

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".

OYSTER SELECTION

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 Oyster	

APPETIZERS

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
BEEF CARPACCIO	16
Lemon Aioli, Field Green Salad, Fried Capers, Lemon Oil	
JUMBO LUMP CRAB CAKE	20
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, 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	
ADDITIONS:	
Grilled Chicken Breast*	7
Chilled Gulf Shrimp*	9
North Atlantic Salmon*	11

* Indicates Gluten Free Items

Please, No Separate or Personal Checks

All Major Credit Cards Accepted

Rusty Scupper

BALTIMORE, INNER HARBOR
Since 1982
DINNER



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

Blackened \$1

TODAY'S CHEF'S FEATURE

APPETIZER

YELLOWFIN TUNA TARTAR	18
Wonton Crisps, Avocado, Seaweed Salad	

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	4
Add Grilled Shrimp Brochette (5)	9

RUSTY SCUPPER CLASSICS

KENT ISLAND CRAB STUFFED SHRIMP	33
Gulf shrimp, Crab Stuffing, Mashed Potatoes, Grilled Asparagus	
CRAB STUFFED LOBSTER*	48
1/2 Maine Lobster, Jumbo Lump Crab, Mashed Potatoes, Asparagus, Drawn Butter, Lemon	
CIOPPINO	34
Little Neck Clams, Mussels, Shrimp, Fish, Chorizo, Leeks, Potatoes, Crostini	
SURF & TURF	59
7 oz. Filet, Jumbo Lump Crab Cake, Mashed Potatoes, Grilled Asparagus	
LOBSTER POT PIE	37
Fingerling Potatoes, Asparagus, Oyster Mushrooms, Leeks, Peas, Fennel, Tarragon, Flaky Crust	

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

ENTREES

JUMBO LUMP CRAB CAKES	45
Three Mustard Sauce, French Fries, Coleslaw	
CEDAR PLANK SALMON	34
Roasted Potatoes, Vegetable Medley, Lemon Beurre Blanc	
BEER BATTERED FISH & CHIPS	24
Natty Boh Batter, Cole Slaw, French Fries	
SHRIMP JAMBALAYA*	28
Andouille Sausage, Spicy Tasso Ham, Okra, Brown Rice, French Bread Crostini	
BLACKENED SWORDFISH*	32
Orange Horseradish Marmalade, Roasted Potatoes, Vegetable Medley	
DIVER SEA SCALLOPS*	39
Sweet Potato Puree, Fennel, Frise, Cherry Tomatoes, Corn Coulis	
ALASKAN KING CRAB LEGS 1.5 LB	MKT
Mashed potatoes, Vegetables Medley	
BAKED LOBSTER MAC & CHEESE	35
Lobster Tail, Cavatappi Pasta, Sherry, Gruyere Cheese Sauce, Bread Crumbs	
SPICY LUMP CRAB FETTUCCINE	35
Jalapeno, Mint, Lemon, Cream Sauce	
LEMON ROSEMARY HALF CHICKEN	26
Mash Potato, Roasted Vegetables	

STEAKS & CHOPS

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.

PRIME N.Y. STRIP STEAK 14 oz	54
FILET MIGNON 7 oz	42
Our Most Tender Cut	
RIBEYE STEAK 14 oz.	48
Highly Marbled, Flavorful Cut	
BLACK ANGUS BACON BURGER	18
Applewood Smoked Bacon, Choice of Cheese, Crispy Onion Straws, Lettuce, Tomato, Fries, Brioche Bread	
SHORT RIB CRAB OSCAR	43
Alaskan King Crab Leg, Mashed Potatoes, Brussel Sprouts, Apple Demi-Glace	
PORK CHOP	39
Sweet Potato Fries, Gorgonzola Cheese, Arugula, Lemon Oil, Apple Demi-Glace	

Choice Of Sauce:

Béarnaise - Chimmichuri - Madeira Sauce