

# Rusty Scupper

BALTIMORE, INNER HARBOR SINCE 1982

## THANKSGIVING DINNER BUFFET

Thursday, November 28th, 2024 - 11am | 1pm | 3pm | 5pm  
\$89 per guest / \$45 for children (10 & under)

### SALADS & STARTERS

Roasted Beets, Acorn Squash & Quinoa  
Shrimp & Crab Pasta Salad  
Caesar Salad  
Field Greens Salad  
Sweet Orange Cranberry Sauce  
Assortment of Baked Dinner Rolls

### RAW BAR

Peel & Eat Shrimp  
Local Oysters

### FRESHLY CARVED MEATS

Whole Roasted Turkey with Sweet Orange Cranberry Sauce  
Prime Rib of Beef with Horseradish Sauce  
Virginia Baked Ham with Balsamic Cherry Glaze

### MAIN ITEMS

Roasted Swordfish with Crab & Aleppo Chili Cream  
Macaroni & Cheese  
Scarpariello Poached PEI Mussels  
Citrus-Chili Spiced Salmon with Sun-Dried Cranberry Relish  
Roasted Herb Turkey Breast  
Roasted Pork Loin with Apple Butter & Pomegranates

### SIDES

Candied Sweet Yams  
Sauerkraut & Andouille Sausage  
Yukon Gold Mashed Potatoes  
Sage & Sausage Stuffing  
Local Oyster Stuffing

Wild Rice Pilaf  
Green Bean & Sweet Corn Casserole  
Roasted Butternut Squash  
& Fried Brussels Sprouts  
with Maple & Citrus Vinaigrette

### DESSERTS

Traditional Pies  
(Spiced Pumpkin, Sweet Potato, Apple Crumb  
Southern Bourbon Pecan)

Warm Bread Pudding  
Assorted Cookies, Cakes & Brownies  
Crème Brûlée

Complimentary Sodas, Iced Tea, Coffee, Hot Tea & Juices

1½ Hour Maximum Seating Time

Buffet Closes at 6:30pm

All Major Credit Cards Accepted

Credit Card Guaranteed Reservation with 24-Hour Cancellation Required

18% Service Charge Will Be Added to All Parties

