

SMALL PLATES

FROM THE SEA

Baked Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 11

Ahi Tuna Taco

Guacamole, Shredded Lettuce, Espelette, Fennel Pollen 8

Lobster Crudo

Cucumber, Piquillo Peppers, Key Lime Dressing 9

Raw Bar

Market Oysters on the half shell, Giant Shrimp, Lobster Tail, Florida Stone Crab Claws, Alaskan King Crab Legs Mignonette, Cocktail & Mustard Sauces *market price per piece*

Sushi

Spicy Tuna Roll 8

The Rusty Spider Roll {Soft Shell Crab, Avocado, Cucumber} 9

Miami Roll {Stone Crab, Guacamole, Cucumber} 9

Bagel Roll {Salmon, Cream Cheese, Scallions} 9

Sashimi

Sea Bass, Ahi Tuna, Columbia River Salmon,

Sea Scallop *market price per piece*

Fried Calamari

Cayenne Buttermilk Marinade, Smoked Tomato Marinara 12

Nigiri

Columbia River Salmon, Eel, Ahi Tuna,

Poached Shrimp, Sea Bass *market price per piece*

Sea Scallop Tiradito

Asian Pear, Passion Fruit & Citrus Juices, Scotch Bonnet Peppers 10

Sea Bass Ceviche

Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Cilantro 11

G.L.T Slider

Beer Battered Grouper, Caper-Lime Remoulade, Brioche Bun 7

3 Tiered Seafood Platter

Oysters, Shrimp, Lobster, Alaskan King Crab Legs, Sushi Roll, Sashimi,

Florida Stone Crab Claws {Seasonal}, Ceviche & Tiradito 175

SANDWICHES

Served with the Rusty Pelican French Fry Cone

The Biscayne Burger

Brioche Bun, Choice of Cheeses,

Homemade Pickles 14

Miami Spice Burger

Buffalo Mozzarella, Grilled Jalapenos,

Arugula, Roasted Pepper Aioli 16

FROM THE LAND

All American Charcuterie Plate

Prosciutto-Berkshire, Iowa

Spicy Salami-Richmond, Virginia

Duck Prosciutto-Hudson Valley NY

Sopressata- San Francisco, California

Crab Apple Mustard, Cornichons, Quince Paste 15

Eel & Foie Gras

Tostones, Ice Wine 'Gelee' Soy-Truffle Glaze 16

Steak Tartare 'DIY'

Filet Mignon, Garlic, Shallots, Parsley, Capers, Seasonings, Quail Egg 14

Duck Confit, Foie Gras & Goat Cheese Empanadas

Sherry Vinegar Paint 12

Rusty Slider

Burger, Pickle, American Cheese, Special Sauce 6

Pork Belly Skewer

Caramelized Apples, Blood Orange Balsamic Reduction 8

All American Cheese Plate

Aged Goat - Midnight Moon, Vermont

Mature Cheddar-California

Smokey Blue-Oregon

Grana-Wisconsin

Pear Mustard, Blood Orange Marmalade 14

Avocado Fries

Tempura Wedges, Salsa Roja 9

FROM THE GARDEN

Caesar Salad

Parmesan Custard, Chiffonade Romaine, Cheese Crisp 9

Wild Mushroom Ravioli

Shaved Truffles, Porcini-Sage Essence 23

Fresh Tagliatelle

Tomato-Basil Sauce, Asparagus, Herb Oil 17

Grilled Chicken Sandwich

Homemade Ciabatta Bread, Provolone, Roasted Peppers, Arugula 15

Lobster Salad Roll

Mayo, Cucumber, Celery & Tomato, Terra Chips 18

G.L.T

Beer Battered Grouper, Lettuce, Tomato,

Caper-Lime Remoulade, Brioche Bun 16

LIQUID & LEAF

The Rusty

Heirloom Tomatoes, Hearts of Palm, Avocado, Mache, Lotus Root Chips, Vanilla-Jalapeno Vinaigrette 12

The Pelican

Mesclun Greens, Cucumber, Teardrop Tomatoes, Fried Plantains, Grain Mustard Aioli 7

Baby Goat Cheese Salad

Midnight Moon Goat Cheese, Golden Baby Beets, Beet Jelly, Baby Arugula, Passion Fruit Dressing 11

Traditional Caesar Salad

Romaine Lettuce, Citrus Caesar Dressing, Ciabatta Bread Croutons 10

Add Chicken {5}, Shrimp {8} or Salmon {9} to the above Salads

The Duck

Soy-Honey Roasted Duck Breast, Three Bean Salad, Pee Wee Potatoes, Mache, Hazelnut Vinaigrette 18

Baby Octopus Greek

Grilled Baby Octopus, Feta Cheese, Cucumber, Plum Tomatoes, Red Onions, Kalamata Olives, Oregano, Red Wine Vinaigrette 18

The Shrimp

Grilled Shrimp, Rice Noodles, Snow Peas, Bean Sprouts, Peppers, Ginger-Miso Dressing 19

Tableside Poured Bouillabaisse

Lobster Bisque, Lobster, Sea Scallops, Crab, Roasted Tomatoes, Toasted Corn Relish 15

Wild Mushroom Cappuccino

Porcini Dust, Truffle Froth 9

CLASSICS FROM THE GRILL

Roasted Vegetables and your choice of Mashed Potatoes, Jasmine Rice or French Fries

8oz Filet Mignon 35

12oz New York Strip 36

16oz Bone in Rib Eye 42

Maine or Florida Lobster Tail 35

Giant Shrimp {5} 34

Local Sea Bass 28

Columbia River Salmon 28

Surf 'n' Turf 68



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

Ask your Server for the selection of Gluten-Free items on our Menu!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Parties of 6 or more are subject to an 18% gratuity