



VALENTINE'S

← WEEKEND →

FEBRUARY 14th - 17th

Exclusive 3-course prix-fixe menu for two on Valentine's Day, including an appetizer, soup or salad, entrées, and chocolate covered strawberries for dessert.

Celebration menu offered February 15th – 17th

Wine pairings available with select entrées.

RESERVE A TABLE TODAY



PRIX-FIXE MENU

FIRST COURSE

EVERY TABLE WILL RECEIVE A BASKET OF OUR
HOMEMADE GARLIC BREAD
Rusty's original recipe since 1965

AHI POKE

Served with wonton chips

CALAMARI FRITTI

Flash fried steak cut calamari, chili ancho sauce

SECOND COURSE

HOMEMADE NEW ENGLAND CLAM CHOWDER
Creamy, traditional clam chowder

BABY KALE & STRAWBERRY SALAD

Candied walnuts, blue cheese, red onions, bacon,
raspberry vinaigrette

THIRD COURSE

SWORDFISH "FLAGSHIP"

Chargrilled, brandy and fresh herb marinade,
Cajun spices, Yukon Gold homemade garlic mashed
potatoes, Kentucky Bourbon sauce

RIBEYE

14 oz. Cab Ribeye steak, homemade Yukon Gold
garlic mashed potatoes

SURF & TURF

Filet mignon served over
homemade Yukon Gold mashed potatoes
3- 4 oz Lobster Tail

SKUNA BAY SALMON AND SHRIMP

Charbroiled salmon topped with tender jumbo shrimp,
served with lobster sauce and jasmine rice

SEAFOOD PASTA

Fresh scallops, clams, mussels, jumbo
prawns, homemade marinara, linguini pasta

DESSERT

CHOCOLATE COVERED STRAWBERRIES

TABLE SIDES

ENTREE ENHANCEMENTS

Alaskan King Crab Legs 39.99/lb
6-8 oz. Lobster Tail *Market*

COCONUT SHRIMP

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

NEWPORT CRAB CAKES

Lump crab, homemade tangy mustard sauce 15.49

SHARED SIDES

Asparagus 7.79
Sautéed Mushrooms & Cipollini 10.99
Alaskan King Crab Mushroom Risotto 13.99

Tax and gratuity are excluded.

General Manager - Steve Burke

Chef - Francisco Ramirez

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.

CELEBRATION MENU

STARTERS

FRESH GARLIC BREAD

Rusty's original recipe since 1965
4.79

CALAMARI FRITTI

Flash fried steak cut calamari, chili ancho sauce
10.79

CAJUN SHRIMP

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

JUMBO SHRIMP COCKTAIL

Eight tender shrimp, horseradish, cocktail sauce
13.99

NEWPORT CRAB CAKES

Lump crab, homemade tangy mustard sauce
15.49

OYSTERS ON THE HALF SHELL "SHUCKED TO ORDER"

Chef Selection - ask your server for today's choice
MP by the each

HOMEMADE SOUPS

NEW ENGLAND CLAM CHOWDER

Creamy traditional clam chowder
6.29

FRESH SALADS

GARDEN SALAD

Mixed greens, teardrop tomatoes, feta cheese,
hearts of palm, homemade croutons,
choice of dressing
6.59

BABY KALE & STRAWBERRY SALAD

Candied walnuts, blue cheese, red onions, bacon,
raspberry vinaigrette 8.95
Add chicken or shrimp for 2.99

BEEF & POULTRY

FEATURING CERTIFIED ANGUS BEEF

SURF & TURF

Filet mignon served over
homemade Yukon Gold garlic mashed potatoes
3-4 oz Lobster Tail
42.95

RIBEYE

14 oz. Cab Ribeye steak, homemade Yukon Gold
garlic mashed potatoes
43.99

JIDORI CHICKEN

100% cage and hormone free, root vegetables
with a Apricot glaze
24.79

SEAFOOD PASTA

Fresh scallops, clams, mussels, jumbo prawns, home-
made marinara, linguini pasta
11.49

SEASONAL FAVORITES

THE FLAGSHIP

Created by our wait staff! Swordfish, brandy herb
marinade, Cajun spices, homemade Yukon Gold
garlic mashed potatoes, Kentucky bourbon sauce
26.99

SKUNA BAY SALMON WITH SHRIMP

AND LOBSTER SAUCE

Tender jumbo shrimp sautéed in lobster sauce
over jasmine rice
24.49

CLASSIC SEAFOOD

ALASKAN KING CRAB LEGS

Tender crab legs, drawn butter, jasmine infused rice
39.99/lb

NORTH AUSTRALIAN LOBSTER TAIL

Your choice 7-8 oz. or 10-12 oz. succulent lobster
tail, drawn butter, jasmine rice
market price

SHARED SIDES

Alaskan King Crab Mushroom Risotto 13.99
Spinach 7.59

Sautéed Mushrooms & Cipollini Onions 10.99
Asparagus 7.79

Tax and gratuity are excluded.
General Manager - Steve Burke
Chef - Francisco Ramirez

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