

Rusty Scupper

BALTIMORE INNER HARBOR SINCE 1982

DINNER

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 50
Large 95

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 18
crostini, pico de gallo

CHARGRILLED SPANISH OCTOPUS * .. 21
chorizo sausage, 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

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,
iceberg lettuce, avocado

GENERAL MANAGER
JULIAN DEMIRI

EXECUTIVE CHEF
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



Rusty Scupper



@rustyscupper1

CHARGRILLED FISH

ATLANTIC SALMON 35

CHILEAN SEA BASS 52

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 14)

blackened, buttered jumbo lump crab, old bay seasoned vegetables

STEAKS

Served with Mashed Potatoes, Asparagus, Choice of Béarnaise or Red Wine Demi glace*

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 48

CRAB STUFFED SHRIMP (3) 24

GRILLED SHRIMP (5) 12

KING CRAB LEGS (1 LB) 90

ENTRÉES

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

TWIN 8 OZ. LOBSTER TAILS* 96
yukon gold mashed potatoes, asparagus, lemon beurre blanc

ALASKAN KING CRAB LEGS MKT
yukon gold mashed potatoes, asparagus, drawn butter

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

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

LUMP CRAB FETTUCCINE 38
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* 43
yukon gold mashed potatoes, roasted vegetables, red wine demi glace

SPICED ROASTED CHICKEN 31
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* 8

GRILLED ASPARAGUS* 9

FRENCH FRIES* 7

MASHED POTATOES* 7