

# 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

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

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

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

## 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

# 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

**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

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

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

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

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

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

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

# 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

# DESSERT

**Warm Café Con Leche** White Chocolate, Cuban Coffee, Cookies and Cream Ice Cream 14

**Key Lime Pie** Graham Cracker Crumbs, Key Lime Custard, Candied Lime 14

**Sticky Toffee Pudding** Date Cake, Brown Butter Pecans, Caramel Ice Cream 14



[therustypelican.com](http://therustypelican.com) [f /rustypelicanmiami](https://www.facebook.com/rustypelicanmiami) [@ /rustypelicanmiami](https://www.instagram.com/rustypelicanmiami) [/rustypelicanmi](https://www.twitter.com/rustypelicanmi)

Order your Rusty Pelican Favorites for Takeout or Delivery at [TheRustyPelican.com/order](http://TheRustyPelican.com/order)

**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](http://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.

