

WELCOME TO THE RUSTY SCUPPER

Our commitment to quality is a source of pride at The Rusty Scupper. We have exact standards of freshness. We work with oyster growers, distributors and fishermen to ensure that we serve the highest quality seafood.

We're proud members of "Chesapeake Bay Oyster Recovery Partnership".

Recycled shells are reused & replanted, providing habitat for new

FRESH OYSTERS

CHOPTANK (6), Maryland* 19
Choptank River Oyster

DELAWARE BAY (6), Delaware* 18
Delaware Oyster

OYSTER SAMPLER *(3) of each 19

CHILLED SEAFOOD

*YELLOWFIN TUNA TARTAR 19
Wonton Crisps, Avocado, Seaweed Salad

*JUMBO GULF SHRIMP COCKTAIL . . 17
Cocktail Sauce, Lemon

HOT STARTERS

JUMBO LUMP CRAB CAKE 20
Jumbo Lump Crab, Three Mustard Sauce

CHESAPEAKE BAY CRAB DIP 15
Crostitini, Pico De Gallo

COCONUT FRIED SHRIMP 16
Pineapple Salsa, Orange Horseradish Sauce

CALAMARI 16
Flash Fried, Tomato Coulis, Sweet Peppers, Lemon Aioli

SIGNATURE SOUPS

CREAM OF CRAB Cup 7 Bowl 9

MARYLAND CRAB* Cup 7 Bowl 9

SOUP OF THE DAY Cup 6 Bowl 7

SOUP & SALAD 13

Bowl of Soup of the Day with a choice of a Caesar or Scupper Salad

Additional \$2 for Crab Soup,

Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

The Rusty Scupper has been the backdrop to many of life's most special moments for 36 years. Let us plan your next event, from a casual crab feast, to a cocktails party, rehearsal dinner, holiday party or full wedding reception

) Indicates Gluten Free Items ()

Rusty Scupper
BALTIMORE, INNER HARBOR
Since 1982
LUNCH



Our fish are simply seasoned, chargrilled and served with fresh vegetable selection, roasted potatoes and fresh lemon butter sauce

ATLANTIC SALMON 26

MAHI MAHI 26

SWORDFISH 26

CHILEAN SEA BASS 39

EXPRESS LUNCH

Three courses on one plate

Fresh Chargrilled Rainbow Trout 19

Field Greens Salad, Roasted Potatoes

and Soup of the Day, Cup

Substitute Crab Soup \$2.00 additional

Fresh fish may be blackened, \$1 additional

POPULAR ADDITIONS

Add Sautéed Jumbo Lump Crabmeat* . 13

Add Crab Stuffed Shrimp (3) 15

Substitute Steamed Asparagus for the Daily Vegetable Selection 4

Add a 6 oz. Lobster Tail* 25

Add grilled shrimp (5) 9

SALADS

*CHOPPED SALAD 13
Iceberg Lettuce, Avocado, Applewood Smoked Bacon, Bleu Cheese, Red Onions, Tomatoes, Scallions, Herb Parmesan Dressing

*SPINACH SALAD 10
Bartlett Pears, Candied Walnuts, Roasted Onion Vinaigrette, Gorgonzola, Blueberries

CAESAR SALAD 9
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

*FIELD GREEN SCUPPER SALAD 9
Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette Dressing

To the salads listed above, add:

*Chargrilled Chicken Breast 7

*Chilled Gulf Shrimp 9

*Atlantic Salmon 11

*Sautéed Blue Jumbo Lump Crabmeat . . 13

PASTA/SPECIALTY

BEER BATTER FISH & CHIPS 19
Natty Boh Batter, Cole Slaw, French Fries

BLACKENED CHICKEN PASTA 16
Mushroom, Bacon, Spinach, Alfredo Sauce

SHRIMP SCAMPI 21
Gulf Shrimp, Lemon, Fettucinne, Garlic

SANDWICH

All sandwiches come with your choice of French Fries, Cole Slaw or Old Bay Potato Chips

JUMBO LUMP CRAB CAKE 24
Lettuce, Tomato, Tartar Sauce, Potato Bun

SALMON BLT 17
North Atlantic Salmon, Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Multi Grain Toast

CRISPY CHICKEN 15
Chicken Breast, Lettuce, Tomato, Honey Mustard, Brioche Bun

BLACK ANGUS BURGER 1/2 lb. 17
Applewood Smoked Bacon, Selection of Cheese, Crispy Onion Straws, Brioch Bun

NEW ENGLAND LOBSTER ROLL 26
Lobster Tail, Claw Meat, Toasted Roll

DESSERTS

YOUR CHOICE 9

CHOCOLATE INDULGENCE*
Flourless Chocolate Cake, Vanilla Ice Cream, Berry Sauce

CRÈME BRÛLÉE*
Berry Sauce, Caramelized Sugar

FUJI APPLE BREAD PUDDING
Dried Cherries, Apples, Berry Sauce, Ice Cream

NEW YORK CHEESECAKE
Whipped Cream, Berry Sauce

SWEET POTATO CHEESECAKE
Berry Sauce, Whipped Cream

KEY LIME TORTE
Key Lime Custard, Berry Sauce, Whipped Cream

SMITH ISLAND CAKE 16
8 Layer Yellow Cake, Chocolate Fudge Icing, Ice Cream, Fresh Whipped Cream, Cocoa Powder

On April 24, 2008, Smith Island cake was designated as the official dessert of the state of Maryland.