

Wines by the Glass

Sparkling

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| Zardetto, Prosecco, Italy..... | 12.00 |
| Domaine Chandon, Brut classic, Napa..... | 10.00 |

White

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| Charles Krug, Chardonnay, Carneros..... | 11.00 |
| Clos du Bois, Chardonnay, North Coast..... | 9.00 |
| Kenwood 'Yulupa', Chardonnay, California..... | 7.50 |
| Sonoma-Cutrer 'Russian River', Chardonnay, Sonoma Coast..... | 15.00 |
| Tolosa , Chardonnay, California | 11.00 |
| Listel, Rosé, France | 8.00 |
| Rodney Strong 'Charlotte's Home', Sauvignon Blanc, Sonoma County..... | 8.50 |
| Oyster Bay, Sauvignon Blanc, New Zealand..... | 10.00 |
| Coppola 'Bianco', Pinot Grigio, California | 7.50 |
| La Crema, Pinot Gris, Monterey | 10.50 |
| Cliffhanger, Pinot Gris, Trentino Doc | 9.00 |
| J. Lohr Estates "Bay Mist", Riesling, Monterey County | 8.50 |
| Beringer, White Zinfandel, California..... | 6.50 |
| Movendo, Moscato, Italy..... | 7.00 |
| Miraval, Rosé, Provence, France | 13.00 |

Red

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| Educated Guess, Cabernet Sauvignon, Napa Valley | 13.00 |
| Simi, Cabernet Sauvignon, Alexander Valley..... | 11.00 |
| Casillero del Diablo, Central Valley, Chile..... | 8.50 |
| Acrobat by King Estate, Pinot Noir, Oregon | 10.00 |
| Meiomi, Pinot Noir, California | 12.00 |
| Kenwood 'Jack London Vineyard', Merlot, Sonoma County | 12.00 |
| Sterling, Meritage, Napa Valley..... | 8.00 |
| Saved, Red Blend, California | 10.50 |
| Cryptic, Red Blend, California..... | 10.00 |
| Coppola 'Director's Cut', Zinfandel, Dry Creek Valley..... | 11.00 |

Premium Pours by Coravin™

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| Jordan, Chardonnay | 18.00 |
| Jordan, Cabernet Sauvignon..... | 29.00 |
| Goldeneye, Pinot Noir..... | 25.00 |

Signature Cocktails

Mango Mai Tai 8.75

Captain Morgan Spiced Rum, Malibu Mango
Rum and DeKuyper Orange Curaçao

Red Sangria 9.00

La Joya Cabernet Sauvignon, Stoli
Blueberi Vodka and fresh fruit

Moscow Mule 10.25

Smirnoff Vodka, Fever-Tree Ginger Beer
and fresh lime juice

Classic Sidecar 14.00

Hennessy V.S.O.P, Cointreau Orange Liqueur,
fresh lime juice and sweet & sour

The Old Fashion 14.00

Woodford Reserve, bitters and a hint
of fresh orange

Georgia Peach 15.00

Blanton's Kentucky Whiskey,
peach bitters

Mint Julep 15.00

Makers 46 Whisky, Fresh mint,
Agave Nectar

Secretariat 13.50

Woodford Reserve, Fever-Tree
Ginger Beer, fresh lime juice

Traditional Mojito 8.75

Bacardi Superior Rum hand muddled
with fresh mint

Fresh Fruit Mojito 8.75

Bacardi Superior Rum with your choice
of mango, passion fruit, or pomegranate,
hand muddled with fresh mint

Specialty Martinis

Orange Blossom 9.00

St-Germain Elderflower Liqueur,
Stoli Ohranj Vodka and citrus

Caramel Apple 10.00

Crown Royal Regal Apple, Crown Royal Whisky,
cranberry juice, homemade
caramel sauce

Ruby Red 9.00

Absolut Ruby Red Grapefruit Vodka,
Cointreau Orange Liqueur, POM
Pomegranate Juice, cranberry juice,
salt or sugar rim

Newport Tini 10.00

Absolut Vodka, Beefeater Gin,
Bacardi Silver Rum, Blue curacao,
pineapple juice

Salty Pear 9.00

Grey Goose La Poire Vodka,
St-Germain Elderflower Liqueur,
sweet & sour and salted rim

Cucumber Lime 14.00

Hendrick's Gin, Dry Vermouth,
fresh cucumbers

Agave Lemon Drop 10.00

Absolut Citron, St-Germain
Elderflower Liqueur, Agave Nectar

Hand Shaken Margaritas

Pama Rita 10.75

Patrón Silver Tequila, Pama Pomegranate Liqueur,
POM Pomegranate Juice

Razzarita 10.75

Jose Cuervo Gold Tequila, DeKuyper Razzmatazz,
Cointreau Orange Liqueur, fresh lime juice

Platinum 10.75

Sauza Hornitos Reposado Tequila, Cointreau
Orange Liqueur, fresh lime juice

Skinny and Spicy Margarita 13.50

1800 Reposado Tequila, Cointreau Orange Liqueur,
fresh lime juice, lemon and jalapenos

Draft Beer

Stone IPA 6.50

Stella Artois 6.50

Laguna Beach Greeter's Ale 6.50

Seasonal Selection 6.50

Bottled Beer

Bud Light 5.00

Coors Light 5.00

Corona Light 5.75

Miller Lite 5.00

Heineken 5.75

Bootlegger's Palomino 6.50

Saint Archer Blonde Ale 6.50

Guinness Stout 5.75

Coronado Mermaid's Red 6.50

Sam Adams Boston Lager 5.75

Michelob Ultra 5.25

Chilled Starters

Oysters on the Half Shell

"Shucked to Order" Chef Selection –
ask your server for today's choice

2.79 each 14.99 half dozen 24.99 dozen

Fresh Ahi Sashimi

fresh mango and pineapple fruit salsa,
served with ginger and wasabi 14.49
upon availability

Jumbo Shrimp Cocktail

eight tender shrimp, horseradish,
homemade cocktail sauce 13.99

Salads & Sandwiches

Caesar Salad

fresh romaine, homemade croutons 6.59

Garden Salad

tomato, feta cheese, hearts of palm, croutons 6.59

Chicken Caesar Salad

traditional caesar, grilled chicken 10.39

Soup and Salad

garden or caesar salad and a bowl of homemade
clam chowder or crab bisque 9.99

Hawaiian Fresh Fish Tacos

tropical fruit salsa 11.49

Rusty's Ultimate Cheeseburger

with french fries 10.99

Chicken Sandwich

pepper jack cheese, bacon, chili ancho sauce,
french fries 11.99

Crab Cake Sandwich

homemade tangy mustard sauce, french fries 16.99

Hot Starters

Fresh Garlic Bread

Rusty's original recipe since 1965 4.79

New England Clam Chowder

a creamy traditional clam chowder 6.29

Carolina Crab Bisque

rich, creamy, and homemade 6.29

Calamari Fritti

steak cut calamari, chili ancho sauce 10.79

Ichiban Skewers

fresh fish marinated and chargrilled 9.79

Goat Cheese Souffle

wild mushroom, caramelized onion, olive saute,
sundried tomatoes, grilled crostinis 10.79

Fresh Clams and Mussels

1lb, steamed in white wine, fennel, pernod
and fresh herbs 11.79

Newport Crab Cakes

lump crab, homemade tangy mustard sauce 15.49

Cajun Shrimp

a fiery blend of garlic and cajun spices 10.49

Crispy Green Beans

flash fried in Guinness beer, garlic batter, served with
chili ancho and ranch dipping sauce 8.99

Coconut Shrimp

four Tiger Prawns wrapped in fresh coconut, fried to a
golden brown, with sweet Thai chili sauce 11.49