



We are proud members of  
the Chesapeake Bay Oyster  
Recovery Partnership.

# Rusty Scupper

BALTIMORE, INNER HARBOR SINCE 1982

LUNCH

## OYSTER SELECTION

Our commitment to quality is a source of pride  
at The Rusty Scupper.

We work with oyster growers, distributors and fishermen  
to ensure we serve the highest quality seafood.

|   |    |
|---|----|
| <b>BATTLE CREEK (6), VIRGINIA</b> . . . . . | 19 |
| Chincoteague Island Oyster                  |    |
| <b>WAR SHORE (6), VIRGINIA</b> . . . . .    | 18 |
| Chesapeake Bay Oyster                       |    |
| <b>OYSTER SAMPLER (3 OF EACH)</b> . . . . . | 19 |
| Battle Creek Oyster, War Shore Oyster       |    |

## APPETIZERS

|   |    |
|---|----|
| <b>JUMBO GULF SHRIMP COCKTAIL*</b> . . . . .                    | 17 |
| Cocktail Sauce, Lemon   |    |
| <b>BEEF CARPACCIO*</b> . . . . .                                | 16 |
| Lemon Aioli, Fried Capers, Lemon Oil,<br>Field Green Salad      |    |
| <b>JUMBO LUMP CRAB CAKE</b> . . . . .                           | 20 |
| Three Mustard Sauce   |    |
| <b>CHESAPEAKE BAY CRAB DIP</b> . . . . .                        | 15 |
| Crostini, Pico de Gallo   |    |
| <b>ROASTED PARMESAN POLENTA CAKE*</b> . . . . .                 | 16 |
| Wild Mushroom Demi Glace,<br>Gorgonzola Crema                   |    |
| <b>CALAMARI</b> . . . . .                                       | 16 |
| Flash Fried, Tomato Coulis, Lemon Aioli,<br>Shishito Peppers    |    |
| <b>P.E.I. MUSSELS</b> . . . . .                                 | 17 |
| Chorizo, Red Onion, Garlic, Cilantro,<br>White Wine Lemon Sauce |    |

## SIGNATURE SOUPS

|   |    |
|---|----|
| <b>CREAM OF CRAB</b> . . . . .                                      | 10 |
| <b>MARYLAND CRAB*</b> . . . . .                                     | 10 |
| <b>SOUP OF THE DAY</b> . . . . .                                    | 7  |
| <b>SOUP OF THE DAY WITH CHOICE<br/>OF A CAESAR OR SCUPPER SALAD</b> | 15 |
| Additional 3 for Crab Soup  |    |

## SALADS

|   |    |
|---|----|
| <b>WEDGE SALAD*</b> . . . . .   | 13 |
| Grape Tomatoes, Blue Cheese Dressing,<br>Apple Wood Smoke Bacon, Red Onion,<br>Iceberg Lettuce, Avocado Puree |    |
| <b>SPINACH SALAD*</b> . . . . .   | 10 |
| Bartlett Pears, Candied Walnuts, Gorgon-<br>zola, Blueberries, Roasted Onion Vinaigrette<br>Dressing          |    |
| <b>CAESAR SALAD</b> . . . . .   | 10 |
| Romaine Lettuce, Parmesan, Croutons,<br>Caesar Dressing   |    |
| <b>FIELD GREEN SCUPPER SALAD*</b> . . . . .   | 9  |
| Tomatoes, Cucumbers, Carrots<br>Balsamic Vinaigrette  |    |

## CHARGRILLED FISH

|                                     |    |
|-------------------------------------|----|
| <b>ATLANTIC SALMON</b> . . . . .    | 28 |
| <b>CHILEAN SEA BASS</b> . . . . .   | 43 |
| <b>ATLANTIC SWORDFISH</b> . . . . . | 29 |
| <b>RAINBOW TROUT</b> . . . . .      | 26 |

All of our Chargrilled Fish are prepared with the following options:

### SIMPLY PREPARED\*

Seasonal Vegetables, Mashed Potatoes, Lemon Butter Sauce

### ASIAN STYLE

Sticky White Rice, Asian Stir Fry Vegetables, Sesame Soy Glaze

### MARYLAND STYLE\* (ADD 8)

Buttered Jumbo Lump Crab, Old Bay Season Vegetables

## SANDWICHES

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

|   |    |
|---|----|
| <b>JUMBO LUMP CRAB CAKE</b> . . . . .   | 24 |
| Lettuce, Tomato, Tartar Sauce, Potato Bun   |    |
| <b>SALMON BLT</b> . . . . .   | 18 |
| Atlantic Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Avocado Spread, Multi-Grain Toast |    |
| <b>CRISPY HONEY MUSTARD CHICKEN</b> . . . . .   | 15 |
| Chicken Breast, Lettuce, Tomato, Honey Mustard, Brioche Bun                                 |    |
| <b>BLACK ANGUS BACON BURGER</b> . . . . .   | 18 |
| Applewood Smoked Bacon, Choice of Cheese, Crispy Onion Straws, Lettuce, Tomato, Brioche Bun |    |
| <b>NEW ENGLAND LOBSTER ROLL</b> . . . . .   | 26 |
| Cold Water Lobster, Mayonnaise, Celery, Butter Roll   |    |

## EXPRESS LUNCH

### GRILLED RAINBOW TROUT\*

Field Greens Salad, Roasted Potatoes, Salsa Verde  
Soup of the Day

19

Substitute Crab Soup for 3

## ENTRÉES

|  |    |
|--|----|
| <b>SESAME CRUSTED AHI TUNA</b> . . . . .   | 29 |
| Napa Cabbage, Kale, Snow Peas, Peanuts, Pickled Thai Chili, Ponzu Vinaigrette        |    |
| <b>BEER BATTERED FISH &amp; CHIPS</b> . . . . .                                      | 22 |
| Natty Boh Batter, Cole Slaw, French Fries  |    |
| <b>RIGATONI BOLOGNESE</b> . . . . .  | 19 |
| Traditional Pok Ragu, Parmesan Cheese  |    |
| <b>SCAMPI FETTUCCINE</b> . . . . .   | 21 |
| Gulf Shrimp, Lemon, Garlic, Tomato   |    |
| <b>CRAB FLATBREAD</b> . . . . .  | 18 |
| Boursin Cheese, Gruyere Cheese, Cheddar Cheese, Arugula, Cherry Tomato, Lemon Oil    |    |
| <b>FISH TACOS</b> . . . . .  | 16 |
| Guacamole, Pico de Gallo, Shredded Cabbage, Flour Tortilla                           |    |
| <b>CHICKEN PICCATA</b> . . . . .   | 29 |
| Seasonal Vegetables, Mashed Potatoes, White Wine, Garlic, Capers, Lemon Butter Sauce |    |

## POPULAR ADDITIONS

|  |    |  |    |
|--|----|--|----|
| <b>SAUTÉED JUMBO LUMP CRABMEAT</b> . . . . . | 13 | <b>CHILLED JUMBO GULF SHRIMP (3)</b> . . . . . | 9  |
| <b>LOBSTER TAIL (6 OZ.)</b> . . . . .        | 25 | <b>GRILLED SALMON (5 OZ.)</b> . . . . .        | 10 |
| <b>CRAB STUFFED SHRIMP (3)</b> . . . . .     | 15 | <b>GRILLED CHICKEN BREAST</b> . . . . .        | 7  |
| <b>GRILLED SHRIMP (5)</b> . . . . .          | 9  | <b>TENDERLOIN TIP STEAK (5 OZ.)</b> . . . . .  | 17 |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

(\*) Gluten-Free Items

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