



## SOUPS & SALADS

CREAM OF CRAB	14
MARYLAND CRAB*	14
SIMPLE GARDEN SALAD*	11
Mesclun Greens, Cherry Tomatoes, Corn, Cucumbers, Balsamic Vinaigrette	
CAESAR SALAD	12
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing	
WEDGE SALAD*	13
Grape Tomatoes, Blue Cheese Dressing, Applewood Smoked Bacon, Red Onion, Iceberg Lettuce, Avocado	
<b>SALAD ADDITIONS</b>	
CHILLED JUMBO LUMP CRABMEAT	14
LOBSTER TAIL	MP
GRILLED SHRIMP (5)	11
CHILLED GULF SHRIMP (3)	11
CHICKEN BREAST	7

## FRESH SHUCKED OYSTERS

RASPBERRY POINT, CAN	4 (EACH)
Prince Edward Island Oyster	
LUCKY LIME, CAN	4 (EACH)
New London Bay, P.E.I Oyster	

## APPETIZERS

JUMBO LUMP CRAB CAKE	29
Grain Mustard Beurre Blanc	
JUMBO GULF SHRIMP COCKTAIL*	19
Cocktail Sauce, Lemon	
CALAMARI	17
Flash Fried, Tomato Coulis, Lemon Aioli, Shishito Peppers	
MARINATED BEETS*	11
Goat Cheese, Arugula, Candied Walnuts, Greek Yogurt	
TUNA CARPACCIO	19
Encrusted Yellowfin Tuna Loin, Watercress, Thai Peanut Chimichurri, Fried Wontons, Tobiko Caviar	
CHESAPEAKE BAY CRAB DIP	16
Crostini, Pico de Gallo	

GENERAL MANAGER  
JULIAN DEMIRI

EXECUTIVE CHEF  
MATT HARRIS



Rusty Scupper



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## ENTRÉES

SEAFOOD COBB SALAD	32
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Hearts, Louie Dressing	
CHICKEN MILANESE	25
Mesclun Greens & Romaine Salad, Tomatoes, Fennel, Roasted Peppers, Fresh Mozzarella, Pesto Vinaigrette	
BLACKENED SHRIMP & GRITS	29
Sherry Cream Pan Sauce, Tomatoes, Shishito Peppers, Smoked Gouda Grits	
BALTIMORE FISH FRY	34
Rockfish, Oysters, Shrimp, Remoulade, Cole Slaw, French Fries	
LUMP CRAB FETTUCCINE	37
Lump Crab Meat, Shallots, Cream Sauce	
CRAB STUFFED SHRIMP	41
Mashed Potatoes, Asparagus, Lemon Beurre Blanc	

## BURGERS & SANDWICHES

Sandwiches served with your choice of Cole Slaw, Old Bay French Fries, or Side Mesclun Salad	Bacon + 2 Gluten Free Bun + 3
ALL-AMERICAN CHEESEBURGER	19
Half-Pound Natural Angus Beef, Lettuce, Tomato, Potato Bun, Choice of: American, Cheddar, Blue, Swiss, Smoked Gouda	
SURF N TURF BURGER	29
Half-Pound Natural Angus Beef, Jumbo Lump Crabmeat Dip, Jalapenos, House-Made Pickles, Lettuce, Tomato, Potato Bun	
CHEF MATT'S PORK BELLY SLOPPY JOE	21
Soy Glazed Pork Belly, Chili Crunch, Marinated Cucumbers, Potato Bun	
SHRIMP & OYSTER PO'BOY	23
Crispy Fried Oysters on Creamy Shrimp Salad, Lettuce, Tomato, Hero Bun	
CRAB CAKE SANDWICH	31
Our Famous 5 oz. Crab Cake, Remoulade Sauce, Lettuce, Tomato, Buttered Potato Bun	
CAPRESE SANDWICH	19
Fresh Mozzarella, Basil Pesto, Tomatoes, Arugula, Balsamic Vinaigrette, Toasted Ciabatta Bread	

## CHARGRILLED FISH

All of Our Chargrilled Fish are Prepared with the Following Options:

ATLANTIC SALMON	34	SIMPLY PREPARED*	Roasted Seasonal Vegetables, Mashed Potatoes, Lemon Beurre Blanc
CHILEAN SEA BASS	49	ASIAN STYLE	Miso Soy Glaze, Stir Fried Vegetables, Aromatic Rice
ROCKFISH	43	MARYLAND STYLE* (ADD 14)	Blackened, Buttered Jumbo Lump Crab, Old Bay Seasoned Vegetables
SWORDFISH	36		

## STEAKS

FILET MIGNON 7 OZ*	49	— BUILD YOUR OWN SURF & TURF —	
RIBEYE STEAK 14 OZ*	58	JUMBO LUMP CRAB CAKE	29
Steaks are served with Mashed Potatoes, Asparagus, Choice of Béarnaise or Madeira Sauce*		SAUTÉED JUMBO LUMP CRABMEAT	14
		LOBSTER TAIL	MP
		CRAB STUFFED SHRIMP (3)	23
		GRILLED SHRIMP (5)	11