flavorful mixture of ground macadamia nut & plantain chips surrounded by orange reduction 27.79

FIREPOT ONO

chili barbeque marinade, cajun spices, tender shrimp, fresh pineapple mango salsa, jasmine rice 27.29

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce over jasmine rice 24.79

BAKED SPINACH SKUNA BAY SALMON

fennel thyme beurre blanc, homemade garlic mashed potatoes 24.49

ALMOND CRUSTED TROUT

fennel thyme beurre blanc, jasmine rice 16.49

CLASSIC SEAFOOD

ALASKAN KING CRAB LEGS

tender crab legs, drawn butter, jasmine infused rice 39.99/lb.

NORTH AUSTRALIAN LOBSTER TAIL

your choice of 7-8 oz. or 10-12 oz. succulent lobster tail, drawn butter, jasmine rice MP

BEEF & POULTRY

NEW YORK STRIP

12 oz. Certified Angus Beef, chargrilled, homemade Yukon gold garlic mashed potatoes 32.99

FILET MIGNON

8 oz. Certified Angus Beef, melted bleu cheese crumbles, homemade Yukon gold garlic mashed potatoes 35.99

CREEKSTONE RANCH BONE IN RIBEYE

16 oz. Certified Black Angus, High Quality grass-based feed, homemade Yukon gold garlic mashed potatoes, garnished with watercress 43.99

ORGANIC JIDORI CHICKEN

100% cage and hormone free, root vegetables with an Apricot glaze 24.79

ENHANCEMENTS

jumbo shrimp grilled with fresh herbs 6.99

lump crab, asparagus, hollandaise sauce – Oscar style 6.99

jumbo shrimp sautéed in lemon butter, white wine, capers 7.29

PASTA

PENNE A LA VODKA

large scallops, shrimp, sundried tomato cream sauce 21.99

SHRIMP SCAMPI

tender shrimp, lemon butter sauce, linguini pasta 18.99

SEAFOOD PASTA

fresh scallops, clams, mussels, jumbo prawns, homemade marinara, linguini pasta 26.99

SHARED SIDES

ALASKAN KING CRAB MUSHROOM RISOTTO	13.99
CARAMELIZED BRUSSELS SPROUTS	9.79
CAPRESE SALAD	7.79
SAUTÉED MUSHROOMS & CIPOLLINI ONIONS	10.99
ASIAN GREEN BEANS	7.29
SAUTÉED SPINACH	7.59
ASPARAGUS	7.79
SAUTÉED BROCCOLINI	6.99

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 1/14/2019