



## *Soup*

*Cream of Crab*

## *Salad*

### *Rusty Scupper Caesar Salad*

*Fresh half Romaine heart, Caesar dressing, house croutons, shaved fresh parmesan cheese, Tri-colored baby tomatoes, lemon zest*

## *Entrée*

### *Stuffed Cold Water Lobster Tail*

*6 oz. Lobster tail stuffed with our famous 5 oz. crab cake  
Served with Yukon Gold mashed potatoes  
Asparagus and tri-colored carrots*

### *Sea Bass Chesapeake*

*Grilled Chilean Sea Bass Topped with Jumbo Lump Crab Meat and Delmarva sauce. Served with Yukon Gold mashed potatoes  
Asparagus and tri-colored carrots*

### *Char Grilled Filet Mignon with Jumbo Lump Crab Meat*

*7 oz. Filet Mignon topped with jumbo lump crab meat  
Served with Yukon Gold mashed potatoes  
Asparagus and tri-colored carrots*

### *Jumbo Lump Crab Cakes*

*Two jumbo lump crab cakes, topped with three mustard beurre blanc  
Served with Yukon Gold mashed potatoes  
Asparagus and tri-colored carrots*

### *Braised Short Rib*

*10 oz. Port Wine Braised Short Rib  
Served with Yukon Gold mashed potatoes  
Asparagus and tri-colored carrots*

## *Desserts*

*Caramelized Pear Cake- Caramelized pear mousse layered  
With milk chocolate and yellow sponge cake*

*Tiramisu Cake - Layers of moist sponge cake filled with  
A rich mascarpone mousse and coffee soaked lady fingers. Garnished  
with dusted cocoa powder and a chocolate cigarette*

*\* Join us in the top deck, at midnight, with a complimentary  
champagne glass for the best fireworks toast ever \**