



SUNDAY BRUNCH

AVAILABLE 11AM – 2PM

BRUNCH COCKTAILS

TEQUILA SUNRISE

tequila, creme de cassis, fresh squeezed orange juice, sweet n sour, grenadine 9.75

SCREWDRIVER

vodka, chilled fresh squeezed orange juice 9.75

BEST BLOODY MARY

Absolut Vodka, premium bloody mary mix, spices 9.75

TROPICAL BELLINI

champagne, fresh mango puree 10.25

ROYAL ORCHARD

Crown Royal Regal Apple Whisky, agave nectar, cranberry juice 12

HENDRICK'S STRAWBERRY SMASH

Hendrick's Gin, basil, agave nectar, fresh strawberry 13

STARTERS

GARLIC BREAD

Rusty's original recipe since 1972 6

JUMBO SHRIMP COCKTAIL

eight tender shrimp, horseradish, cocktail sauce 15

CALAMARI FRITTI

steak cut calamari cooked in tempura batter with chili ancho aioli 12

CAJUN SHRIMP

fiery blend of cajun spices and our tropical pineapple mango salsa 12

NEWPORT CRAB CAKES

lump crab, mustard sauce, fresh pineapple mango salsa 18

SOUP/SALADS

CLAM CHOWDER

New England style, clams, potatoes, cream, celery 7

CLASSIC CAESAR SALAD

romaine, parmesan, grape tomatoes, croutons 7

RUSTY'S HOUSE SALAD

fresh greens, hearts of palm, feta cheese, grape tomatoes, croutons 7

COBB SALAD

fresh greens, chicken, tomatoes, bacon, avocado, egg, bleu cheese 15
substitute with shrimp +2

General Manager - Steve Burke

Executive Chef - Luis Martinez

FRESH FISH - SIMPLY GRILLED

LIGHTLY SEASONED, SERVED OVER BROCCOLINI,

FRESH MOZZARELLA, GRAPE TOMATOES, BASIL WITH BALSAMIC GLAZE

YELLOWTAIL - Pacific

19

SWORDFISH - Australia

21

ARCTIC CHAR - Washington State

21

SALMON - Skuna Bay

21

SIGNATURE SELECTIONS

ARCTIC CHAR SPICY ORANGE GINGER GLAZE

sweet and spicy glaze, jasmine rice 24

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce, jasmine rice 28

SWORDFISH FIREPOT

chili barbeque marinade, cajun spices, tender shrimp, fresh pineapple mango salsa, jasmine rice 27

YELLOWTAIL WITH LEMON CAPER BUTTER

lemon caper butter, mashed potatoes 22

HANDHELDS

FISH TACOS

roasted tomatillo sauce, feta cheese, marinated tomatoes, warm corn tortilla, fries 15

RUSTY'S ULTIMATE CHEESEBURGER

cheddar cheese, lettuce, tomato, red onion, fries 14

CHICKEN SANDWICH

cheddar cheese, lettuce, tomato, red onion, fries 14

CLASSIC PASTA ENTRÉES

SHRIMP SCAMPI

lemon butter sauce, capers, white wine, grape tomatoes, linguine pasta 19

SHRIMP AND SCALLOP

PENNE A LA VODKA
large scallops, shrimp, grape tomatoes, sun-dried tomato vodka cream sauce 22

CHICKEN PENNE

chicken, grape tomatoes, sun-dried tomato vodka cream sauce 18

CHICKEN PICATTA

lemon butter sauce, white wine, capers, grape tomatoes, linguine pasta 18

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.*

BRUNCH SPECIALS

served with your choice of fresh seasonal fruit or Pelican Potatoes

SEAFOOD OMELETTE

three eggs, snow crab, shrimp, scallops, jack cheese 19

BACON WRAPPED FILET AND EGGS

6 oz. Certified Angus Beef®, applewood bacon wrapped filet, roasted garlic butter, eggs your way 30

CHICKEN AND WAFFLES

tender and crispy buttermilk chicken with traditional Belgian waffles 18

CRAB CAKE BENEDICT

fresh C'est Si Bon Bakery croissant served open faced with pan seared crab cakes, poached eggs and hollandaise sauce 18

STEAKS

PETITE FILET

6 oz. Certified Angus Beef®, applewood bacon wrapped filet, mashed potatoes, garlic steak butter, broccolini, frizzled onions 30

SHARED SIDES

SAUTÉED SPINACH 8

STEAMED BROCCOLINI 8

CAPRESE SALAD 8

CHARGILLED ASPARAGUS 8

DESSERTS

CHEESECAKE

New York cheesecake, raspberry or strawberry coulis sauce 10

CRÈME BRÛLÉE

traditional French custard with caramelized sugar top and fresh berries 9

FLOURLESS CHOCOLATE TORTE

decadent dark chocolate, vanilla ice cream 8