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.

LUNCH MENU

FRESH FISH - SIMPLY GRILLED
LIGHTLY SEASONED, SERVED OVER BROCCOLINI, FRESH MOZZARELLA, GRAPE TOMATOES, BASIL WITH BALSAMIC GLAZE

<table>
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<th>YELLOWTAIL - Pacific</th>
<th>SWORDFISH - Australia</th>
<th>SALMON - Skuna Bay</th>
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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

STEWARDS

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

ENHANCEMENTS
Grilled Shrimp 8
Scallops 10
Shrimp Scampi Style 6

SHAREED SIDES

SAUTEED 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

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.

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

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

HANDHELDs

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

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

RUSTY’S ULTIMATE CHEESEBURGER
cheddar cheese, lettuce, tomato, red onion, fries 14

General Manager - Steve Burke
Executive Chef - Luis Martinez