

Rusty ScupperSM

BALTIMORE, INNER HARBOR SINCE 1982

\$65 per guest / \$30 for children (10 and under)

THANKSGIVING DINNER BUFFET

Thursday, November 25th, 2021 - 11:30am / 1:00pm / 3:00pm / 5:00pm

SALADS

Shrimp Tortellini Salad
Caesar Salad
Field Greens Salad
Caprese Salad

STARTERS

Chilled Carrots & Beets w/ Pecan
Pesto & Goat Cheese
Smoked Salmon
Assorted Fruit
Assorted Warm Dinner Rolls

MAIN ITEMS

Maple Roasted Swordfish w/ Pomegranates
Shrimp and Scallop Macaroni & Cheese
Coconut Pumpkin Curry PEI Mussels
Roasted Herb Turkey Breast
Roasted Spiced Salmon with Caramelized Peach Butter
Roasted Pork Loin w/ Roasted Wild Mushrooms

RAW BAR

Peel & Eat Shrimp
Fresh Oysters

FRESHLY CARVED MEATS

Whole Roasted Turkey
Prime Rib of Beef w/ Horseradish Sauce
Pit Style Ham w/ Cherry Glaze

SIDES

Roasted Green Beans and Butternut Squash
Roasted Carrots & Brussels Sprouts w/ Spiced Pistachio & Yogurt
Sauerkraut and Sausage
Sausage Stuffing
Local Oyster Stuffing
Black Truffle Yukon Gold Mashed Potatoes
Candied Sweet Yams
Autumn Rice Pilaf
Pan Gravy
Sweet Orange Cranberry Sauce

ASSORTED TRADITIONAL DESSERT DISPLAY

1-1/2-hour maximum seating time to enjoy your brunch.

Buffet closes at 6:30 p.m.

All Major Credit Cards Accepted - No Personal Checks

Credit Card Guaranteed Reservation with 24-Hour Cancellation Required.

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