

RAW BAR

CHEF’S SELECT OYSTERS*	MP
Cocktail Sauce, Lemon, Classic Mignonette	
JUMBO GULF SHRIMP COCKTAIL*	25
Cocktail Sauce, Lemon	
ICED SEAFOOD SAMPLER*	
Maine Lobster, Jumbo Gulf Shrimp, Jumbo Lump Crab Salad, Chef’s Select Oysters Traditional Accoutrements	
Small	65
Large	115

APPETIZERS

JUMBO LUMP CRAB CAKE	30
Grain Mustard Beurre Blanc	
CALAMARI	20
Flash-Fried, Tomato Coulis, Lemon Aioli, Shishito Peppers	
TUNA CARPACCIO	19
Herb-Wrapped Yellowfin Tuna Loin, Watercress, Thai Peanut Chimichurri, Fried Wontons, Tobiko Caviar	
“PB&J FOIE-FFLE”	23
Pan-Seared Foie Gras, Merlot Grape Jelly, Almond Butter, Rosemary Brioche Waffle, Chive Oil	
SALT & PEPPER CRAB	28
Whole Crab, Lightly Battered & Fried, Corn Wheels, Old Bay & Garlic Butter	
CHESAPEAKE BAY CRAB DIP	20
Crostini, Pico De Gallo	
GRILLED SPANISH OCTOPUS*	24
Chorizo Sausage, Hummus, Cilantro Oil, Lemon Aioli	

SOUPS & SALADS

CREAM OF CRAB	16
MARYLAND CRAB*	16
GARDEN SALAD*	14
Mesclun Greens, Cherry Tomatoes, Corn, Cucumbers, Balsamic Vinaigrette	
CAESAR SALAD	16
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing	
ROASTED BEET SALAD	16
Acorn Squash, Bibb Lettuce, Pecans, Gorgonzola, Mint, Crispy Quinoa, Brown Sugar Sherry Vinaigrette	
WEDGE SALAD*	17
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



@rustyscupper1

CHARGRILLED FISH

ATLANTIC SALMON	36
CHILEAN SEA BASS	54
MAHI-MAHI	37
SWORDFISH	39
CHESAPEAKE ROCKFISH	49

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

SIMPLY PREPARED*

Roasted Seasonal Vegetables, Mashed Potatoes, Lemon Beurre Blanc

ASIAN STYLE

Gochujang Chili Glaze, Steamed Rice, Stir-Fry Vegetables, Marinated Kimchi

MARYLAND STYLE* (ADD 17)

Blackened, Buttered Jumbo Lump Crab, Old Bay Seasoned Vegetables

STEAKS & CHOPS

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

FILET MIGNON 7 OZ.*	65
Center-Cut Tenderloin	
RIBEYE STEAK 14 OZ.*	72
Well-Marbled, Full Flavor	
CHESHIRE BONE-IN PORK CHOP 16 OZ.*	45
A well-marbled heritage breed with Rosemary Jus	

RARE: Cool, Red Center

MEDIUM RARE: Warm, Red Center

MEDIUM:

Warm, Pink Center

MEDIUM WELL: Slight Pink Center

WELL DONE: No Pink, Cooked Through

BUILD YOUR OWN SURF & TURF

JUMBO LUMP CRAB CAKE	30	GRILLED SHRIMP* (5)	14
SAUTÉED JUMBO LUMP CRABMEAT*	17	CRAB STUFFED SHRIMP (3)	25
LOBSTER TAIL*	49	PAN SEARED FOIE GRAS	22
PAN SEARED SEA SCALLOPS*	29	FRIED SHRIMP (5)	20

ENTRÉES

JUMBO LUMP CRAB CAKES	62
Grain Mustard Beurre Blanc, Yukon Gold Mashed Potatoes, French Green Beans	
TWIN 8 OZ. LOBSTER TAILS*	98
Yukon Gold Mashed Potatoes, French Green Beans, Lemon Beurre Blanc	
CRAB STUFFED SHRIMP	43
Yukon Gold Mashed Potatoes, French Green Beans, Lemon Beurre Blanc	
BALTIMORE FISH FRY	40
Cod, Shrimp, Crab Hush Puppies, Remoulade, Cole Slaw, French Fries	
LUMP CRAB FETTUCCINE	39
Fettucine Pasta, Lump Crab Meat, Shallots, Cream Sauce	
PAN-SEARED SCALLOPS	53
Roasted Shiitake Mushrooms, Sunchoke & Truffle Puree, Asparagus, Sunchoke Crisps, Chive Oil	
BRAISED BEEF SHORT RIB*	46
Yukon Gold Mashed Potatoes, Roasted Vegetables, Red Wine Demi Glace	
SPICED ROASTED CHICKEN	33
Half Chicken, Bacon Braised Collards, Warm Corn Bread	
BLACKENED SHRIMP & GRITS	37
Sherry Cream Pan Sauce, Tomatoes, Shishito Peppers, Smoked Gouda Grits	
WHOLE CRISPY FISH	50
Bone-In With Thai Peanut Chimichurri, Steamed Rice, Marinated Cucumbers	

VEGETABLES & SIDES

ROASTED SEASONAL VEGETABLES*	10
GREEN BEANS*	11
PARMESAN TRUFFLE FRIES*	13
FRENCH FRIES*	9
MASHED POTATOES*	9

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. Learn more at oysterrecovery.org