

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 oysters.

FRESH OYSTERS

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

CHILLED SEAFOOD

- *YELLOWFIN TUNA TARTAR 19
Wonton Crisps, Avocado, Seaweed Salad
- *JUMBO GULF SHRIMP COCKTAIL .. 17
Cocktail Sauce, Lemon

HOT STARTERS

- JUMBO LUMP CRAB CAKE20
Jumbo Lump Crab, Three Mustard Sauce
- CHESAPEAKE BAY CRAB DIP 15
Crostini, 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
- HALIBUT 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 SALAD13
Iceberg Lettuce, Avocado, Applewood Smoked Bacon, Bleu Cheese, Red Onions, Tomatoes, Scallions, Herb Parmesan Dressing
- *SPINACH SALAD10
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 & CHIPS19
Natty Boh Batter, Cole Slaw, French Fries
- BLACKENED CHICKEN PASTA18
Mushroom, Bacon, Spinach, Alfredo Sauce
- SHRIMP SCAMPI 21
Gulf Shrimp, Lemon, Fettuccine, 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. 18
Applewood Smoked Bacon, Selection of Cheese, Crispy Onion Straws, Brioch Bun

- NEW ENGLAND LOBSTER ROLL26
Lobster Tail, Claw Meat, Toasted Roll

DESSERTS

- YOUR CHOICE9
- 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.