



## 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

## 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

|                                |    |                       |    |
|--------------------------------|----|-----------------------|----|
| 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

## PASTA

### 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.*

## STEAKS

### 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

## 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