



BRUNCH COCKTAILS

BRUNCH CHAMPAGNE OR MIMOSA 3

TEQUILA SUNRISE

tequila, creme de cassis, fresh squeezed orange juice, sweet n sour, grenadine 10

SCREWDRIVER

New Amsterdam Vodka, fresh squeezed orange juice 10

BEST BLOODY MARY

Absolut Vodka, Demetri's Bloody Mary Mix, tomato juice 10

TROPICAL BELLINI

Malibu Mango Rum, sparkling wine, mango purée 11

ROYAL ORCHARD

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

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

crab, mustard sauce, fresh pineapple mango salsa 21
Limited Availability

FRIED ASPARAGUS

chili ancho aioli, parmesan cheese, caramelized lemon 12

SOUPS/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, tomatoes, avocado, egg, bacon, bleu cheese, chicken 15 or jumbo shrimp 17

General Manager - Thomas Kerzie

Executive Chef - Luis Martinez

SUNDAY BRUNCH

AVAILABLE 11AM - 2PM

FRESH FISH - SIMPLY GRILLED

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

SWORDFISH - Australia 21

BARRAMUNDI - Australia 20

SALMON - Skuna Bay 21

SIGNATURE SELECTIONS

BARRAMUNDI ORANGE

GINGER GLAZE

sweet and spicy glaze, jasmine rice 23

SWORDFISH WITH LEMON

CAPER BUTTER

lemon caper butter, mashed potatoes 24

SKUNA BAY SALMON FIREPOT

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

SKUNA BAY SALMON WITH

SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce, jasmine rice 28

SWORDFISH FLAGSHIP

brandy herb marinade, cajun spices, cherry tomatoes, mashed potatoes, micro cilantro, Santa Fe butter 24

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 ENTREES

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

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 21

STEAKS

PETITE FILET

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

SHARED SIDES

ROASTED ROMANESCO

garlic herb infused oil, spring shaved salad 10

BROCCOLINI

grilled broccolini with garlic infused olive oil 8

CAPRESE

marinated tomato, mozzarella and balsamic glaze 8

ASPARAGUS

fresh asparagus sautéed in lemon butter and topped with fresh parmesan cheese 8

CRAB MASHED POTATOES

roasted garlic mashed potatoes, white cheddar cheese, fresh crab meat and herbs 14

CRAB MAC AND CHEESE

penne pasta tossed with crab meat in a white cheddar cheese sauce 19

DESSERTS

CHEESECAKE

New York cheesecake, raspberry or strawberry coulis sauce 10

CRÈME BRÛLÉE

traditional French custard with a 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.*