



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

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

FRESH CAESAR OR ORGANIC GARDEN SALAD 6.59

ORGANIC BABY KALE & STRAWBERRY SALAD

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

ORGANIC HEIRLOOM BEET AND ARUGULA SALAD

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

COBB SALAD

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

FLAT IRON STEAK SALAD

romaine, organic tomatoes, bleu cheese, crispy onion strings, bleu cheese dressing 14.89

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	17.99	Ono - Fiji and Australia	16.99
Ahi - Fiji and the Phillipines	16.99	Arctic Char - Washington State	17.49
Trout - Idaho	11.49	Skuna Bay Salmon - North Atlantic	16.49
Barramundi - Taiwan	15.49		

SEASONAL FAVORITES

MEDITERRANEAN BARRAMUNDI

pan seared, organic tomatoes, Kalamata olives, capers, basil, jasmine rice 15.99

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce over jasmine rice 17.79

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 17.99

PAN SEARED BARRAMUNDI

BEURRE BLANC

homemade Yukon Gold garlic mashed potatoes, sautéed spinach 15.49

BLACKENED CATFISH

fiery cajun spices, fresh tropical fruit salsa, jasmine rice 12.09

SPICY ORANGE GINGER

GLAZE MAHI MAHI

chargrilled, sweet and spicy glaze, jasmine rice 18.49

MACADAMIA PLANTAIN MAHI MAHI

crusted with a flavorful mixture of ground macadamia nut & plantain chips surrounded by orange reduction 18.49

FIREPOT ONO

chili barbeque marinade, cajun spices, tender shrimp, fresh pineapple mango salsa, jasmine rice 17.79

BAKED SPINACH SKUNA BAY SALMON

fennel thyme beurre blanc, homemade garlic mashed potatoes 17.29

ALMOND CRUSTED TROUT

fennel thyme beurre blanc, jasmine rice 11.99

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		

BEEF & POULTRY

ORGANIC CHICKEN PICATTA

lemon butter sauce, white wine, roma tomatoes, capers, linguine pasta 13.99

FLAT IRON STEAK

bleu cheese, homemade Yukon Gold garlic mashed potatoes 16.99

ADDITIONS

Grilled Shrimp - shrimp, fresh herbs 6.99

Oscar Style - lump crab, asparagus, hollandaise sauce 6.99

Scampi Style- shrimp, scampi sauce 7.29

PASTA

PENNE A LA VODKA

large scallops, shrimp, sundried tomato cream sauce 16.99

SHRIMP SCAMPI

tender shrimp, lemon butter sauce, linguini pasta 15.49

SANDWICHES

All sandwiches served on our fresh baked brioche bread and served with french fries and coleslaw.

HAWAIIAN FRESH FISH TACOS

roasted tomatillo sauce, pickled radishes, cotija cheese in a warm corn tortilla 11.49

NEWPORT CRAB CAKE SANDWICH

lump crab, homemade tangy mustard sauce 16.99

ORGANIC GRILLED

CHICKEN SANDWICH

pepper jack cheese, crispy bacon, chili ancho sauce 11.99

RUSTY'S ULTIMATE CHEESEBURGER

crispy onion strings, cheddar cheese 10.99

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.*