



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

# Rusty Scupper

BALTIMORE, INNER HARBOR SINCE 1982

DINNER

## OYSTER SELECTION

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

We have high standards of freshness and 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>RUSTY SCUPPER TOWER*</b>	
Maine Lobster, Crab Salad, Jumbo Gulf Shrimp, Smoked Mussels, War Shore Oysters	
Small . . . . .	50
Large . . . . .	95
<b>BEEF CARPACCIO*</b> . . . . .	16
Lemon Aioli, Fried Capers, Lemon Oil, 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
Veal Demi Wild Mushrooms, Gorgonzola Crema	
<b>CALAMARI</b> . . . . .	16
Flash Fried, Tomato Coulis, Lemon Aioli, Shishito Peppers	
<b>SESAME CRUSTED AHI TUNA</b> . . . . .	16
Ponzu Vinaigrette, Napa Cabbage, Kale, Snow Peas, Roasted Peanut, Pickle Thi Chili	

## SIGNATURE SOUPS

<b>CREAM OF CRAB</b>	
Cup . . . . .	7
Bowl . . . . .	9
<b>MARYLAND CRAB*</b>	
Cup . . . . .	7
Bowl . . . . .	9
<b>SOUP OF THE DAY</b>	
Cup . . . . .	6
Bowl . . . . .	7

## SALADS

<b>SPINACH SALAD*</b> . . . . .	10
Bartlett Pears, Candied Walnuts, Gorgonzola, Roasted Onion Vinaigrette	
<b>CAESAR SALAD</b> . . . . .	10
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing	
<b>FIELD GREEN SCUPPER SALAD*</b> . . . . .	9
Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette	
<b>WEDGE SALAD*</b> . . . . .	11
Grape Tomatoes, Blue Cheese Dressing, Apple Wood Smoke Bacon, Red Onion, Iceberg Lettuce, Avocado Puree	

## POPULAR ADDITIONS

<b>SAUTÉED JUMBO LUMP CRABMEAT*</b> . . . . .	13
<b>COLD WATER 6 OZ. LOBSTER TAIL*</b> . . . . .	25
<b>CRAB STUFFED SHRIMP (3)</b> . . . . .	15
<b>GRILLED SHRIMP* (5)</b> . . . . .	9
<b>GRILLED CHICKEN BREAST</b> . . . . .	7
<b>CHILLED GULF SHRIMP</b> . . . . .	9

## CHARGRILLED FISH

<b>ATLANTIC SALMON*</b> . . . . .	33
<b>CHESAPEAKE BAY CATCH OF THE DAY*</b> . . . . .	MKT
<b>CHILEAN SEA BASS*</b> . . . . .	46
<b>ATLANTIC SWORDFISH*</b> . . . . .	32
<b>GRILLED RAINBOW TROUT*</b> . . . . .	29

### SIGNATURE PREPARATIONS:

<b>SIMPLY PREPARED*</b> . . . . .	
Seasonal Vegetables, Mashed Potatoes, Lemon Butter Sauce	
<b>ASIAN STYLE*</b> . . . . .	
Sticky White Rice, Asian Stir Fry Vegetables, Sesame Soy Glaze	
<b>MARYLAND STYLE*</b> . . . . .	8
Jumbo Lump Crab Meat Butter, Old Bay Seasoned Vegetables	

## STEAKS

Our Steaks are served with Mashed Potatoes, Haric overt, and Choice of Béarnaise or Madeira sauce

<b>PRIME N.Y. STRIP STEAK* 14 OZ.</b> . . . . .	54
<b>FILET MIGNON* 7 OZ</b> . . . . .	42
<b>RIBEYE STEAK* 14 OZ</b> . . . . .	48
<b>BLACK ANGUS BACON BURGER</b> . . . . .	18
Applewood Smoked Bacon, Choice of Cheese, Crispy Onion Straws, Lettuce, Tomato, Fries, Brioche Bread	
<b>SHORT RIB CRAB OSCAR*</b> . . . . .	43
Jumbo Lump Crab Meat, Mashed Potatoes, Demi-Glace, Béarnaise	

## RUSTY SCUPPER CLASSICS

<b>CRAB STUFFED SHRIMP</b> . . . . .	36
Gulf Shrimp, Crab Stuffing, Mashed Potatoes, Haric Overt	
<b>JUMBO LUMP CRAB CAKES</b> . . . . .	45
Three Mustard Sauce, French Fries, Coleslaw	
<b>CRAB STUFFED LOBSTER</b> . . . . .	60
½ of a 2.5 lb. Maine Lobster, Jumbo Lump Crab, Mashed Potatoes, Haric Overt, Drawn Butter, Lemon	
<b>SURF &amp; TURF</b> . . . . .	59
7 oz. Filet, Jumbo Lump Crab Cake, Mashed Potatoes, Haric Overt	

## ENTRÉES

<b>CHICKEN PICCATA</b> . . . . .	29
Seasonal Vegetables, Mashed Potatoes, White Wine, Garlic, Capers, Lemon Butter Sauce	
<b>CHESAPEAKE STEAMER POT</b> . . . . .	45
Blue Crab, Mussels, Shrimp, Corn, Onion Potatoes, Crostini	
<b>GRILLED SALMON*</b> . . . . .	35
Roasted Potatoes, Blister Red Onion, Spinach, Salsa Verde	
<b>BEER BATTERED FISH &amp; CHIPS</b> . . . . .	24
Haddock, Cole Slaw, French Fries	
<b>CONFIT DUCK</b> . . . . .	37
Roasted Seasonal Vegetables, Mash Potato, Apple Fennel Mostarda	
<b>DIVER SEA SCALLOPS*</b> . . . . .	39
Roasted Squash, Blistered Onions, Saute Apples, Thai Red Curry Butter Sauce, Cashews	
<b>ALASKAN KING CRAB LEGS 1¼ LB*</b> . . . . .	MKT
Mashed Potatoes, Vegetables Medley	
<b>BAKED LOBSTER MAC &amp; CHEESE</b> . . . . .	35
Cold Water Lobster, Cavatappi Pasta, Sherry, Gruyere Cheese Sauce, Bread Crumbs	
<b>SPICY LUMP CRAB FETTUCCINE</b> . . . . .	35
Jalapeno, Mint, Lemon, Cream Sauce	
<b>ROGATONI BOLOGNESE</b> . . . . .	25
Traditional Pork Ragu, Parmesan Cheese	