

# 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 12

### Jumbo Shrimp Cocktail

eight tender shrimp, horseradish, cocktail sauce 15

### Newport Crab Cakes

lump crab, mustard sauce, fresh pineapple mango salsa 18

## Soup and/or Salad

### New England 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

## Holiday Entrées

### Traditional Turkey Dinner

slow roasted turkey breast, homemade Yukon Gold garlic mashed potatoes, gravy, cornbread stuffing, cranberry sauce, and pumpkin pie for dessert!  
children - 12 adults - 30 larger cut - 35

### Roast Prime Rib Dinner

U.S.D.A. choice hand select seasoned prime rib, au jus, horseradish, homemade Yukon Gold garlic mashed potatoes, and pumpkin pie for dessert!  
children - 15 adults (8oz) - 35  
captain's cut (12oz) - 40

## Signature Entrées

### 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

### Filet Mignon

8 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 48

### New York Strip

12 oz. Certified Angus Beef®, garlic steak butter, mashed potatoes, broccolini, frizzled onions 45

### Shrimp and Scallop Penne A La Vodka

large scallops, shrimp, grape tomatoes, sun-dried tomato vodka cream sauce 24

## 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 34

Swordfish -  
Australia 27

Skuna Bay Salmon -  
North Atlantic 27

## Classic Seafood

### Alaskan King Crab Legs by the Pound

tender crab legs, drawn butter, jasmine rice 65/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

### Sauteed Spinach

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

### 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, fresh lump crab meat and herbs 12

### King Crab Mac and Cheese

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

## Desserts

Pumpkin Pie - 4

Cheesecake - 10

Flourless Chocolate Torte - 8