

## 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

<b>MILLPOINT (6), P.E.I.</b> Salty, firm, mild sweet 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

### CHILLED SHELLFISH

<b>JUMBO GULF SHRIMP COCKTAIL (5)</b> With our classic cocktail sauce and fresh lemon	14.95
<b>RUSTY SCUPPER SHELLFISH SAMPLER</b> (Perfect for 2) Two Jonah crab cocktail claws, two jumbo gulf shrimp, crab louis cocktail, and two Delaware Bay oysters	18.95
<b>SPICY SEARED YELLOWFIN TUNA</b> Seared rare, served with wasabi aioli, wakame ginger salad.	14.95

### HOT STARTERS

<b>AUTHENTIC MARYLAND JUMBO LUMP CRAB CAKE</b>	14.95
<b>ARTICHOKE &amp; CRAB DIP</b> Melted cheese over crispy pita chips	12.95
<b>FRIED OYSTERS</b> Cocktail sauce, cole slaw, fresh lemon	11.95
<b>POPCORN SHRIMP</b> Fried, served with remoulade	9.95
<b>COCONUT FRIED SHRIMP</b> Served with a shangdong sauce	12.95
<b>CALAMARI</b> Crisp-fried parmesan breading, served with spicy tomato coulis and parmesan-pepper aioli	12.95
<b>DRUNKEN CLAMS</b> Little Neck clams, chorizo, white wine, herb broth.	13.95
<b>PLUM GINGER BBQ RIBS</b> St. Louis Ribs served with spicy cabbage kim-chee salad.	10.95

### SIGNATURE SOUPS

<b>MARYLAND CRAB SOUP</b>	Cup 6.25	Bowl 6.95
<b>CREAM OF CRAB SOUP</b>	Cup 6.25	Bowl 6.95
<b>SOUP OF THE DAY</b>	Cup 3.95	Bowl 4.95
<b>FRENCH ONION SOUP</b>		6.95
<b>SOUP &amp; SALAD</b> A bowl of Soup of the Day with a Caesar or Scupper Salad		11.95
Add 1.50 for Crab or French Onion Soup Selection		



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

<b>FRESH NORTH ATLANTIC SALMON</b>	17.95
<b>GRILLED TILAPIA</b>	17.95
<b>GRILLED ROCKFISH</b>	19.95
<b>FRESH CARIBBEAN MAHI MAHI</b>	18.95
Fresh fish may be sauteed or broiled upon request. Blackening, 1.00 additional	

### FROM THE FRYER

Served with cole slaw and French fries	
<b>BEER BATTERED FISH &amp; CHIPS</b>	13.95
<b>COCONUT FRIED SHRIMP</b>	15.95
<b>PLATTERS</b> Served with rice medley and vegetables.	
<b>BROILED CRAB CAKE</b> Lump crab cake lightly broiled with three mustard butter sauce	17.95
<b>STUFFED SHRIMP (3)</b> Jumbo shrimp with zesty crab stuffing	17.95

### 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 or French Onion Soup Selection for an additional 1.50

### SALADS

<b>CHOPPED SALAD</b> Iceberg lettuce, avocado, applewood smoked bacon, bleu cheese, scallions, red onion, herb parmesan dressing	Small 7.25	Large 9.95
<b>FIELD GREENS &amp; GOAT CHEESE SALAD</b> Bartlett pears, candied walnuts and roasted onion vinaigrette		9.75
<b>CAESAR</b> Hearts of romaine, Reggiano parmesan, homemade ciabatta croutons, creamy caesar dressing	Small 6.95	Large 7.95
<b>SCUPPER SALAD</b> 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

<b>LEMON GARLIC ROASTED CHICKEN</b> Half a semi-boneless chicken with long grain wild rice, vegetable medley and lemon jus	13.95
<b>LOUISIANA ROCKFISH</b> Sauteed Rockfish, with spicy crawfish stew, potatoes, crab broth and vegetable medley	20.95
<b>SHRIMP SCAMPI</b> Large Gulf shrimp sauteed with fresh garlic & white wine, capers & butter, served with fedellini pasta, marinara and Reggiano Parmesan	18.95
<b>BOSTON BAKED COD</b> Herb crusted, rice medley, vegetable du jour	17.95

### SANDWICHES

All sandwiches come with your choice of fries, fresh fruit, or cole slaw

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

### DESSERTS

<b>CHOCOLATE INDULGENCE</b> Warm dense flourless chocolate cake with amaretto biscotti ice cream and raspberry coulis	6.95
<b>CREME BRULEE</b> With raspberries and caramelized sugar	6.95
<b>APPLE WALNUT UPSIDE DOWN PIE</b> Warm apple pie with brown sugar, walnut sauce, and french vanilla bean ice cream	6.95
<b>NEW YORK CHEESECAKE</b> Whipped cream and raspberry sauce	6.95
<b>SWEET POTATO CHEESECAKE</b> Warm pecan praline sauce and whipped cream	6.95
<b>DESSERT TRIO</b> Chocolate Indulgence, Keylime Tart and Sweet Potato Cheesecake	11.95
<b>KEY LIME TART</b> Key lime custard with raspberry coulis	5.95