

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 & replanted, providing habitat for new oysters.

FRESH OYSTERS

- MALPEQUE(6), P.E.I. Canada 15**
Cucumber finish, firm, salty
- CHOPTANK SWEET (6), Maryland . .15**
Sweet, buttery with clean, crisp finish
- DELAWARE BAY (6), Delaware 13**
Medium, mild, salty, plump
- OYSTER SAMPLER (2) of each 15**

CHILLED SHELLFISH

- JUMBO GULF SHRIMP COCKTAIL . . 15**
With our classic cocktail sauce and fresh lemon
- RUSTY SCUPPER SAMPLER 19**
(Perfect for 2) Two Jonah crab cocktail claws, two jumbo gulf shrimp, crab louis cocktail, and two Delaware Bay oysters
- SPICY SEARED YELLOWFIN TUNA 15**
Seared rare, served with wasabi aioli, wakame ginger salad

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

- 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
- SOUP & SALAD 12**
A bowl of Soup of the Day with a Caesar or Scupper Salad
- Add \$1 for Crab, or French Onion Soup Selection

Rusty Scupper

BALTIMORE, INNER HARBOR
Since 1982
LUNCH



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

- APPLEWOOD BACON TROUT 17**
- FRESH NORTH ATLANTIC SALMON 19**
- GRILLED TILAPIA 18**
- FRESH CARIBBEAN MAHI MAHI . . 19**
- GRILLED ROCKFISH 23**
Fresh fish may be sauteed or broiled

Blackening, \$1 additional

FROM THE FRYER

- Served with cole slaw and French fries
- BEER BATTERED FISH & CHIPS . . .17**
- COCONUT FRIED SHRIMP 17**
- FRIED OYSTER PLATTER 17**

PLATTERS

- Served with rice medley and vegetables.
- BROILED CRAB CAKE 19**
Three mustard butter sauce
- STUFFED SHRIMP (3) 19**
Jumbo shrimp with zesty crab stuffing

EXPRESS LUNCH

- Three courses on one plate
- Fresh Chargrilled Rockfish, Field Greens Salad, Rice and Soup of the Day, Cup. 19**
- Inner Harbor Shrimp Salad on Mini Croissants with Cole Slaw and Soup of the Day, Cup. 18**
- Substitute Crab Soup \$1.50 additional

SALADS

- CHOPPED SALAD Small 8 Large 10**
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



SPECIALTIES

- LEMON GARLIC ROASTED CHICKEN 15**
Half a semi-boneless chicken with long grain wild rice, vegetable medley and lemon jus
- ROCKFISH PICCATA 22**
Parmesan egg battered rockfish, topped with a lemon caper sauce, served with long grain wild rice and vegetable medley
- SHRIMP SCAMPI 19**
Large Gulf shrimp sauteed with fresh garlic & white wine, capers & butter, served with fedellini pasta, marinara and Reggiano Parmesan
- BOSTON BAKED COD 18**
Herb crusted, rice medley, vegetable du jour

SANDWICHES

- All sandwiches come with your choice of fries, cole slaw or homemade Old Bay potato chips
- LUMP CRAB CAKE SANDWICH 18**
Maryland crab cake on a roll with lettuce, tomato and tartar sauce
- GRILLED FRESH FISH SANDWICH . . 14**
Atlantic salmon, chargrilled on a roll with lettuce, tomato and remoulade sauce
- WATERMAN'S PO BOYS 12**
Your choice of Oysters or Cajun Popcorn Shrimp, lightly breaded and deep fried on a toasted roll with remoulade sauce
- SALMON CLUB 16**
Seared salmon, smoked bacon, lettuce, tomato lemon-thyme aioli on toasted ciabatta served with a side of sweet potato fries
- 100% KOBE BEEF BURGER 1/2 LB . . 17**
Grilled with caramelized sweet onions and sauteed mushrooms. Additional selection of cheese swiss, provolone, cheddar, american or applewood smoked bacon \$ 1.5

- REUBEN 10**
Sliced corned beef, swiss cheese sauerkraut, and thousand island dressing

- HONEY MUSTARD CHICKEN SANDWICH**
Chargrilled breast, honey mustard, brie cheese, apple smoked bacon, on a toasted bun . . . 10

- MARINERS FRIED FISH SANDWICH 13**
Beer battered fresh cod on a roll with lettuce tomato and tartar sauce

DESSERTS

- YOUR CHOICE 7**
- CHOCOLATE INDULGENCE**
Warm chocolate cake with amaretto biscotti ice cream and raspberry coulis
- CREME BRULEE**
With raspberries and caramelized sugar
- APPLE WALNUT UPSIDE DOWN PIE**
Warm apple pie with brown sugar, walnut sauce, and french vanilla bean ice cream
- NEW YORK CHEESECAKE**
Whipped cream and raspberry sauce
- SWEET POTATO CHEESECAKE**
Warm pecan praline sauce and whipped cream
- KEY LIME PIE**
Key lime custard with raspberry coulis

For your convenience, an 18% gratuity will be added to all parties of 8 or more. No Separate Checks. All major credit cards accepted. No personal checks please.

WHITE WINES

Wines within each category are listed from lighter to more full-bodied in style.

BRIGHT, CRISP WHITES

These wines are delicate and refreshing and range from very dry to mildly sweet. Fresh fruit characteristics and a crisp finish make them an incredible match with chilled seafood, soups and hearty salads.

Bin		Glass	1/2 Bottle	Bottle
101	PINOT GRIGIO, FONTANA CANDIDA (Italy)	5.95		23.00
102	PINOT GRIGIO, PIGHIN (Friuli, Italy)	6.95		27.00
103	CHENIN BLANC, KWV STEEN (South Africa)			21.00
104	SAUVIGNON BLANC, CALITERRA (Chile)	6.25		25.00
105	SAUVIGNON BLANC, KENWOOD (Sonoma)		16.00	
106	DRY RIESLING, SCHLOSS VOLLRADS QBA TROCKEN (Germany)			33.00
107	JOHANNISBERG RIESLING, HOGUE (Washington)	5.95		23.00
108	GEWURZTRAMINER, FIRESTONE (Santa Barbara)			24.00
109	MACON-VILLAGES, GEORGES DUBOEUF (France)	15.00	28.00	
110	SEYVAL BLANC RESERVE, BOORDY VINEYARDS (Hydes, Maryland)			23.00

LUSH FRUIT WHITES

Although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavors and lush aromatic qualities make them extremely versatile with much of our menu including our seafood pastas and seafood specialty course offerings.

201	PINOT GRIGIO, SANTA MARGHERITA (Italy)		21.00	
202	PINOT GRIS, KING ESTATE (Oregon)		17.00	34.00
203	SAUVIGNON BLANC, CATOCTIN VINEYARDS (Catoctin, Maryland)			26.00
204	PINOT BLANC, SCHLUMBERGER (France)			28.00
205	SAUVIGNON BLANC, GROTH (Napa)	8.50		33.00
206	VIIGNIER, EXP (Dunnigan Hills)	7.95		31.00
207	CHARDONNAY, KIM CRAWFORD UNOAKED (New Zealand)			32.00
208	SEMILLON CHARDONNAY, PENFOLDS KOONUNGA HILL (Australia)	6.75		26.00
209	CHARDONNAY, BONTERRA ORGANIC (Mendocino)			34.00
210	CHABLIS, VERGET (Burgundy)			29.00
211	CHARDONNAY, HESS SELECT (California)			28.00

RICH, FULL WHITES

With full rich texture, layers of complexity and oak overtones, these wines will stand up to the rich flavors of our hardwood grilled fishes, seafood specialties and roasted chicken.

301	CONUNDRUM, CAYMUS (Napa)			44.00
302	MARSANNE, TAHBILK (Australia)			28.00
303	FUME BLANC, FERRARI-CARANO (Sonoma)			33.00
304	CHARDONNAY, GLEN CARLOU (South Africa)	7.50		29.00
305	POUILLY FUISSE, MICHEL PICARD (Burgundy)	9.25		36.00
306	CHARDONNAY, TOASTED HEAD (Dunnigan Hills)		16.00	29.00
307	CHARDONNAY, LANDMARK OVERLOOK (Sonoma)		20.00	39.00
308	CHARDONNAY, JEKEL VINEYARDS (Monterey)	8.50		33.00
309	CHARDONNAY, MATANZAS CREEK (Sonoma)		28.00	56.00
310	CHARDONNAY, HESS COLLECTION (Napa)			39.00
311	CHARDONNAY, IRON HORSE (Sonoma)			47.00
312	CHARDONNAY, MER SOLEIL (Central Coast)			56.00
313	CHARDONNAY, CAKEBREAD CELLARS (Napa)			59.00

CHAMPAGNE & SPARKLING WINES

Bin		Glass	1/2 Bottle	Bottle
701	FREIXENET CORDON NEGRO BRUT (Spain)	6.00 (187 ml)	12.00	24.00
702	MARTINI & ROSSI ASTI (Italy)	7.00 (187 ml)	15.00	29.00
703	DOMAINE STE. MICHELLE BLANC DE BLANC (Washington)			30.00

RED WINES

Wines within each category are listed from lighter to more full-bodied in style.

MELLOW REDS

These fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will marry with poultry, lighter flavored meats and grilled fishes.

Bin		Glass	1/2 Bottle	Bottle
401	BEAUJOLAIS VILLAGES, LOUIS JADOT (France)		15.00	28.00
402	PINOT NOIR, INDIGO HILLS (Central Coast)	6.75		26.00
403	COTES DU RHONE, MICHEL PICARD (France)			24.00
404	PINOT NOIR, WILLAMETTE VALLEY VINEYARDS (Oregon)			34.00
405	MALBEC, BODEGA NORTON (Argentina)			23.00
406	ZINFANDEL, RANCHO ZABACO DANCING BULL (California)	6.75		26.00
407	MERLOT, PENFOLDS RAWSON'S RETREAT (Australia)	5.95		23.00
408	MERLOT, BLACKSTONE (Napa)		18.00	36.00
409	PINOT NOIR, MACMURRAY RANCH (Sonoma)	8.75		34.00

RICH, VELVETY REDS

Wines such as these dark berry flavors and supple textures make a lively contribution to a meal without over-shadowing the food.

501	PINOT NOIR, LA CREMA (Sonoma)			38.00
502	CRianza, MARQUES DE ARIENZO (Rioja)	7.25		28.00
503	SYRAH, J LOHR SOUTH RIDGE (Paso Robles)	7.75		31.00
504	MERLOT, CLOS DU BOIS (Sonoma)		17.00	34.00
505	SHIRAZ, McWILLIAMS HANWOOD ESTATE (Australia)	7.25		28.00
506	ZINFANDEL RAVENSWOOD "VINTNER'S BLEND" (Sonoma)			30.00
507	MERLOT, CHATEAU SOUVERAIN (Sonoma)	9.75		38.00
508	SHIRAZ, GREG NORMAN (Australia)			34.00
509	PINOT NOIR, CAMBRIA "JULIA'S VINEYARD" (Santa Maria Valley)			44.00
510	CHIANTI CLASSICO RISERVA, VILLA ANTINORI (Italy)			39.00
511	CABERNET SAUVIGNON, J LOHR SEVEN OAKS (Paso Robles)		16.00	

BIG, BOLD REDS

Rich berry fruit, firm tannins and layers of complexity make these wines a wonderful match with any of our full-flavored meat and seafood dishes.

601	CABERNET SAUVIGNON, ERRAZURIZ (Chile)	6.95		27.00
602	SYRAH, EXP (Dunnigan Hills)		15.00	30.00
603	BORDEAUX ROUGE, MEDOC, CHATEAU BEL AIR (Bordeaux)			34.00
604	CABERNET/SHIRAZ/MERLOT, DEVIL'S LAIR FIFTH LEG (Australia)	8.50		33.00
605	MERLOT, MATANZAS CREEK (Sonoma)			78.00
606	CABERNET SAUVIGNON, LIBERTY SCHOOL (California)	9.50		38.00
607	PETITE SIRAH, GUENOC (North Coast)			32.00
608	CABERNET SAUVIGNON, FRANCISCAN "OAKVILLE" (Napa)			47.00
609	CABERNET SAUVIGNON, CHATEAU ST. JEAN (Sonoma)			56.00
610	FERRARI-CARANO TRESOR (Sonoma) (Cabernet, Merlot, Malbec, Petit Verdot, Cabernet Franc)			72.00

Bin		Glass	1/2 Bottle	Bottle
704	KORBEL BLANC DE NOIR (Sonoma)			33.00
705	GLORIA FERRER ROYAL CUVÉE (Carneros)			42.00
706	MOET & CHANDON WHITE STAR (Reims)		36.00	70.00
707	DOM PERIGNON BRUT (Reims)			155.00