

BRUNCH

BOTTOMLESS MIMOSAS

Mix and match your bottomless mimosas for 25

- Apple Cider Pumpkin Spice
- RPM Signature Orange
- Lavender Activated Charcoal Lemonade
- Passion Fruit & Tarragon
- Dragon Fruit & Watermelon

RAW BAR

Medium Florida Stone Crab Mustard and Celery Salt, Aji Amarillo Aioli 3 for 35

Chilled Seasonal Oysters Pink Peppercorn and Champagne Mignonette, Passion Fruit and Thyme Granita 4 each

Blue Point - East Coast Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

Pink Moon - East Coast Clean and Creamy Citrus Tone

Kumamoto - West Coast Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

Shrimp Cocktail Citrus Shrimp Cocktail - Ancho Chile Cocktail Sauce 18

Nikkei Salmon Tartare Citrus Avocado and Edamame Smash, Pickled Fresno Peppers 17

Snapper Ceviche Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro 17

Chilled Lobster Tail Whole Grain White Wine Mustard Aioli 31

3 TIERED SEAFOOD TOWER

Blue Point, Kumamoto, & Pink Moon Oysters, Poached Shrimp, Chilled Cold Water Lobster, Crab, Snapper Ceviche, and Assortment of Sashimi, Nigiri, and Spicy Tuna Roll

Petite (serves 2) 98

Imperial (serves 4) 180

SUSHI

Spider Roll Soft Shell Crab, Yuzu Lobster Relish, Lotus Root 25

Deco Maki Pink Sticky Rice, Gulf Shrimp Tempura, Mango, Cream Cheese, Red Onion and Eel Sauce 18

Spicy Tuna Roll Orange and Lemon Avocado Creme, Charred Jalapeño and Ginger Dressing, Green Papaya and Mint Slaw 18

Sashimi Ahi Tuna or Atlantic Salmon 4 per piece

Nigiri Wasabi Sticky Rice and choice of Atlantic Salmon or Ahi Tuna 4 per piece

BEGINNINGS

Pink Brick Scorched Tableside, Wagyu Carpaccio, Black Truffle Butter, Smoky Chimichurri 35

Roasted Brussels Sprouts ✓ Thai Chili, Young Coconut, Basil, Mint 16

Fried Calamari Fresh Spanish Calamari, Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 19

Crab Cake Roasted Garlic & Mustard Aioli, Brussel Sprout Sweet Potato Slaw, and Warm Bacon Vinaigrette 20

Short Rib Empanadas 12-hour Braised Short Rib, Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 19

Grilled Herb Marinated Octopus Salt Tenderized Spanish Octopus, Crispy Sunchokes, Organic Fingerling Potatoes, Squid Ink Emulsion 27

GREENS

Little Gem Caesar Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 15

Organic Greens ✓ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15

Burrata & Tomato Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion, Mache 17

RUSTY PELICAN BRUNCH BOARD FOR TWO

Lobster Benedict, New York Strip Reserve, Fried Chicken and Waffles, Fingerling Smash 125

"BRUNCHY" TYPE OF THINGS

Crab Cake Benedict Organic Poached Eggs, Toasted Brioche, Fingerling Smash, Chipotle Hollandaise 24

Smoked Salmon Benedict Organic Poached Eggs, Toasted Brioche, Fingerling Smash, Béarnaise 19

Lobster Benedict Jalapeño Cheddar Corn Bread, Broiled Lobster, Poached Organic Eggs & Crispy Shallots 40

Crab Huevos Rancheros Pinto Bean and Jalapeño Purée, Organic Tomato Salsa, Blue Corn Tortilla, Cotija Cheese, Sunny Side Up Egg 25

Fruity Pebbles Pancakes Blueberry Buttercream, Vanilla Bourbon Maple Syrup 19

Crusted French Toast Blackberry Syrup, Cinnamon Marshmallow Cream 20

Egg and Bacon Sandwich Sundried Tomato, Smashed Avocado, Applewood Smoked Bacon, Fried Egg and Truffle Crème 22

Fried Chicken and Waffle Organic Half Chicken, Orange Cinnamon Waffle and Sriracha Maple Syrup 30

Tomato Tartine Sundried Tomato Spread, Sliced Avocado, Pickled Red Onion, Toasted Pine Nuts 16

STEAK 'N' EGGS

USDA Certified Angus Beef. Served with Fingerling Smash & Fried or Scrambled Eggs

Filet Mignon 8oz Cape Grim, Tasmanian Grass-Fed 48

New York Strip Reserve 12oz 46

LUNCH

Chilean Sea Bass Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango Papaya Salsa 48

Crispy Whole Local Snapper Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 44

Faroe Island Salmon 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38

Salmon BLT Grilled Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Rusty Fries, Brioche Bun 21

Fish Tacos Blackened Local Snapper, Chipotle Aioli, Mango, Papaya, Lime Salsa 18

Butter Poached Lobster Roll Herb Poached Lobster, New England Style Bun, Celery Salt, Aji Amarillo Aioli, Rusty Fries 27

Biscayne Burger Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Rusty Fries, Brioche Bun 19

SIDES

Applewood Smoked Bacon 8

Fingerling Smash 8

50/50 Mashed 9

Chicken Apple Sausage 8

Two Eggs 8

Rusty Fries 9