

Rusty ScupperSM

★ HARBORSIDE DINING AND DRINK ★



Chef's Iberian Specialties

Fried Calamari & Shrimp with Garlic & Chili Aioli

Grilled Spiced Chicken with Smokey Romesco Sauce

Mac & Cheese de España

Pimentón, Saffron, Manchego

Salmon & Shrimp Al Ajillo

Tomato Coulis, Shishito Peppers

Sweet Buttermilk Grits

Paella de Mariscos

Clams, Crab, Shrimp, Mussels & Saffron Rice

Escalivada Al Horno

Roasted Eggplant, Peppers, Baby Tomatoes

Fabada Asturiana

Hearty Bean & Vegetable Stew

Salads & Appetizers

Gazpacho Salad

Spanish Potato Salad with Peas, Eggs, Peppers

Chargrilled Octopus & Chickpea Salad

Fruit Bowl

Flatbreads, Tapas Spreads & Spanish Cheese Display

Caesar Salad

Chilled Seafood

Smoked Salmon

Peel & Eat Shrimp Cocktail

Fresh Shucked Oysters*

Complimentary

Champagne, Mimosas

Bellinis, Spiked Hot Apple Cider

Breakfast

French Toast

Scrambled Eggs

Applewood Smoked Bacon

Maple Breakfast Sausage

Home Fries

Rosemary Biscuits with Sausage Gravy

Waffle Bar

Made-to-Order Omelets

Carving Station

Lechazo Asado

*Whole Roasted Milk Fed Lamb,
Corn Tortillas, Tapenade, Capers,
Mint & Pea Purée*

Roasted Heritage Pork Rack

Sundried Tomato Pesto

Desserts

Fig Pudding

Churros

Crema Catalana

Valencia Orange Cupcakes

Pistachio Halva

Warm Bread Pudding

Assorted Cookies

\$62 Per Person

We're featuring a special theme to our brunch each month.

Next month: Tex-Mex!

