

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.

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

APPETIZERS

- *JUMBO GULF SHRIMP COCKTAIL .. 17
Cocktail Sauce, Lemon
- BEEF CARPACCIO..... 16
Lemon Aioli, Fried Capers, Lemon Oil, Field Green Salad
- 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, 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 COCKTAIL PARTY, REHEARSAL DINNER, HOLIDAY PARTY OR FULL WEDDING RECEPTION

* Indicates Gluten Free Items

Rusty Scupper
BALTIMORE, INNER HARBOR
Since 1982
LUNCH



TODAY'S CATCH

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 BASS39

Blackened \$1

EXPRESS LUNCH

Three Courses

- Grilled Rainbow Trout 19
- Field Greens Salad, Roasted Potatoes and Soup of the Day, Cup

Substitute Crab Soup \$2.00

POPULAR ADDITIONS

- Add Sautéed Jumbo Lump Crabmeat* .13
- Add Crab Stuffed Shrimp (3)*15
- Substitute Steamed Asparagus* 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 SALAD10
Bartlett Pears, Candied Walnuts, Roasted Onion Vinaigrette, Gorgonzola, Blueberries
- CAESAR SALAD9
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing
- *FIELD GREEN SCUPPER SALAD9
Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette Dressing

To the salads listed above, add:

- *Grilled Chicken Breast.....7
- *Chilled Gulf Shrimp (3)9
- *Atlantic Salmon11
- *Sautéed Blue Jumbo Lump Crabmeat. .13

ENTREES

- BEER BATTER FISH & CHIPS 19
Natty Boh Batter, Cole Slaw, French Fries
- BLACKENED CHICKEN PASTA.....18
Mushroom, Bacon, Spinach, Alfredo Sauce
- SHRIMP SCAMPI 21
Gulf Shrimp, Lemon, Fettuccine, Garlic, Tomato
- CRAB FLATBREAD 18
Boursin Cheese, Gruyere Cheese, Arugula, Cherry Tomato, Lemon Oil

SANDWICHES

- JUMBO LUMP CRAB CAKE 24
Lettuce, Tomato, Tartar Sauce, Potato Bun
- SALMON BLT17
North Atlantic Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Avocado Spread, Multi Grain Toast
- CRISPY CHICKEN.....15
Chicken Breast, Lettuce, Tomato, Honey Mustard, Brioche Bun
- BLACK ANGUS BACON BURGER18
Applewood Smoked Bacon, Choice of Cheese, Crispy Onion Straws, Lettuce, Tomato, Brioche Bun
- NEW ENGLAND LOBSTER ROLL..... 26
Lobster Tail Meat, Claw Meat, Toasted Roll

All Sandwiches come with your choice of French Fries, Coleslaw, Old Bay Chips

DESSERTS

- CHOCOLATE MOUSSE TRIO*10
White Chocolate Mousse, Chocolate Mousse, Espresso Mousse, Chocolate Crumb
- CRÈME BRÛLÉE* 9
Caramelized Sugar
- SEASONAL BREAD PUDDING 9
Ask Server For Details
- WARM BUTTER CAKE12
Strawberry, Vanilla Ice Cream, Crumb Topping
- KEY LIME TORTE 9
Key Lime Custard, Strawberry Gelee, Passion Fruit Puree
- SMITH ISLAND CAKE 16
Eight 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.

Please No Separate or Personal Checks
All Major Credit Cards Accepted