

# Thanksgiving Feast

## Starters

### Fresh Garlic Bread

rusty's original recipe since 1972 6

### Calamari Fritti

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

### Jumbo Shrimp Cocktail

eight tender shrimp, horseradish, cocktail sauce 16

### 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/or Salad

### New England 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

## Holiday Entrées

### Traditional Turkey Dinner

slow roasted turkey breast, homemade garlic mashed potatoes, gravy, cornbread stuffing, garlic green beans with sliced almonds, cranberry sauce, and pumpkin pie for dessert!  
children - 14 adults - 35

### Roast Prime Rib Dinner

U.S.D.A. choice hand select seasoned prime rib, au jus, horseradish, homemade garlic mashed potatoes, garlic green beans with sliced almonds, and pumpkin pie for dessert!  
children - 18 adults (12oz) - 50

## Signature Entrées

### Barramundi with Lemon Caper Butter

lemon caper butter, mashed potatoes 30

### Skuna Bay Salmon with Shrimp and Lobster Sauce

tender jumbo shrimp sautéed in lobster sauce, jasmine rice 39

### Swordfish Flagship

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

### Filet Mignon

8 oz., garlic steak butter, mashed potatoes, broccolini, frizzled onions 49

### New York Strip

12 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 46

### Shrimp Scampi

lemon butter sauce, capers, white wine, grape tomatoes, linguine pasta 22

## Fresh Fish, Simply Grilled

Lightly seasoned chargrilled served over grilled broccolini with an organic caprese garnish, drizzled with a balsamic glaze

**Mahi Mahi -  
Costa Rica 29**

**Barramundi -  
Australia 26**

**Swordfish -  
Australia 29**

**Skuna Bay Salmon -  
North Atlantic 29**

## Classic Seafood

### Alaskan King Crab Legs by the Pound

tender crab legs, drawn butter, jasmine rice Market/lb

### 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

## Shared Sides

### Broccolini

grilled broccolini with garlic infused olive oil 8

### Caprese

marinated tomato, mozzarella and balsamic glaze 9

### Garlic Mashed Potatoes - 8

### Asparagus

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

### Almond Garlic Green Beans - 10

### Creamed Corn - 8

### Lobster Mac and Cheese

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

## Desserts

**Pumpkin Pie - 6**

**Cheesecake - 10**

**Mocha Mud Pie - 11**

**Flourless Chocolate Torte - 9**