



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

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

CAJUN SHRIMP

fiery blend of cajun spices and our tropical pineapple mango salsa 12

FRIED ASPARAGUS

chili ancho aioli, parmesan cheese, caramelized lemon 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
shrimp cobb salad 17

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 - Thomas Kerzie

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

BARRAMUNDI - Australia	20	SALMON - Skuna Bay	21
SWORDFISH - Australia	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

CAPTAIN'S SURF & TURF

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6 oz. Certified Angus Beef®, applewood bacon wrapped filet, garlic steak butter, mashed potatoes, asparagus and choice of...
Shrimp Scampi Style 45
Australian Lobster Tail 70
Alaskan King Crab 95

CAPTAIN'S SURF & SURF

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king crab, lobster tail, broccolini, jasmine rice 105

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

STEAKS

PETITE FILET

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

ENHANCEMENTS

GRILLED SHRIMP

jumbo shrimp basted with lemon butter and fresh herbs 8

SCALLOPS

fresh jumbo Hokkaido Scallops sautéed in white wine and garlic butter 10

SHRIMP SCAMPI STYLE

shrimp in garlic herb butter, white wine, capers, and cherry tomatoes 6

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.*