

# CELEBRATION MENU

## STARTERS

### FRESH GARLIC BREAD

Rusty's original recipe since 1972 6

### JUMBO SHRIMP COCKTAIL

Eight tender shrimp, horseradish, cocktail sauce 16

### 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

### OYSTERS ON THE HALF SHELL

1/2 dozen 24

## SOUP AND SALADS

### NEW ENGLAND CLAM CHOWDER

Creamy traditional clam chowder 7

### CLASSIC FRESH CAESAR SALAD

Romaine, parmesan, grape tomatoes, croutons 7

### CAROLINA CRAB BISQUE

Rich, creamy, and homemade 8

### RUSTY'S HOUSE SALAD

Fresh greens, hearts of palm, feta cheese, grape tomatoes, croutons 7

## BEEF

### BONE IN RIBEYE

16 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 69

### CAPTAIN'S SURF & TURF

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

Shrimp Scampi Style 68

Coconut Shrimp 68

Australian Lobster Tail 79

## SEASONAL FAVORITES

### BARRAMUNDI WITH LEMON CAPER BUTTER

lemon caper butter, mashed potatoes 30

### SWORDFISH FLAGSHIP

brandy herb marinade, cajun spices, cherry tomatoes, mashed potatoes, micro cilantro, Santa Fe butter 37

### SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

Tender jumbo shrimp sautéed in lobster sauce, jasmine rice 39

### CHICKEN PICATTA

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

## CLASSIC SEAFOOD

### ALASKAN KING CRAB LEGS

Tender crab legs, drawn butter, jasmine rice Market/lb Limited Availability

### CAPTAIN'S SURF & SURF

King crab, lobster tail, broccolini, jasmine rice 110

### NORTH AUSTRALIAN LOBSTER TAIL

6-8 oz succulent lobster tail, drawn butter, jasmine rice 59

### SEARED SCALLOPS

Asparagus, risotto, marinated tomatoes, micro cilantro and infused herb oil 38

## SHARED SIDES

### SAUTÉED MUSHROOMS & CIPOLLINI ONIONS

10

### BROCCOLINI

Grilled broccolini with garlic infused olive oil 8

### ASPARAGUS

Fresh asparagus sautéed in lemon butter and topped with fresh parmesan cheese 9

### LOBSTER MAC AND CHEESE

penne pasta tossed with Maine lobster pieces, in a white cheddar cheese sauce 23

### GARLIC MASHED POTATOES

8

### FRENCH FRIES

5

*Tax and gratuity are excluded.*

General Manager - Natalie Ellingboe

Chef - Jose Munoz

*A suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.*

*Consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.*

RSTY 4/6/2022