

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
LUNCH



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 and fresh lemon 14.95
- RUSTY SCUPPER SHELLFISH SAMPLER**
(Perfect for 2) Two Jonah crab cocktail claws, two jumbo gulf shrimp, crab louis cocktail, and two Delaware Bay oysters 18.95
- SPICY SEARED YELLOWFIN TUNA**
Seared rare, served with wasabi aioli, wakame ginger salad. 14.95

HOT STARTERS

- AUTHENTIC MARYLAND JUMBO 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-fried parmesan breading, served with spicy tomato coulis and parmesan-pepper aioli 12.95
- MUSSELS MARINARA**
Sautéed mussels in a savory tomato sauce 9.95
- PLUM GINGER BBQ RIBS**
St. Louis Ribs served with spicy cabbage kim-chee salad. 10.95

SIGNATURE SOUPS

- MARYLAND CRAB SOUP**
Cup 6.50 Bowl 7.50
- CREAM OF CRAB SOUP**
Cup 6.50 Bowl 7.50
- NEW ENGLAND CLAM CHOWDER**
Cup 6.50 Bowl 7.50
- SOUP OF THE DAY** Cup 5.50 Bowl 6.50
- FRENCH ONION SOUP** 7.50
- SOUP & SALAD**
A bowl of Soup of the Day with a Caesar or Scupper Salad 11.95
- Add 1.50 for Crab, Clam or French Onion Soup

TODAY'S CATCH

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

- APPLEWOOD BACON TROUT** 15.95
- FRESH NORTH ATLANTIC SALMON** 16.95
- GRILLED TILAPIA** 16.95
- FRESH CARIBBEAN MAHI MAHI** 17.95
- GRILLED ROCKFISH** 18.95
Fresh fish may be sauteed or broiled
Blackening, 1.00 additional
- FROM THE FRYER**
Served with cole slaw and French fries

- BEER BATTERED FISH & CHIPS** 13.95
- COCONUT FRIED SHRIMP** 15.95
- FRIED OYSTER PLATTER** 15.95
- PLATTERS**
Served with rice medley and vegetables.
- BROILED CRAB CAKE**
Three mustard butter sauce 17.95
- STUFFED SHRIMP (3)** 17.95
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.
19.95

Inner Harbor Shrimp Salad on Mini Croissants with Fresh Fruit and Soup of the Day, Cup.
17.95
Substitute Crab Soup Selection for an additional 1.50

SALADS

- CHOPPED SALAD**
Iceberg lettuce, avocado, applewood smoked bacon, bleu cheese, scallions, red onion, herb parmesan dressing
Small 7.25 Large 9.95
- FIELD GREENS & GOAT CHEESE SALAD**
Bartlett pears, candied walnuts and roasted onion vinaigrette 9.75
- CAESAR**
Hearts of romaine, Reggiano parmesan, homemade ciabatta croutons, creamy 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 5.75;
Jumbo Chilled Gulf Shrimp (3) 7.50;
North Atlantic Salmon 6.75

AVAILABLE FOR CARRY OUT IN PINTS

- Maryland Crab Soup 9.95
Cream of Crab Soup 9.95
Red Pepper Dipping Sauce 4.95

SPECIALTIES

- LEMON GARLIC ROASTED CHICKEN**
Half a semi-boneless chicken with long grain wild rice, vegetable medley and lemon jus 13.95
- ROCKFISH PICCATA**
Parmesan egg battered rockfish, topped with a lemon caper sauce, served with long grain wild rice and vegetable medley 19.95
- SHRIMP SCAMPI**
Large Gulf shrimp sauteed with fresh garlic & white wine, capers & butter, served with fedellini pasta, marinara and Reggiano Parmesan 18.95
- BOSTON BAKED COD**
Herb crusted, rice medley, vegetable du jour 17.95

SANDWICHES

All sandwiches come with your choice of fries, fresh fruit, cole slaw or homemade Old Bay potato chips

- LUMP CRAB CAKE SANDWICH**
Maryland crab cake on a roll with lettuce, tomato and tartar sauce 15.95
- GRILLED FRESH FISH SANDWICH**
Atlantic salmon, chargrilled on a roll with lettuce, tomato and remoulade sauce 13.50
- WATERMAN'S PO BOYS**
Your choice of Oysters or Cajun Popcorn Shrimp, lightly breaded and deep fried on a toasted roll with remoulade sauce 10.95
- SALMON CLUB**
Seared salmon, smoked bacon, lettuce, tomato lemon-thyme aioli on toasted ciabatta served with a side of sweet potato fries 15.95
- SCUPPER BURGER**
One half pound burger, grilled with your choice of one cheese, bacon, sauteed mushrooms, or onions 10.95
Additional selections- .95 each
- REUBEN**
Sliced corned beef, swiss cheese sauerkraut, and thousand island dressing 9.95
- HONEY MUSTARD CHICKEN SANDWICH**
Chargrilled breast, honey mustard, brie cheese, apple smoked bacon, on a toasted bun. 9.95
- MARINERS FRIED FISH SANDWICH**
Beer battered fresh cod on a roll with lettuce tomato and tartar sauce 12.50

DESSERTS

- CHOCOLATE INDULGENCE**
Chocolate cake filled with warm chocolate.
Amaretto Biscotti ice cream. Raspberry coulis 6.95
- CREME BRULEE**
With raspberries and caramelized sugar 6.95
- APPLE WALNUT UPSIDE DOWN PIE**
Warm apple pie with brown sugar, walnut sauce, and french vanilla bean ice cream 6.95
- NEW YORK CHEESECAKE**
Whipped cream and raspberry sauce 6.95
- SWEET POTATO CHEESECAKE**
Warm pecan praline sauce and whipped cream 6.95
- DESSERT TRIO**
Chocolate Indulgence, Keylime Tart and Sweet Potato Cheesecake 13.95
- KEY LIME PIE**
Key lime custard with raspberry coulis 5.95

WINES BY THE BOTTLE

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 FUJISSE, 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

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From: **CLEVELAND MENU PRINTING** Operator: PM

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PROOF # 1

Date: 5-14-03

Job Reference No.

For: Rusty Scupper Baltimore

94077

Lunch Menu

Refer to this number when calling about your order.

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