

## RAW BAR

CHEFS SELECT OYSTERS\* . . . . . MP  
cocktail sauce, lemon, classic mignonette

JUMBO GULF SHRIMP COCKTAIL 21  
cocktail sauce, lemon

ICED SEAFOOD TOWER\*  
Maine lobster, jumbo gulf shrimp,  
jumbo lump crab salad, chef's select oysters  
traditional accoutrements

Small . . . . . 60  
Large . . . . . 110

## APPETIZERS

JUMBO LUMP CRAB CAKE . . . . . 29  
grain mustard beurre blanc

CALAMARI . . . . . 18  
flash fried, tomato coulis, lemon aioli,  
shishito peppers

TUNA CARPACCIO . . . . . 19  
herb wrapped yellowfin tuna loin,  
watercress, Thai peanut chimichurri, fried  
wontons, tobiko caviar

KOREAN BBQ PORK BELLY\* . . . . . 17  
poached asian pears, pickled kohlrabi  
salad, chili onion crisp

CHESAPEAKE BAY CRAB DIP . . 19  
crostini, pico de gallo

GRILLED SPANISH OCTOPUS\* . . . . 22  
chorizo sausage, hummus,  
cilantro oil, lemon aioli

## SOUPS & SALADS

CREAM OF CRAB . . . . . 15

MARYLAND CRAB\* . . . . . 15

GARDEN SALAD\* . . . . . 13  
mesclun greens, cherry tomatoes, corn,  
cucumbers, balsamic vinaigrette

CAESAR SALAD . . . . . 15  
romaine lettuce, parmesan, croutons,  
caesar dressing

ROASTED BEET SALAD\* . . . . . 15  
acorn squash, bib lettuce, pecans,  
gorgonzola, mint, crispy quinoa,  
brown sugar sherry vinaigrette

WEDGE SALAD\* . . . . . 16  
grape tomatoes, blue cheese dressing,  
applewood smoked bacon, red onion,

GENERAL MANAGER . . . . . EXECUTIVE CHEF  
JULIAN DEMIRI . . . . . MATT HARRIS

Gluten-free or vegetarian options available.

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

18% Service Charge Will Be Added to Parties of 6 or More

(\*)Gluten-Free Item

(🥜)Contains Nuts

Rusty Scupper is a proud member of The Chesapeake Bay  
Oyster Recovery Partnership that recycles oyster shells to  
form beds where the new oysters can grow in the Bay.  
oysterrecovery.org



## CHARGRILLED FISH

ATLANTIC SALMON . . . . . 35

CHILEAN SEA BASS . . . . . 53

MAHI-MAHI . . . . . 36

SWORDFISH . . . . . 38

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

SIMPLY PREPARED\*  
roasted seasonal vegetables, mashed potatoes, lemon beurre blanc

ASIAN STYLE  
miso soy glaze, stir fried vegetables, aromatic rice

MARYLAND STYLE\* (ADD 16)  
blackened, buttered jumbo lump crab, old bay seasoned vegetables

## STEAKS

Served with Mashed Potatoes, French Green Beans, Choice of Béarnaise or Red Wine Demi glace\*

FILET MIGNON 7 OZ\* . . . . . 54  
center cut tenderloin

RIBEYE STEAK 14 OZ\* . . . . . 69

RARE: cool red center  
MEDIUM RARE: warm red center

MEDIUM:  
warm pink center

MEDIUM WELL: slight pink center  
WELL DONE: no pink; cooked thru

## BUILD YOUR OWN SURF & TURF

JUMBO LUMP CRAB CAKE . . . . . 29

SAUTÉED JUMBO LUMP CRABMEAT\* . . . . . 16

LOBSTER TAIL\* . . . . . 48

CRAB STUFFED SHRIMP (3) . . . . . 24

GRILLED SHRIMP\* (5) . . . . . 12

KING CRAB LEGS\* (1 LB) . . . . . 99

## ENTRÉES

JUMBO LUMP CRAB CAKES . . . . . 59  
grain mustard beurre blanc, yukon gold mashed potatoes, french green beans

TWIN 8 OZ. LOBSTER TAILS\* . . . . . 96  
yukon gold mashed potatoes, french green beans, lemon beurre blanc

ALASKAN KING CRAB LEGS\* . . . . . MKT  
yukon gold mashed potatoes, french green beans, drawn butter

CRAB STUFFED SHRIMP . . . . . 42  
yukon gold mashed potatoes, french green beans, lemon beurre blanc

BALTIMORE FISH FRY . . . . . 38  
cod, shrimp, crab hush puppies, remoulade, cole slaw, french fries

LUMP CRAB FETTUCCINE . . . . . 39  
fettuccine pasta, lump crab meat, shallots, cream sauce

PAN SEARED SCALLOPS\* . . . . . 49  
parsnip puree, roasted cauliflower, caramelized asian pears, toasted pecans,  
dark cherry gastrique

BRAISED BEEF SHORT RIB\* . . . . . 44  
yukon gold mashed potatoes, roasted vegetables, red wine demi glace

SPICED ROASTED CHICKEN . . . . . 32  
1/2 chicken, bacon braised collards, warm corn bread

BLACKENED SHRIMP & GRITS . . . . . 35  
sherry cream pan sauce, tomatoes, shishito peppers, smoked gouda grits

WHOLE CRISPY FISH . . . . . 49  
served bone-in with Thai peanut chimichurri, steamed rice, marinated cucumbers

\*\*please allow up to 30 minutes for preparation\*\*

## VEGETABLES & SIDES

ROASTED SEASONAL VEGETABLES\* . . . . . 9

FRENCH GREEN BEANS\* . . . . . 10

MASHED POTATOES\* . . . . . 8

FRENCH FRIES\* . . . . . 8