

**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".

Rusty Scupper
BALTIMORE, INNER HARBOR
Since 1982
DINNER



FRESH OYSTERS

- BATTLE CREEK (6), Virginia*19
Chincoteague Island Oyster
- WAR SHORE (6), Virginia*18
Chesapeake Bay Oyster
- OYSTER SAMPLER *(3) of each19
Battle Creek Oyster, War Shore Oyster

CHILLED SEAFOOD

- JUMBO GULF SHRIMP COCKTAIL*17
Cocktail Sauce, Lemon
- RUSTY SCUPPER SAMPLER*
Maine Lobster, Crab Salad, Jumbo Gulf Shrimp, Smoked Mussels, War Shore Oysters
Small..... 50 Large.....95
- YELLOWFIN TUNA TARTAR18
Wonton Crisps, Avocado, Seaweed Salad

HOT STARTERS

- JUMBO LUMP CRAB CAKE20
Jumbo Lump Crab, Three Mustard Sauce
- CHESAPEAKE BAY CRAB DIP15
Crostoni, Pico de Gallo
- COCONUT FRIED SHRIMP16
Pineapple Salsa, Orange Horseradish Sauce
- CALAMARI16
Flash Fried, Tomato Coulis, Lemon Aioli, Sweet Peppers
- DRUNKEN MUSSELS *17
Chorizo, Red Onion, Garlic, Cilantro, White Wine Lemon Sauce

SIGNATURE SOUPS

- CREAM OF CRAB Cup 7 Bowl 9
- MARYLAND CRAB* Cup 7 Bowl 9
- SOUP OF THE DAY Cup 6 Bowl 7

SALADS

- SPINACH SALAD*10
Bartlett Pears, Candied Walnuts, Gorgonzola, Roasted Onion Vinaigrette, Blueberries
- CAESAR SALAD 10
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing
- FIELD GREEN SCUPPER SALAD*9
Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette

To the salads listed above, add:

- Chargrilled Chicken Breast*7
- Chilled Gulf Shrimp*9
- North Atlantic Salmon*11

TODAY'S CATCH

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

- ATLANTIC SALMON *32
- HALIBUT*36
- CHILEAN SEA BASS *45
- ATLANTIC SWORDFISH *31
- GRILLED RAINBOW TROUT*28

Fresh fish may be blackened for \$1 additional

TODAY'S CHEF SPECIALS

- BEEF CARPACCIO.....18
Lemon Aioli, Brown Mustard, Parmesan Cheese, Capers, Arugula
- MAPLE PORK CHOP.....43
Sweet Potato Puree, Maple Brussel Sprouts, Apple Demi

**OUR MOST POPULAR
ADDITIONS**

- Add Sautéed Jumbo Lump Crabmeat* 13
- Add a 6 oz. Lobster Tail*25
- Add Crab Stuffed Shrimp (3) 15
- Substitute Steamed Asparagus for the Daily Vegetable Selection4
- Add grilled shrimp brochette (5).....9

RUSTY SCUPPER CLASSICS

- KENT ISLAND CRAB STUFFED SHRIMP ...33
Gulf shrimp, Crab Stuffing, Mashed Potatoes, Grilled Asparagus
- WHOLE STEAMED LOBSTER*60
1-1/4 LB. Maine lobster, Drawn Butter, Lemon, Mashed Potatoes, Vegetables
- CIOPPINO 34
Little Neck Clams, Mussels, Shrimp, Fresh Fish, Chorizo, Leeks, Potatoes, Crostoni
- SURF & TURF59
7 oz. Filet, Jumbo Lump Crab Cake, Mashed Potatoes, Grilled Asparagus

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

No separate checks.

All major credit cards accepted.
No personal checks.

(* Indicates Gluten Free Items *)

SEAFOOD SPECIALTIES

- JUMBO LUMP CRAB CAKES45
Three Mustard Sauce, French Fries, Coleslaw
- CEDAR PLANK SALMON34
Roasted Potatoes, Vegetable Medley, Lemon Beurre Blanc
- BEER BATTERED FISH & CHIPS24
Natty Boh Batter, Cole Slaw, French Fries
- STUFFED RAINBOW TROUT30
Sautéed Spinach, Crab Meat, White Wine, Herb Roasted Potatoes, Grilled Asparagus
- BLACKENED SWORDFISH*32
Orange Horseradish Marmalade, Roasted Potatoes, Vegetable Medley
- DIVER SEA SCALLOPS*43
Spring Mint Pea Puree, Sweet Potato Crisps, Pineapple Salsa, Red Pepper Emulsion
- ALASKAN KING CRAB LEGS 1.5 LB ... MKT
Mashed potatoes, Vegetables Medley

BEEF

Our beef is cut from midwestern grain-fed cattle, aged a minimum of 21 days

Steak Preparation Guide:

- RARE: Red and cool on the inside.
- MEDIUM-RARE: Dark red and warm on the inside.
- MEDIUM: Reddish-pink on the inside.
- MEDIUM-WELL: Traces of pink on the inside.
- WELL: No red or pink on the inside.

- USDA 14 oz. PRIME N.Y. STRIP STEAK. .54
- FILET MIGNON 7 oz 42
- RIBEYE STEAK 14 oz.48
Highly Marbled, Flavorful Cut
- BLACK ANGUS BURGER (1/2 lb.).....18
Applewood Smoked Bacon, Cheese, Crispy Onion Straws, Fries

Choice Of Sauce:

Creamy Blue Cheese - Chimmichuri - Madeira Sauce

All steaks will be served with Yukon gold mashed potatoes & grilled asparagus

PASTA & CHICKEN

- BAKED LOBSTER MAC & CHEESE 35
Lobster Tail, Cavatappi Pasta, Sherry, Gruyere Cheese Sauce, Bread Crumbs
- SPICY LUMP CRAB FETTUCCHINE 35
Jalapeno, Mint, Lemon, Cream Sauce
- ROSEMARY LEMON CHICKEN*26
Vegetable Medley, Yukon Gold Roasted Potatoes, Rosemary Chicken A Jus