

# Rusty Scupper

BALTIMORE INNER HARBOR SINCE 1982

LUNCH

## SOUPS & SALADS

CREAM OF CRAB	15
MARYLAND CRAB*	15
ROASTED BEET SALAD*	15
Acorn Squash, Bibb Lettuce, Pecans, Gorgonzola, Mint, Crispy Quinoa, Brown Sugar Sherry Vinaigrette 🌱	
GARDEN SALAD*	13
Mesclun Greens, Cherry Tomatoes, Corn, Cucumbers, Balsamic Vinaigrette	
CAESAR SALAD	15
Romaine Lettuce, Parmesan, Croutons, Caesar Dressing	
WEDGE SALAD*	16
Grape Tomatoes, Blue Cheese Dressing, Applewood Smoked Bacon, Red Onion, Iceberg Lettuce, Avocado	

### SALAD ADDITIONS

JUMBO LUMP CRAB MEAT COLD	16
LOBSTER TAIL*	48
GRILLED SHRIMP* (5)	13
CHILLED GULF SHRIMP* (3)	12
CHICKEN BREAST*	10

## FRESH SHUCKED OYSTERS

OYSTERS OF THE DAY*	MP
Cocktail Sauce, Classic Mignonette, Lemon	

## APPETIZERS

JUMBO LUMP CRAB CAKE	29
Grain Mustard Beurre Blanc	
JUMBO GULF SHRIMP COCKTAIL*	21
Cocktail Sauce, Lemon	
CALAMARI	19
Flash Fried, Tomato Coulis, Lemon Aioli, Shishito Peppers	
TUNA CARPACCIO	18
Herb Wrapped Yellowfin Tuna Loin, Watercress, Thai Peanut Chimichurri, Fried Wontons, Tobiko Caviar 🌱	
CHESAPEAKE BAY CRAB DIP	19
Crostiti, Pico de Gallo	

GENERAL MANAGER : EXECUTIVE CHEF  
 JULIAN DEMIRI : 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](http://oysterrecovery.org)

## ENTRÉES

SEAFOOD COBB SALAD*	33
Jumbo Lump Crab, Shrimp, Avocado, Bacon, Hard Boiled Egg, Cucumber, Green Onion, Tomatoes, Romaine Hearts, Louie Dressing	
BLACKENED SHRIMP & GRITS	29
Sherry Cream Pan Sauce, Tomato, Shishitos, Smoked Gouda Grits	
BALTIMORE FISH FRY	38
Rockfish, Oysters, Shrimp, Remoulade, Coleslaw, French Fries	
LUMP CRAB FETTUCCINE	39
Lump Crab Meat, Shallots, Cream Sauce	
CRAB STUFFED SHRIMP	42
Mashed Potatoes, Asparagus, Lemon Beurre Blanc	

## BURGERS & SANDWICHES

Served with choice of Coleslaw, Old Bay French Fries or Mesclun Side Salad  
Bacon +2.5 Substitute Parmesan Truffle Fries +5 Gluten Free Bun +3

ALL-AMERICAN CHEESEBURGER	20
Half-Pound Natural Angus Beef, Lettuce, Tomato, Potato Bun, Choice of American, Cheddar, Blue, Swiss or Smoked Gouda Make it a Surf & Turf Burger! Add Jumbo Lump Crab Meat - \$13	
SHRIMP & OYSTER PO'BOY	24
Crispy Fried Oysters on Creamy Shrimp Salad, Lettuce, Tomato, Hero Bun	
CRAB CAKE SANDWICH	32
Our Famous 5 oz. Crab Cake, Remoulade Sauce, Lettuce, Tomato, Buttered Potato Bun	
CAPRESE SANDWICH	19
Fresh Mozzarella, Basil Pesto, Tomatoes, Arugula, Balsamic Vinaigrette, Toasted Ciabatta Bread	

## CHARGRILLED FISH

All of our Chargrilled Fish are prepared with the following options:

ATLANTIC SALMON	35	SIMPLY PREPARED*
CHILEAN SEA BASS	53	Roasted Seasonal Vegetables, Mashed Potatoes, Lemon Beurre Blanc
ROCKFISH	48	ASIAN STYLE
SWORDFISH	38	Miso Glaze, Udon Noodles, Ramen Broth, Bok Choy, Maitake Mushrooms, Wakame
		MARYLAND STYLE* (+16)
		Blackened, Buttered Jumbo Lump Crab, Old Bay Seasoned Vegetables

## STEAKS

FILET MIGNON 7 OZ.*	54
RIBEYE STEAK 14 OZ.*	69

Steaks are served with Mashed Potatoes, Green Beans, Choice of Béarnaise or Red Wine Demi\*

### -BUILD YOUR OWN SURF & TURF-

JUMBO LUMP CRAB CAKE	29	CRAB STUFFED SHRIMP (3)	24
SAUTÉED JUMBO LUMP CRABMEAT	16	GRILLED SHRIMP (5)	13
LOBSTER TAIL*	48	PAN SEARED FOIE GRAS	21
PAN SEARED SEA SCALLOPS	28	KING CRAB LEGS* (1 LB.)	99



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