

# 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.

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

<b>JUMBO GULF SHRIMP COCKTAIL (5)</b> With our classic cocktail sauce	14.95
<b>RUSTY SCUPPER SHELLFISH SAMPLER</b> Jonah crab claws, jumbo gulf shrimp, crab louis cocktail, and Delaware oysters For 2	19.95
For 4-5	52.95

<b>SPICY SEARED YELLOWFIN TUNA</b> Seared rare, served with wasabi aioli, seaweed salad & pickled ginger	15.95
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<b>AUTHENTIC MARYLAND LUMP CRAB CAKE</b>	14.95
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<b>ARTICHOKE &amp; CRAB DIP</b> Melted cheese over crispy pita chips	12.95
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<b>FRIED OYSTERS</b> Cocktail sauce, fresh lemon	10.95
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<b>POPCORN SHRIMP</b> Fried, served with remoulade	9.95
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<b>COCONUT FRIED SHRIMP</b> Served with a shangdong sauce	12.95
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<b>CALAMARI</b> Crisp parmesan breading, tomato coulis and parmesan-pepper aioli	12.95
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<b>MUSSELS MARINARA</b> Sautéed mussels in a savory tomato sauce	9.95
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<b>PLUM GINGER BBQ RIBS</b> St. Louis Ribs, spicy cabbage Kim-Chee	11.95
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<b>CREAM OF CRAB</b> Cup 6.50 Bowl 7.50
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<b>MARYLAND CRAB</b> Cup 6.50 Bowl 7.50
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<b>SOUP OF THE DAY</b> Cup 4.95 Bowl 5.95
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<b>FRENCH ONION</b> Bowl 7.50
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<b>CHOPPED SALAD</b> Iceberg lettuce, avocado, applewood smoked bacon, bleu cheese, red onions, tomatoes, scallions, herb parmesan dressing	8.50
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<b>FIELD GREENS &amp; GOAT CHEESE SALAD</b> Bartlett pears, candied walnuts and roasted onion vinaigrette	9.95
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<b>CAESAR</b> Romaine lettuce, Reggiano Parmesan, croutons, caesar dressing Small 6.95 Large 7.95
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<b>SCUPPER SALAD</b> Chilled field greens and carrots tossed with balsamic vinaigrette dressing	6.95
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To the salads listed above, add:  
Chargrilled Chicken Breast 6.75;  
Chilled Gulf Shrimp 7.95;  
North Atlantic Salmon 7.35

<b>AVAILABLE FOR CARRY OUT IN PINTS</b> Maryland Crab Soup	9.95
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

<b>APPLEWOOD BACON TROUT</b>	22.95
<b>NORTH ATLANTIC SALMON</b>	25.95
<b>CARIBBEAN MAHI MAHI</b>	26.95
<b>GRILLED ROCKFISH</b>	27.95
<b>GRILLED ATLANTIC SWORDFISH</b>	28.95

Fresh fish may be sauteed or broiled upon request.  
Blackening, 1.00 additional

## CHEF'S SPECIALS

### APPETIZER

<b>OYSTERS ROCKEFELLER</b> Oysters with anisette creamed spinach, bacon and topped with bread crumbs	14.95
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### ENTREES

<b>GRILLED SALMON ORLEANS</b> Topped with jumbo lump crab and tasso butter cream. Served with garlic mashed potatoes and a cajun vegetable medley	33.95
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### COCONUT CURRY COD

Seared Cod simmered in a coconut curry cream with thyme and shiitake mushrooms. Served with wild rice, red peppers and yellow squash	27.95
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<b>Add a Crab Cake to Any Entrée</b>	13.95
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<b>Add a 6 oz. Lobster Tail</b>	22.95
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<b>Add a Shrimp Brochette (3)</b>	7.95
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<b>Add Sautéed Lump Crabmeat</b>	8.95
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<b>Add Crab Stuffed Shrimp (3)</b>	11.95
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<b>Add Crab Imperial</b>	8.95
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**SUNDAY LIVE JAZZ BRUNCH (11-2)**  
Unlimited seafood buffet. Complimentary champagne, mimosas, sangria, and bellinis

Served with mashed potatoes and fresh vegetables (except Bouillabaise)

<b>AUTHENTIC MARYLAND CRAB CAKES</b> Lump crab cakes lightly broiled with three mustard butter sauce	29.95
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<b>KENT ISLAND CRAB STUFFED SHRIMP</b> Zesty crab stuffing, delmarva sauce	29.95
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<b>CANADIAN LOBSTER TAILS</b> Twin 6oz. tails, steamed, served with drawn butter	mkt.
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<b>BOUILLABAISSE</b> Shrimp, diver sea scallop, mussels, fish in a saffron tomato broth with rouille & crostini	28.95
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<b>ALASKAN KING CRAB LEGS 1-1/2 lb</b>	44.95
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<b>BROILED SEAFOOD COMBINATION</b> Shrimp, scallop, crab cake, stuffed oyster and Boston baked cod with rice & vegetables	38.95
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<b>SURF &amp; TURF</b> 6oz filet & lump crab cake	42.95
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<b>SHELLFISH PLATTER</b> Maryland crab cake & 3 jumbo stuffed shrimp, with garlic mashed potatoes & vegetables	29.95
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<b>ROCKFISH PICCATA</b> Parmesan egg battered rockfish, lemon caper sauce, wild rice medley & fresh vegetables	28.95
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<b>SHRIMP &amp; BRIE STUFFED SALMON</b> Wild rice, vegetables, lemon butter sauce	27.95
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<b>TILAPIA FRANCAISE</b> Egg battered tilapia finished with Delmarva sauce, served with rice & vegetables	25.95
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<b>FRESH BEER BATTERED FISH &amp; CHIPS</b> East Coast scrod, beer battered in local Natty Boh, cole slaw & French fries	18.95
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<b>FRIED OYSTER PLATTER</b> French fries, cole slaw, cocktail sauce	21.95
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<b>COCONUT FRIED SHRIMP</b> Shangdong sauce, cole slaw, French fries	21.95
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<b>BLACKENED DIVER SEA SCALLOPS</b> With sauteed spinach and three mustard sauce, sweet potato garnish	29.50
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<b>BOSTON BAKED COD</b> Herb breading, served with mashed potatoes & vegetable du jour	24.95
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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

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

<b>TOP SIRLOIN STEAK</b> Center cut, Certified Angus Beef®, mashed potatoes, grilled onions, balsamic glaze, port wine butter	10oz. 28.95
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<b>LEMON GARLIC ROASTED CHICKEN</b> Half a semi-boneless chicken with long grain wild rice, vegetable medley & lemon jus	18.95
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<b>SHRIMP SCAMPI</b> Large shrimp sautéed with garlic, white wine, capers, tomatoes & butter over fedellini, tomato coulis & Reggiano Parmesan	27.95
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<b>SEAFOOD FRA DIAVOLO</b> Large shrimp, mussels, diver sea scallop, lump crabmeat, spicy marinara sauce, Reggiano Parmesan, fedellini pasta, garlic toast	29.75
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<b>CAJUN MUSSELS</b> Fresh mussels with tomato, garlic, cajun seasoning & cream tossed with penne	19.95
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<b>LUMP CRAB CAKE SANDWICH</b> With lettuce, tomato & tartar sauce	15.95
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<b>SCUPPER BURGER (1/2 LB.)</b> Choice of cheese, onions or mushrooms	10.95
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18% Gratuity will be added to all parties of 8 or more. No separate checks. All major credit cards accepted. No personal checks.