

WELCOME TO THE RUSTY SCUPPER

Our commitment to quality is a source of pride at The Rusty Scupper. We have exact standards of freshness. We work with oyster growers, distributors and fishermen to insure that we serve the highest quality seafood.

Rusty Scupper

BALTIMORE, INNER HARBOR
Since 1982
DINNER



FRESH OYSTERS

CANADA CUP P.E.I (6), Salty, firm, fruity, cucumber finish	14.95
CHOPTANK SWEET (6), Maryland Sweet, buttery with clean, crisp finish	14.95
DELAWARE BAY (6), Delaware Medium, mild, salty, plump	12.95
OYSTER SAMPLER (2) of each	14.95

CHILLED SHELLFISH

JUMBO GULF SHRIMP COCKTAIL (5) With our classic cocktail sauce	14.95
RUSTY SCUPPER SHELLFISH SAMPLER Jonah crab claws, jumbo gulf shrimp, crab louis cocktail, and Delaware oysters For 2	19.95
	For 4-5 52.95
SPICY SEARED YELLOWFIN TUNA Seared rare, served with wasabi aioli, seaweed salad & pickled ginger	15.95

HOT STARTERS

AUTHENTIC MARYLAND LUMP CRAB CAKE	14.95
ARTICHOKE & CRAB DIP Melted cheese over crispy pita chips	12.95
FRIED OYSTERS Cocktail sauce, fresh lemon	10.95
POPCORN SHRIMP Fried, served with remoulade	9.95
COCONUT FRIED SHRIMP Served with a shangdong sauce	12.95
CALAMARI Crisp parmesan breading, tomato coulis and parmesan-pepper aioli	12.95
MUSSELS MARINARA Sauteed mussels in a savory tomato sauce	9.95
PLUM GINGER BBQ RIBS St. Louis Ribs, spicy cabbage Kim-Chee	11.95

SIGNATURE SOUPS

CREAM OF CRAB	Cup 6.50	Bowl 7.50
MARYLAND CRAB	Cup 6.50	Bowl 7.50
N.E CLAM CHOWDER	Cup 6.50	Bowl 7.50
SOUP OF THE DAY	Cup 5.50	Bowl 6.50
FRENCH ONION		Bowl 7.50

SALADS

CHOPPED SALAD Iceberg lettuce, avocado, applewood smoked bacon, bleu cheese, red onions, tomatoes, scallions, herb parmesan dressing	8.50
FIELD GREENS & GOAT CHEESE SALAD Bartlett pears, candied walnuts and roasted onion vinaigrette	9.95
CAESAR Romaine lettuce, Reggiano Parmesan, croutons, caesar dressing	Small 6.95 Large 7.95
SCUPPER SALAD Chilled field greens and carrots tossed with balsamic vinaigrette dressing	6.95
To the salads listed above, add: Chargrilled Chicken Breast 6.75; Chilled Gulf Shrimp 7.95; North Atlantic Salmon 7.35	
AVAILABLE FOR CARRY OUT IN PINTS Maryland Crab or Cream of Crab Soup	9.95
Roasted Red Pepper Dipping Sauce	4.95



Our fish are simply seasoned, chargrilled and served with fresh vegetable selection, wild & white rice medley and fresh lemon butter sauce

APPLEWOOD BACON TROUT	22.95
NORTH ATLANTIC SALMON	25.95
CARIBBEAN MAHI MAHI	26.95
GRILLED ROCKFISH	27.95
GRILLED ATLANTIC SWORDFISH	28.95
Fresh fish may be sauteed or broiled upon request. Blackening, 1.00 additional	

CHEF'S SPECIALS

APPETIZER

CRAB BRUSHETTA Jumbo lump crab meat in a tomato mixture atop grilled chibatta, spread with goat cheese and balsamic reduction	13.95
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ENTREES

GRILLED GORGONZOLA SWORDFISH Topped with a gorgonzola walnut butter and served with a wild rice blend and fresh grilled asparagus	29.95
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PAN SEARED DIJON SALMON

With sauteed spinach and roasted potatoes in a dijon tarragon broth. 29.95

OUR MOST POPULAR ADDITIONS

Add a Crab Cake to Any Entrée	13.95
Add a 6 oz. Lobster Tail	22.95
Add a Shrimp Brochette (3)	7.95
Add Sautéed Lump Crabmeat	8.95
Add Crab Stuffed Shrimp (3)	11.95
Add Crab Imperial	8.95

SUNDAY LIVE JAZZ BRUNCH (11-2)
Unlimited seafood buffet. Complimentary champagne, mimosas, sangria, and bellinis

RUSTY SCUPPER CLASSICS

Served with mashed potatoes and fresh vegetables (except Bouillabaise)

AUTHENTIC MARYLAND CRAB CAKES Lump crab cakes lightly broiled with three mustard butter sauce	29.95
KENT ISLAND CRAB STUFFED SHRIMP Zesty crab stuffing, delmarva sauce	29.95

CANADIAN LOBSTER TAILS Twin 6oz. tails, steamed, served with drawn butter	mkt.
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BOUILLABAISSE Shrimp, diver sea scallop, mussels, fish in a saffron tomato broth with rouille & crostini	28.95
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ALASKAN KING CRAB LEGS 1-1/2 lb	44.95
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COMBINATIONS

BROILED SEAFOOD COMBINATION Shrimp, scallop, crab cake, stuffed oyster and Boston baked cod with rice & vegetables	38.95
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SURF & TURF 6oz filet & lump crab cake	42.95
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SHELLFISH PLATTER Maryland crab cake & 3 jumbo stuffed shrimp, with garlic mashed potatoes & vegetables	29.95
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SEAFOOD SPECIALTIES

ROCKFISH PICCATA Parmesan egg battered rockfish, lemon caper sauce, wild rice medley & fresh vegetables	28.95
SHRIMP & BRIE STUFFED SALMON Wild rice, vegetables, lemon butter sauce	27.95
TILAPIA FRANCAISE Egg battered tilapia finished with Delmarva sauce, served with rice & vegetables	25.95
FRESH BEER BATTERED FISH & CHIPS East Coast scrod, beer battered in local Natty Boh, cole slaw & French fries	18.95
FRIED OYSTER PLATTER French fries, cole slaw, cocktail sauce	21.95
COCONUT FRIED SHRIMP Shangdong sauce, cole slaw, French fries	21.95
BLACKENED DIVER SEA SCALLOPS With sauteed spinach and three mustard sauce, sweet potato garnish	29.50
BOSTON BAKED COD Herb breading, served with mashed potatoes & vegetable du jour	24.95

BEEF & CHICKEN

Our beef is cut from midwestern grain-fed cattle, aged a minimum of 21 days

Steak Preparations Guide

RARE: Very Juicy, Red and Cool on the Inside.
MEDIUM RARE: Very Juicy, Dark Red and Warm on the Inside.
MEDIUM: Juicy and Reddish-Pink on the Inside.
MEDIUM WELL: Semi-Juicy with Traces of Pink on the Inside.
WELL: No Juice, No Red or Pink on the Inside.
All Medium Well and Well Done Steaks Will Be Served Butterflied.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

100% US PRIME N.Y. STRIP STEAK Served with garlic chive mashed potatoes, grilled onions, balsamic glaze, port wine butter	12oz. 49.95
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FILET MIGNON Garlic chive mashed potatoes, balsamic glaze	6oz. 29.95
port wine butter	8oz. 35.95

RIB EYE STEAK Choice Rib Eye steak®, mashed potatoes, grilled onions, balsamic glaze, port wine butter	12oz. 28.95
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LEMON GARLIC ROASTED CHICKEN Half a semi-boneless chicken with long grain wild rice, vegetable medley & lemon jus	18.95
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PASTA

SHRIMP SCAMPI Large shrimp sautéed with garlic, white wine, capers, tomatoes & butter over fedellini, tomato coulis & Reggiano Parmesan	27.95
SEAFOOD FRA DIAVOLO Large shrimp, mussels, diver sea scallop, lump crabmeat, spicy marinara sauce, Reggiano Parmesan, fedellini pasta, garlic toast	29.75
CAJUN MUSSELS Fresh mussels with tomato, garlic, cajun seasoning & cream tossed with penne	19.95

SANDWICHES

LUMP CRAB CAKE SANDWICH With lettuce, tomato & tartar sauce	15.95
SCUPPER BURGER (1/2 LB.) Choice of cheese, onions or mushrooms	10.95

18% Gratuity will be added to all parties of 8 or more. No separate checks. All major credit cards accepted. No personal checks.