



Rusty Scupper

THANK YOU FOR 40 AMAZING YEARS

DINNER

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

WWW.OYSTERRECOVERY.ORG

FRESH SHUCKED OYSTERS

OYSTERS OF THE DAY* MP
cocktail sauce, lemon, classic mignonette

APPETIZERS

JUMBO LUMP CRAB CAKE 29
grain mustard beurre blanc

JUMBO GULF SHRIMP COCKTAIL* 21
cocktail sauce, lemon

RUSTY SCUPPER TOWER*
lobster, jumbo gulf shrimp,
crab salad, lucky lime oysters

Small 50 **Large** 95

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

BURRATA & CORN 16
charred corn, corn bread croutons,
truffle vinaigrette, spring greens, bacon

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

BBQ PORK BELLY* 19
roasted pistachios, spicy jerk seasoning,
pickled rhubarb, strawberries,
jalapeno, watercress salad 🍴

CHESAPEAKE BAY CRAB DIP 18
crostini, pico de gallo

CHARGRILLED SPANISH OCTOPUS * .. 21
chorizo, hummus, cilantro oil,
lemon aioli

SOUPS & SALADS

CREAM OF CRAB 14

MARYLAND CRAB* 14

SIMPLE GARDEN SALAD* 11
mesclun greens, cherry tomatoes, corn,
cucumbers, balsamic vinaigrette

CAESAR SALAD 14
romaine lettuce, parmesan, croutons,
caesar dressing

WEDGE SALAD* 16
grape tomatoes, blue cheese dressing,
applewood smoked bacon, red onion,
iceberg lettuce, avocado

SALAD ADDITIONS

CHILLED JUMBO LUMP CRABMEAT .. 15
LOBSTER TAIL MP
GRILLED SHRIMP (5) 12
CHILLED GULF SHRIMP (3) 12
CHICKEN BREAST 8

CHARGRILLED FISH

CHESAPEAKE ROCKFISH	47
ATLANTIC SALMON	35
CHILEAN SEA BASS	49
MAHI-MAHI	36
SWORDFISH	36

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 14)

blackened, buttered jumbo lump crab, old bay seasoned vegetables

STEAKS

Steaks are Served with Mashed Potatoes, Asparagus, Choice of Béarnaise or Madeira Sauce*

FILET MIGNON 7 OZ* 53
center cut tenderloin

RIBEYE STEAK 14 OZ* 68
well marbled, full flavor

RARE: cool red center

MEDIUM:

MEDIUM WELL: slight pink center

MEDIUM RARE: warm red center

warm pink center

WELL DONE: no pink; cooked thru

BUILD YOUR OWN SURF & TURF

JUMBO LUMP CRAB CAKE	29
SAUTÉED JUMBO LUMP CRABMEAT	15
LOBSTER TAIL	MP
CRAB STUFFED SHRIMP (3)	24
GRILLED SHRIMP (5)	12

ENTRÉES

JUMBO LUMP CRAB CAKES 59
grain mustard beurre blanc, yukon gold mashed potatoes & asparagus

TWIN LOBSTER TAILS* MP
lemon beurre blanc, yukon gold mashed potatoes, asparagus

CRAB STUFFED SHRIMP 42
mashed potatoes, asparagus, lemon beurre blanc

BALTIMORE FISH FRY 38
rockfish, oysters, shrimp, crab hush puppies, remoulade, cole slaw, french fries

LUMP CRAB FETTUCCINE 38
lump crab meat, shallots, cream sauce

PAN SEARED SCALLOPS* 49
sweet corn & tomato salad, corn fondue, guajillo chili vinaigrette

SPICED ROASTED CHICKEN 31
1/2 chicken, bacon braised collards, warm corn bread

BLACKENED SHRIMP & GRITS 34
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 30 minutes for preparation

VEGETABLES & SIDES

ROASTED SEASONAL VEGETABLES* 8

GRILLED ASPARAGUS* 9

FRENCH FRIES* 7

MASHED POTATOES* 7

* Please Inform Your Server of Any Allergies or Concerns *
Gluten Free or Vegetarian Options Available

(*) Gluten-Free Item

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

(🍴) Contains Nuts

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GENERAL MANAGER
JULIAN DEMIRI

EXECUTIVE CHEF
MATT HARRIS