BEGGINS

**Crab Cake**
Grilled Sweet Corn, Fresh Chives, Diced Mixed Peppers, Chipotle and Ginger Aoli  19

**Short Rib Empanadas**
12-hour Braised Short Rib, Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam  16

**Grilled Herb Marinated Octopus**
Salt Tenderized Spanish Octopus, Crispy Sunchokes, Organic Fingerling Potatoes, Squid ink Emulsion  25

**Snapper Ceviche**
Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro  16

**Butter Poached Mini Lobster Rolls**
Herb Poached Lobster, Brioche Bread, Celery Salt, Aji Amarillo Aoli  25

**RAW BAR**

**Seasonal Oysters**
Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast, Burtt Black Pepper and Red Wine Mignonette  4 each

**Jumbo Gulf Shrimp Cocktail**
Citrus Poached Shrimp, Ancho Chile Cocktail Sauce, Lemon 18

**Caribbean Spiny Lobster Tail**
Whole Grain White Wine Mustard Aoli  31

**Red Colossal King Crab**
Whole Grain White Wine Mustard Aoli  25

**3 TIERED SEAFOOD TOWER**
Blue Point Oysters, Jumbo Gulf Shrimp, Chilled Lobster, King Crab, Spicy Tuna Roll, Assortment of Sashimi & Nigiri Petite (serves 2) 98 Imperial (serves 4) 180

**SUSHI**

**Deco Maki**
Pink Sticky Rice, Gulf Shrimp Tempura, Mango, Cream Cheese, Red Onion and Eat! Sauce  17

**Spicy Tuna Roll**
Orange and Lemon Avocado Creme, Charred Jalapeno and Ginger Dressing, Green Papaya and Mint Slaw  17

**Sashimi**
Ahi Tuna or Atlantic Salmon  4 per piece

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

**ADD TO SALADS: GRILLED SHRIMP (6) 14, PAN ROASTED SALMON 15, CITRUS-BRINED GRILLED CHICKEN BREAST  14**

**Liquid & Leaf**

**ENTSRES**

**RUSTY PELICAN BOARD FOR TWO**
Whole Fried Snapper, Lobster and Shrimp Risotto, CAB New York Strip, Smoked Sweet Plantain Mash  125

**Lobster and Shrimp Risotto**
Fresh Butter Poached Lobster, Marinated Gulf Shrimp, Snow Peas and Carrots  42

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

**Crissy Whole Local Snapper**
Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing  39

**Atlantic Salmon**
50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables  34

**Sunflower Seed Crusted Halibut**
Goat Cheese Peruvian Potatoes, Wild Mushrooms, Sea Beans, Red Pepper Coulis  39

**Day Boat Pistachio Scallops**
Roasted Sunchoke Cream, Blood Orange Gastrique, Chili and Honey Glazed Baby Carrots  38

**Roasted Chicken**
Blackened Organic Chicken, Truffle Creamed Corn, Roasted Spring Vegetables  34

**Roasted Spring Vegetables**
(v) Rosemary Polenta, Vegan American Cheese, Fava Beans, Lemon Pickled Carrots  28

**8oz Filet Mignon**
Certified Angus Beef  46

**12oz Dry Aged New York**
Certified Angus Beef  49

**30OZ Surf and Turf**
Grilled Filet Mignon & Broiled Lobster Tail, 50/50 Mashed, Grilled Broccoli, and Herb Drawn Butter  79

**SIDES**

50/50 Mashed
Yukon Gold Potatoes, Butter, Cream, Chives, Potato “Hay”  10

**Grilled Broccoli and Broccolini**
Garlic Confit, Chili Flakes, Broccoli Purée  11

**Rusty Fries**
Parmesan, Rosemary, Parsley  10

**Smoked Sweet Plantain Mash**
10

**Goat Cheese Peruvian Potatoes**
10

**Truffle Creamed Corn**
Sweet Yellow Corn and Truffle Shavings  12

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**CERTIFIED SANITIZED:** Specialty Restaurants Corporation’s number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.

9565/ 02.05.2021

Executive Chef Eric Charron