

SUNDAY BRUNCH (11AM - 3PM)

BRUNCH COCKTAILS

BRUNCH CHAMPAGNE

glass 3
bottle 15

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

horseradish, cocktail sauce 16

OYSTERS ON THE HALF SHELL

1/2 dozen 24

CALAMARI FRITTI

steak cut calamari cooked in tempura batter with chili ancho aioli 14

CAJUN SHRIMP

fiery blend of cajun spices and our tropical pineapple mango salsa 14

COCONUT SHRIMP

four jumbo shrimp encrusted in fresh coconut, fried to a golden brown, with cajun orange marmalade and pineapple mango salsa 14

FRIED ASPARAGUS

Guinness beer batter, chili ancho aioli, parmesan cheese, caramelized lemon 12

SOUPS/SALADS

CLAM CHOWDER

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

CAROLINA CRAB BISQUE

rich, creamy, and homemade 8

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 18 or jumbo shrimp 20

General Manager - Natalie Ellingboe

FRESH FISH - SIMPLY GRILLED

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

SWORDFISH - Australia	23	MAHI MAHI - Costa Rica	24
SALMON - Skuna Bay	23	BARRAMUNDI - Australia	20

SIGNATURE SELECTIONS

BARRAMUNDI WITH LEMON CAPER BUTTER

lemon caper butter, mashed potatoes 25

MAHI MAHI ORANGE GINGER GLAZE

sweet and spicy glaze, jasmine rice 28

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

tender jumbo shrimp sautéed in lobster sauce, jasmine rice 33

SWORDFISH FIREPOT

chili barbeque marinade, cajun spices, tender shrimp, fresh pineapple mango salsa, jasmine rice 31

SWORDFISH FLAGSHIP

brandy herb marinade, cajun spices, cherry tomatoes, mashed potatoes, micro cilantro, Santa Fe butter 31

COCONUT SHRIMP

eight jumbo shrimp, tempura batter, shredded coconut, cajun orange marmalade sauce, pineapple mango salsa, white rice 26

HANDHELDS

FISH TACOS

roasted tomatillo sauce, feta cheese, marinated tomatoes, warm corn tortilla, fries 18

RUSTY'S ULTIMATE CHEESEBURGER

cheddar cheese, lettuce, tomato, red onion, fries 15

CHICKEN SANDWICH

cheddar cheese, lettuce, tomato, red onion, fries 15

CLASSIC PASTA ENTREES

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 25

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
Add Avocado 1.99

VEGETABLE OMELETTE

three eggs, zucchini, bell peppers, onions, mushrooms, jack cheese 16

SEAFOOD OMELETTE

three eggs, snow crab, shrimp, scallops, jack cheese 24

BACON WRAPPED FILET AND EGGS

6 oz., applewood bacon wrapped filet, roasted garlic butter, eggs your way 36

CHICKEN AND WAFFLES

tender and crispy buttermilk chicken with traditional Belgian waffles 19

SEARED SALMON BENEDICT

fresh C'est Si Bon Bakery Croissant served open faced with pan seared Skuna Bay Salmon, poached eggs and hollandaise sauce 24

STEAKS

PETITE FILET

6 oz., applewood bacon wrapped filet, mashed potatoes, garlic steak butter, broccolini, frizzled onions 36

SHARED SIDES

BROCCOLINI

garlic infused olive oil 8

CAPRESE

tomato, mozzarella and balsamic glaze 9

ASPARAGUS

sautéed in lemon butter, parmesan cheese 9

GARLIC MASHED POTATOES

8

LOBSTER MAC AND CHEESE

Maine lobster pieces, in a white cheddar cheese sauce 25

DESSERTS

NY CHEESECAKE

raspberry or strawberry sauce 10

CRÈME BRÛLÉE

French custard, fresh berries 9

FLOURLESS CHOCOLATE TORTE

decadent dark chocolate, vanilla ice cream 9

MOCHA MUD PIE

mocha almond fudge ice cream, sliced almonds 11

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.*