

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. We're proud members of "Chesapeake Bay Oyster Recovery Partnership". Recycled shells are reused.

Rusty Scupper

BALTIMORE, INNER HARBOR
Since 1982
DINNER



FRESH OYSTERS

- MALPEQUE (6), P.E.I. Canada 15**
Very salty, firm, sweet, cucumber finish
- CHOPTANK SWEET (6), Maryland 15**
Sweet, buttery with clean, crisp finish
- DELAWARE BAY (6), Delaware 14**
Medium, mild, salty, plump
- OYSTER SAMPLER (2) of each 15**

CHILLED SHELLFISH

- JUMBO GULF SHRIMP COCKTAIL 15**
With our classic cocktail sauce
- RUSTY SCUPPER SAMPLER**
Jonah crab claws, jumbo gulf shrimp, crab louis cocktail, and Delaware oysters
- For 2 20
For 4-5 53
- SPICY SEARED YELLOWFIN TUNA**
Seared rare, served with wasabi aioli, seaweed salad & pickled ginger 16

HOT STARTERS

- AUTHENTIC MARYLAND 16**
LUMP CRAB CAKE
- ARTICHOKE & CRAB DIP. 13**
Melted cheese over crispy pita chips
- FRIED OYSTERS 11**
Cocktail sauce, fresh lemon
- POPCORN SHRIMP. 10**
Fried, served with remoulade
- COCONUT FRIED SHRIMP. 13**
Served with a shangdong sauce
- CALAMARI 13**
Crisp parmesan breading, tomato coulis and parmesan-pepper aioli
- MUSSELS MARINARA 10**
Sautéed mussels in a savory tomato sauce
- PLUM GINGER BBQ PORK RIBS 12**
St. Louis Ribs, spicy cabbage Kim-Chee

SIGNATURE SOUPS

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|------------------------|---------|----------|
| CREAM OF CRAB | Cup 6.5 | Bowl 7.5 |
| MARYLAND CRAB | Cup 6.5 | Bowl 7.5 |
| SOUP OF THE DAY | Cup 5.5 | Bowl 6.5 |
| FRENCH ONION | | Bowl 7.5 |

SALADS

- CHOPPED SALAD 8**
Iceberg lettuce, avocado, applewood smoked bacon, bleu cheese, red onions, tomatoes, scallions, herb parmesan dressing
- FIELD GREENS & GOAT CHEESE 9**
Bartlett pears, candied walnuts and roasted onion vinaigrette
- CAESAR** Small . . . 7 Large . . . 8
Romaine lettuce, Reggiano Parmesan, croutons, caesar dressing
- SCUPPER SALAD 7**
Chilled field greens and carrots tossed with balsamic vinaigrette dressing
- To the salads listed above, add:
- Chargrilled Chicken Breast 7
Chilled Gulf Shrimp 8
North Atlantic Salmon 8
- BOATERS CARRY OUT**
- Maryland Crab {Pint} 12
Cream of Crab Soup {Pint} 12
Roasted Red Pepper Dipping Sauce {Pint} 5



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

- APPLEWOOD BACON TROUT. 27**
- NORTH ATLANTIC SALMON 28**
- CARIBBEAN MAHI MAHI 28**
- GRILLED ROCKFISH 30**
- GRILLED ATLANTIC SWORDFISH 30**

Fresh fish may be sauteed or broiled upon request.

Blackening, \$1 additional

CHEF'S SPECIALS

APPETIZER

- CRAB BRUSCHETTA 16**
Jumbo Lump Crab on toasted crostini with goat cheese, tomato, basil and a balsamic drizzle

ENTREES

- PINE NUT SALMON 26**
Pan seared Salmon with a pine nut crust and topped with a saffron jalapeno vanilla butter. Served with wild rice and vegetables du jour
- BLUEBERRY LAMB CHOPS 33**
Grilled Lamb Chops with a blueberry balsamic glaze and served with wild rice and vegetables du jour

OUR MOST POPULAR ADDITIONS

- Add a Crab Cake to Any Entrée . . . 15**
- Add a 6 oz. Lobster Tail 23**
- Add a Shrimp Brochette (3) 8**
- Add Sautéed Lump Crabmeat 9**
- Add Crab Stuffed Shrimp (3) 13**
- Add Crab Imperial. 9**

RUSTY SCUPPER CLASSICS

Served with mashed potatoes and fresh vegetables (except Bouillabaisse)

- AUTHENTIC MARYLAND CRAB CAKES 32**
Lump crab cakes lightly broiled with three mustard butter sauce
- KENT ISLAND CRAB STUFFED SHRIMP 32**
Zesty crab stuffing, delmarva sauce
- CANADIAN LOBSTER TAILS 49**
Twin 6oz. tails, steamed, served with drawn butter
- BOUILLABAISSE 30**
Shrimp, diver sea scallop, mussels, fish in a saffron tomato broth with rouille & crostini
- ALASKAN KING CRAB LEGS 1-1/2 lb . . 49**

COMBINATIONS

- BROILED SEAFOOD COMBINATION. . . 41**
Shrimp, scallop, crab cake, stuffed oyster and Boston baked cod with rice & vegetables
- SURF & TURF 45**
7oz filet & lump crab cake
- SHELLFISH PLATTER 34**
Maryland crab cake and three jumbo stuffed shrimp, mashed potatoes and vegetables

SEAFOOD SPECIALTIES

- ROCKFISH PICCATA 30**
Parmesan egg battered rockfish, lemon caper sauce, wild rice medley & fresh vegetables
- SHRIMP & BRIE STUFFED SALMON . . 30**
Wild rice, vegetables, lemon butter sauce
- TILAPIA FRANCAISE 29**
Egg battered tilapia finished with Delmarva sauce, served with rice & vegetables
- FRESH BEER BATTERED FISH & CHIPS 23**
East Coast scrod, beer battered in local Natty Boh, cole slaw & French fries
- FRIED OYSTER PLATTER 23**
French fries, cole slaw, cocktail sauce
- COCONUT FRIED JUMBO SHRIMP . . . 24**
Shangdong sauce, cole slaw, French fries
- BLACKENED DIVER SEA SCALLOPS . . 31**
With sauteed spinach and three mustard sauce, sweet potato garnish
- BOSTON BAKED COD 27**
Herb breading, served with mashed potatoes & vegetable du jour

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 . . 49**
14 oz US Prime, served with garlic chive mashed potatoes, grilled onions, balsamic glaze, port wine butter

FILET MIGNON

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|--|---------------|----|
| Garlic chive mashed potatoes, balsamic glaze | 7oz. | 35 |
| port wine butter | 10oz. | 42 |

- RIB EYE STEAK 14 oz 33**
Choice Rib Eye steak®, mashed potatoes, grilled onions, balsamic glaze, port wine butter

- LEMON GARLIC CHICKEN 19**
Half a semi-boneless roasted chicken with long grain wild rice, vegetable medley & lemon jus

PASTA

- SHRIMP SCAMPI 30**
Large shrimp sautéed with garlic, white wine, capers, tomatoes & butter over fedellini, tomato coulis & Reggiano Parmesan
- SEAFOOD FRA DIAVOLO 30**
Large shrimp, mussels, diver sea scallop, lump crabmeat, spicy marinara sauce, Reggiano Parmesan, fedellini pasta, garlic toast
- CAJUN MUSSELS 23**
Fresh mussels with tomato, garlic, cajun seasoning & cream tossed with penne

SANDWICHES

- LUMP CRAB CAKE SANDWICH 18**
With lettuce, tomato, fries or cole slaw
- KOBE BEEF BURGER (1/2 LB.) 17**
Grilled onions, mushrooms, fries or cole slaw