

RAW BAR

CHEF'S SELECT OYSTERS* MP	
cocktail sauce, lemon, classic mignonette	
JUMBO GULF SHRIMP COCKTAIL* 21	
cocktail sauce, lemon	
ICED SEAFOOD SAMPLER*	
maine lobster, jumbo gulf shrimp, jumbo lump crab salad, chef's select oysters traditional accoutrements	
Small	60
Large	110

APPETIZERS

JUMBO LUMP CRAB CAKE 29	
grain mustard beurre blanc	
CALAMARI 18	
flash fried, tomato coulis, lemon aioli, shishito peppers	
TUNA CARPACCIO 19	
herb wrapped yellowfin tuna loin, watercress, Thai peanut chimichurri, fried wontons, tobiko caviar	
JERK BBQ PORK BELLY* 18	
watercress salad, strawberries, pickled rhubarb & onions, pistachio crumble	
CHESAPEAKE BAY CRAB DIP 19	
crostini, pico de gallo	
GRILLED SPANISH OCTOPUS* 22	
chorizo sausage, hummus, cilantro oil, lemon aioli	

SOUPS & SALADS

CREAM OF CRAB 15	
MARYLAND CRAB* 15	
GARDEN SALAD* 13	
mesclun greens, cherry tomatoes, corn, cucumbers, balsamic vinaigrette	
CAESAR SALAD 15	
romaine lettuce, parmesan, croutons, caesar dressing	
ROASTED BEET SALAD* 15	
acorn squash, bib lettuce, pecans, gorgonzola, mint, crispy quinoa, brown sugar sherry vinaigrette 🌱	
WEDGE SALAD* 16	
grape tomatoes, blue cheese dressing, applewood smoked bacon, red onion, iceberg lettuce, avocado	

GENERAL MANAGER
JULIAN DEMIRI

EXECUTIVE CHEF
MATT HARRIS

Gluten-free or vegetarian options available.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.

18% Service Charge Will Be Added to Parties of 6 or More

(*) Gluten-Free Item 🌱 Contains Nuts

Rusty Scupper is a proud member of The Chesapeake Bay
Oyster Recovery Partnership that recycles oyster shells to
form beds where the new oysters can grow in the Bay.
oysterrecovery.org

Rusty Scupper @rustyscupper1

CHARGRILLED FISH

ATLANTIC SALMON	35
CHILEAN SEA BASS	53
MAHI-MAHI	36
SWORDFISH	38
CHESAPEAKE ROCKFISH	48

All of Our Chargrilled Fish Are Prepared with the Following Options:

SIMPLY PREPARED*

roasted seasonal vegetables, mashed potatoes, lemon beurre blanc

ASIAN STYLE

miso soy glaze, stir fried vegetables, aromatic rice

MARYLAND STYLE* (ADD 16)

blackened, buttered jumbo lump crab, old bay seasoned vegetables

STEAKS

Served with Mashed Potatoes, French Green Beans, Choice of Béarnaise or Red Wine Demi glaze*

FILET MIGNON 7 OZ.* 54	
center cut tenderloin	
RIBEYE STEAK 14 OZ.* 69	
well-marbled, full flavor	

RARE: cool, red center
MEDIUM RARE: warm, red center

MEDIUM:
warm, pink center

MEDIUM WELL: slight pink center
WELL DONE: no pink, cooked through

BUILD YOUR OWN SURF & TURF

JUMBO LUMP CRAB CAKE 29	
SAUTÉED JUMBO LUMP CRABMEAT 16	
LOBSTER TAIL 48	
CRAB STUFFED SHRIMP (3) 24	
GRILLED SHRIMP (5) 12	
KING CRAB LEGS (1 LB) 99	

ENTRÉES

JUMBO LUMP CRAB CAKES 59	
grain mustard beurre blanc, yukon gold mashed potatoes & french green beans	
TWIN 8 OZ. LOBSTER TAILS* 96	
yukon gold mashed potatoes, french green beans, lemon beurre blanc	
ALASKAN KING CRAB LEGS MKT	
yukon gold mashed potatoes, french green beans, drawn butter	
CRAB STUFFED SHRIMP 42	
yukon gold mashed potatoes, french green beans, lemon beurre blanc	
BALTIMORE FISH FRY 38	
cod, shrimp, crab hush puppies, remoulade, cole slaw, french fries	
LUMP CRAB FETTUCCINE 39	
fettuccine pasta, lump crab meat, shallots, cream sauce	
PAN-SEARED SCALLOPS* 49	
parsnip puree, rosé poached peaches, frisee salad, roasted corn & tomatoes, pickled fennel, pistachio crumble 🌱	
BRAISED BEEF SHORT RIB* 44	
yukon gold mashed potatoes, roasted vegetables, red wine demi glaze	
SPICED ROASTED CHICKEN 32	
1/2 chicken, bacon braised collards, warm corn bread	
BLACKENED SHRIMP & GRITS 35	
sherry cream pan sauce, tomatoes, shishito peppers, smoked gouda grits	
WHOLE CRISPY FISH 49	
bone-in with Thai peanut chimichurri, steamed rice, marinated cucumbers 🌱	

please allow up to 30 minutes for preparation

VEGETABLES & SIDES

ROASTED SEASONAL VEGETABLES*	9
FRENCH GREEN BEANS*	10
FRENCH FRIES*	8
MASHED POTATOES*	8