

BEGINNINGS

Fried Calamari Fresh Spanish Calamari, Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 18

Crab Cake Grilled Sweet Corn, Fresh Chives, Diced Mixed Peppers, Chipotle and Ginger Aioli 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 Aioli 25

RAW BAR

Seasonal Oysters Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast, Burnt 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 Aioli 31

Red Colossal King Crab Whole Grain White Wine Mustard Aioli 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 Eel Sauce 17

Spicy Tuna Roll Orange and Lemon Avocado Creme, Charred Jalapeño 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



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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.

LIQUID & LEAF

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

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

House Mixed Greens Seasonal Blend of Organic Greens, Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15

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

ENTRÉES

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

Crispy 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

Surf and Turf Grilled Filet Mignon & Broiled Lobster Tail, 50/50 Mashed, Grilled Broccolini, 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

