

SOUPS & SALADS

CREAM OF CRAB	16
MARYLAND CRAB*	16
BURRATA & TOMATO SALAD	19
Heirloom Tomatoes, Fried Quinoa, Cashew “Crème Fraiche”, Pickled Red Onion, Cucumbers, Dill, Olives, Pomegranate, Harissa Oil 🥄	
GARDEN SALAD*	15
Mesclun Greens, Cherry Tomatoes, Corn, Cucumbers, Balsamic Vinaigrette	
CAESAR SALAD	16
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing	
WEDGE SALAD*	18
Grape Tomatoes, Blue Cheese Dressing, Applewood Smoked Bacon, Red Onion, Iceberg Lettuce, Avocado	

SALAD ADDITIONS

JUMBO LUMP CRAB MEAT COLD*	18
LOBSTER TAIL*	49
GRILLED SALMON* (5 OZ.)	14
GRILLED SHRIMP* (5)	20
CHILLED JUMBO GULF SHRIMP* (3)	19
CHICKEN BREAST*	11

FRESH SHUCKED OYSTERS

OYSTERS OF THE DAY*	MP
Cocktail Sauce, Classic Mignonette, Lemon	

APPETIZERS

JUMBO LUMP CRAB CAKE	32
Grain Mustard Beurre Blanc	
JUMBO GULF SHRIMP COCKTAIL *	25
Cocktail Sauce, Lemon	
CALAMARI	21
Flash Fried, Tomato Coulis, Lemon Aioli, Shishito Peppers	
TUNA CARPACCIO	19
Herb Wrapped Yellowfin Tuna Loin, Watercress, Thai Peanut Chimichurri, Fried Wontons, Tobiko Caviar 🥄	
CHESAPEAKE BAY CRAB DIP	22
Crostini, Pico de Gallo	
CRAB FRIED BRUSSELS SPROUTS	21
Thai Peanut Chimichurri, Wasabi Sesame Seeds 🥄	
JERK BBQ PORK BELLY	19
Strawberry Salad, Pickled Red Onion, Jalapeño, Pistachio 🥄	

GENERAL MANAGER
JULIAN DEMIRI

EXECUTIVE CHEF
MATT HARRIS

Gluten-free or vegetarian options available.

(*) Gluten-Free Item 🥄 Contains Nuts

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 Six or More



Rusty Scupper



@rustyscupper1

ENTRÉES

SEAFOOD COBB SALAD*	35
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard-Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Hearts, Louie Dressing	
BLACKENED SHRIMP & GRITS	30
Sherry Cream Pan Sauce, Tomato, Shishitos, Smoked Gouda Grits	
BALTIMORE FISH FRY	42
Cod, Crab Hush Puppies, Shrimp, Remoulade, Coleslaw, French Fries	
RUSTY SCUPPER POKE BOWL	29
Thai Peanut Chimichurri Marinated Tuna, Basmati Rice, Avocado, Pickled Cucumbers, Chilis & Onion, Watercress, Crispy Wontons, Tobiko Caviar 🥄	
LUMP CRAB FETTUCCINE.	42
Lump Crab Meat, Shallots, Cream Sauce	
CRAB STUFFED SHRIMP	44
Mashed Potatoes, Green Beans, Lemon Beurre Blanc	

SANDWICHES & BURGERS

Served with choice of Coleslaw, Old Bay French Fries or Mesclun Side Salad
Bacon +2.5 Substitute Parmesan Truffle Fries +6 Gluten Free Bun +3

CRAB CAKE SANDWICH	34
Our Famous 5 oz. Crab Cake, Remoulade Sauce, Lettuce, Tomato, Pickles Buttered Potato Bun	
FRIED SHRIMP PO’BOY	27
Lettuce, Tomato, Pickles, Cajun Remoulade, Toasted Hero Bun	
CAPRESE SANDWICH.	20
Fresh Mozzarella, Basil Pesto, Tomatoes, Arugula, Balsamic Vinaigrette, Toasted Ciabatta Bread	
Add Chargrilled Chicken Breast - 6	
ALL-AMERICAN CHEESEBURGER	22
Half-Pound Natural Angus Beef, Lettuce, Tomato, Potato Bun, Choice of American, Cheddar, Blue, Swiss or Smoked Gouda	
Make it a Surf & Turf Burger! Add Jumbo Lump Crab Meat - 14	

CHARGRILLED FISH

All of our chargrilled fish are prepared with the following options:

ATLANTIC SALMON	36	SIMPLY PREPARED*
		Roasted Seasonal Vegetables,
CHILEAN SEA BASS	56	Mashed Potatoes, Lemon Beurre Blanc
ROCKFISH	49	ASIAN STYLE
SWORDFISH	39	Gochujang Chili Glaze, Steamed Rice,
MAHI-MAHI	39	Stir-Fry Vegetables, Marinated Kimchi
		MARYLAND STYLE* (+19)
		Blackened, Buttered Jumbo Lump Crab, Old Bay Seasoned Vegetables

STEAKS & CHOPS

FILET MIGNON 7 OZ.*	65
PRIME RIBEYE STEAK 14 OZ.*	79
CHESHIRE BONE-IN PORK CHOP 16 OZ.*	45
A well-marbled heritage breed with Rosemary Jus	

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

-BUILD YOUR OWN SURF & TURF -

JUMBO LUMP CRAB CAKE	32	CRAB STUFFED SHRIMP (3)	25
SAUTÉED JUMBO LUMP CRABMEAT*	19	GRILLED SHRIMP* (5)	20
LOBSTER TAIL *	49	PAN SEARED FOIE GRAS*	22
PAN SEARED SEA SCALLOPS*	29	FRIED SHRIMP (5)	20