

Rusty's

BISTRO

SPECIALTY SPIRITS

ORANGE DREAM MARTINI 9 WHIPPED CREAM VODKA GRAND MARNIER AMARETTO DISARONNO ORANGE JUICE CREAM	LEMON DROP MARTINI 9 HANGAR ONE BHUDDA'S HAND CITRON VODKA LIMONCELLO	GULF BREEZE MARTINI 9 ABSOLUT VODKA BLUE CURACAO SOUR MIX GINGERALE
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TO BEGIN WITH

CONCH CHOWDER	5
CAPRESE SALAD, FRESH LOCAL TOMATO AND PEARL MOZZARELLA, FRESH BASIL	9
PHYLLO SALAD, FIELD GREENS, FRIED CHÈVRE CHEESE, ALMONDS, OLIVES, AND SHERRY VINAIGRETTE ♥	6
CAESAR SALAD, SERVED IN A PARMESAN BOWL	6
ABC SALAD, AVOCADO, BACON, CHEESE, TOMATO, ROMAINE, AND DIJON RANCH	7
BLUE CRAB CAKE, STACKED AND SEARED, SMOKED TOMATO AIOLI, TOMATO CARROT GINGER JUS	11
SHRIMP COCKTAIL, JUMBO PRAWNS SERVED TRADITIONALLY WITH HOMEMADE COCKTAIL SAUCE	11

SMALL PLATES

PARMESAN CRUSTED HUMBOLDT CALAMARI, LEMON BUTTER CAPER SAUCE	10
SEARED TUNA, SESAME CRUSTED, SOBA NOODLES, SESAME GINGER VINAIGRETTE, TAMARI, WASABI PEAS ♥	12
SHRIMP RISOTTO, GOJI BERRY MARMALADE, SHRIMP RIESLING JUS	13
MEDITERRANEAN RISOTTO, GRILLED ARTICHOKE, MUSHROOMS, LEEKS	16
MARGHERITA FLATBREAD, PLUM TOMATOES, FRESH MOZZARELLA, BASIL, EVOO	13
SHORT RIB FLATBREAD, WILD MUSHROOMS, TRUFFLE OIL, ARUGULA, PARMESAN	13
KOBE BURGER, CHOICE OF CHEESE, BACON, MUSHROOMS, ONIONS	14

CUISINE OF THE SUN

SEA BASS, SAUTEED WITH ORANGE, FENNEL, LEEKS, LENTILS ♥	29
SHRIMP AND CRAB STUFFED SALMON, BLOOD ORANGE HOLLANDAISE, BAMATI QUINOA BLEND	22
SEAFOOD EXTRAVAGANZA, SHRIMP, SCALLOPS, SEA BASS, BASMATI QUINOA BLEND	27
SEAFOOD SCAMPI, SHRIMP, SCALLOPS, CLAMS, LINGUINI, GARLIC, HERBS	20
GROUPER PICCATA, FRESH GULF CATCH, TRI-COLOR POTATO HASH, LEMON CAPER SAUCE	24
HOUSE ROAST HERBED CHICKEN, MASHED POTATOES, NATURAL JUS	16
ASIAN SHORT RIBS, ORIENTAL NOODLES, HOISIN UMAMI GLAZE	18
BABY BACK RIBS, HOUSE BBQ SAUCE	17
NEW ZEALAND LAMB RACK, DIJON CRUSTED, YUKON GOLD SMASHED, BURGUNDY VEAL GLACE	30
NEW YORK STRIP, CHAR-GRILLED, WITH WILD MUSHROOMS	12oz 28
STEAK AND CAKE, PETIT FILET AND MARYLAND STYLE CRAB CAKE	27
FILET MIGNON, BACON WRAPPED AND CHAR-GRILLED	6oz 26 8oz 30

EXECUTIVE CHEF: JOHN HARRIS CHEF DE CUISINE: JEFFREY HIOTT

Eating raw or undercooked animal products may result in increased exposure of foodborne illness

♥ HEALTHY OPTION

