

## 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<sup>SM</sup>

## BALTIMORE, INNER HARBOR

Since 1982

### DINNER



#### 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

#### 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
- MAHI-MAHI\* .....34
- CHILEAN SEA BASS \* ..... 45
- ATLANTIC SWORDFISH \* ..... 31
- GRILLED RAINBOW TROUT\* ..... 28

Blackened \$1

#### TODAY'S CHEF'S FEATURE

- SMOKED CLAM CARBONARA ..... 28  
Clams, Poached Egg, Andouille Sausage, Peas, Parmesan Cheese, Smoked Basil, Fried Cherry Tomatoes, Fettuccine Pasta

\* Indicates Gluten Free Items

#### 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

- MARYLAND CRAB STUFFED SHRIMP .... 33  
Mashed Potatoes, Grilled Asparagus, Lemon Butter Sauce
- CIOPPINO ..... 34  
Little Neck Clams, Mussels, Shrimp, Fish, Chorizo, Leeks, Potatoes, Crostini
- MARYLAND CRAB STUFFED LOBSTER  
Half of 2.5 lb Maine Lobster, Crab Stuffing, Roasted Potatoes, Grilled Asparagus, Drawn Butter, Lemon ..... 55
- 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 1-1/4 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  
Jumbo Lump Crab Meat, Mashed Potatoes, Béarnaise Sauce, Demi-Glace
- PORK CHOP ..... 39  
Sweet Potato Fries, Gorgonzola Cheese, Arugula, Lemon Oil, Apple Demi-Glace

Choice Of Sauce:

Béarnaise - Chimmichuri - Madeira Sauce