



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

NEWPORT CRAB CAKES

lump crab, mustard sauce, fresh pineapple mango salsa 18

CAJUN SHRIMP

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

SOUP/SALADS

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 17
substitute with shrimp +2

CLAM CHOWDER

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

CLASSIC PASTA ENTRÉES

SHRIMP SCAMPI

lemon butter sauce, capers, white wine, grape tomatoes, linguine pasta 21

SHRIMP AND SCALLOP PENNE A LA VODKA

large scallops, shrimp, grape tomatoes, sun-dried tomato vodka cream sauce 24

CHICKEN PENNE

chicken, grape tomatoes, sun-dried tomato vodka cream sauce 20

CHICKEN PICATTA

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

General Manager - Steve Burke

Executive Chef - Luis Martinez

WELCOME TO THE RUSTY PELICAN

Since 1972, we've prided ourselves on consistently creating legendary experiences for all our guests. From our signature fresh fish to our spectacular waterfront views, we hope you savor each and every moment. For an enhanced experience, ask one of our experts to pair our handcrafted cocktails, craft beers and selections from our award-winning wine list.

DINNER MENU

FRESH FISH - SIMPLY GRILLED

LIGHTLY SEASONED, SERVED OVER BROCCOLINI, FRESH MOZZARELLA, GRAPE TOMATOES, BASIL WITH BALSAMIC GLAZE

YELLOWTAIL - Pacific	24	SWORDFISH - Australia	27
ARCTIC CHAR - Washington State	27	SALMON - Skuna Bay	27

SIGNATURE SELECTIONS

YELLOWTAIL WITH LEMON CAPER BUTTER

lemon caper butter, mashed potatoes 27

ARCTIC CHAR SPICY ORANGE GINGER GLAZE

sweet and spicy glaze, jasmine rice 30

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce, jasmine rice 34

SWORDFISH FIREPOT

chili barbeque marinade, cajun spices, tender shrimp, fresh pineapple mango salsa, jasmine rice 33

CAPTAIN'S SURF & TURF

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6 oz. Certified Angus Beef®, applewood bacon wrapped filet, garlic steak butter, mashed potatoes, asparagus and choice of

Shrimp Scampi Style 45

Australian Lobster Tail 70

Alaskan King Crab 85

CLASSIC SEAFOOD

ALASKAN KING CRAB LEGS

tender crab legs, drawn butter, jasmine rice 65 per pound

NORTH AUSTRALIAN LOBSTER TAIL

6-8 oz succulent lobster tail, drawn butter, jasmine rice 49

CAPTAIN'S SURF & SURF

king crab, lobster tail, broccolini, jasmine rice 95

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.*

STEAKS

FILET MIGNON

8 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 48

NEW YORK STRIP

12 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 45

BONE IN RIBEYE

16 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 65

ENHANCEMENTS

Grilled Shrimp 8

Scallops 10

Shrimp Scampi Style 6

SHARED SIDES

SAUTÉED SPINACH 8

STEAMED BROCCOLINI 8

CAPRESE SALAD 8

CHARGRILLED 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