

CELEBRATION MENU

STARTERS

FRESH 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

Lump crab, mustard sauce, fresh pineapple mango salsa 18

CAJUN SHRIMP

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

SOUP AND SALADS

NEW ENGLAND CLAM CHOWDER

Creamy traditional clam chowder 7

CLASSIC FRESH CAESAR SALAD

Romaine, parmesan, grape tomatoes, croutons 7

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 65

CAPTAIN'S SURF & TURF

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 85

SEASONAL FAVORITES

MAHI MAHI ORANGE

GINGER GLAZE

Sweet and spicy glaze, jasmine rice 37

SWORDFISH FIREPOT

Chili barbeque marinade, cajun spices, tender shrimp, fresh pineapple mango salsa, jasmine rice 33

SKUNA BAY SALMON WITH SHRIMP AND LOBSTER SAUCE

Tender jumbo shrimp sautéed in lobster sauce, jasmine rice 34

CLASSIC SEAFOOD

ALASKAN KING CRAB LEGS

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

NORTH AUSTRALIAN LOBSTER TAIL

6-8 oz succulent lobster tail, drawn butter, jasmine rice 49

CAPTAIN'S SURF & SURF

King crab, lobster tail, broccolini, jasmine rice 95

SHARED SIDES

SAUTÉED SPINACH

Sautéed in olive oil, salt & pepper, garlic, served with a caramelized lemon 8

BROCCOLINI

Grilled broccolini with garlic infused olive oil 8

ASPARAGUS

Fresh asparagus sautéed in lemon butter and topped with fresh parmesan cheese 8

CRAB MASHED POTATOES

Roasted garlic mashed potatoes, fresh lump crab meat and herbs 12

KING CRAB MAC AND CHEESE

Penne pasta tossed with crab meat in a white cheddar cheese sauce 18

GARLIC MASHED POTATOES

Garlic, Parmesan cheese 8

FRENCH FRIES

5

Tax and gratuity are excluded.

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 12/9/2020