



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 new oysters can grow in the Bay.

WWW.OYSTERRECOVERY.ORG

FRESH SHUCKED OYSTERS

RASPBERRY POINT, CANADA 4 (EACH)
Prince Edward Island Oyster

LUCKY LIME, CANADA 4 (EACH)
New London Bay, P.E.I Oyster

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 & BEETS* 15
Strawberries, Shaved Fennel, Navel
Orange, Toasted Pistachio, Basil Oil 🌱

TUNA CARPACCIO 19
Encrusted Yellowfin Tuna Loin, Watercress,
Thai Peanut Chimichurri, Fried Wontons,
Tobiko Caviar 🌱

BRAISED PORK BELLY* 16
Apple Butter, Hot Honey, Granny Smith
Apples, Pomegranate Seeds, Black Sea Salt

CHESAPEAKE BAY CRAB DIP 17
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

FALL SPINACH SALAD 13
Citrus Vinaigrette, Apples, Toasted Pecans,
Dried Cherries, Goat Cheese, Mushrooms

WEDGE SALAD* 14
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

GENERAL MANAGER
JULIAN DEMIRI

EXECUTIVE CHEF
MATT HARRIS

CHARGRILLED FISH

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

FILET MIGNON 7 OZ* 49
RIBEYE STEAK 14 OZ* 59

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

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

TWIN LOBSTER TAILS* MP
Lemon Beurre Blanc, Mashed Potatoes, Asparagus

CRAB STUFFED SHRIMP 42
Mashed Potatoes, Asparagus, Lemon Beurre Blanc

BALTIMORE FISH FRY 35
Rockfish, Oysters, Shrimp, Remoulade, Cole Slaw, French Fries

LUMP CRAB FETTUCCINE 38
Lump Crab Meat, Shallots, Cream Sauce

JUMBO LUMP CRAB CAKES 59
Grain Mustard Beurre Blanc, French Fries, Cole Slaw

PAN SEARED SCALLOPS 48
Delicata Squash Puree, Apple & Farro Salad, Citrus 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 48
Thai Peanut Chimichurri, Steamed Rice, Marinated Cucumbers 🌱

VEGETABLES & SIDES

ROASTED SEASONAL VEGETABLES 8

GRILLED ASPARAGUS 9

FRENCH FRIES 7

MASHED POTATOES 7

DESSERTS

CHOCOLATE S'MORES CAKE 12
Almond Graham Crumble, Chocolate Ganache, Torched Mallow, Fresh Berries 🌱

WARM PUMPKIN CAKE 14
Candied Hazlenut, Salted Caramel, Vanilla Ice Cream 🌱

CRÈME BRÛLÉE 11
Creamy Custard, Caramelized Sugar, Seasonal Berries

WARM BUTTER CAKE 14
Strawberry, Vanilla Ice Cream, Crumb Topping

(*) 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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