BEGINNINGS

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

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 Jalapeno & Sweet Corn Emulsion, Tomato-Vanilla Jam  16

Sashimi  Ahi Tuna or Atlantic Salmon  4 per piece

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

RAW BAR

Seasonal Oysters  Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast, Beunt 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, Charged 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 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

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

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

ENTRÉES

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

Chilean Sea Bass  Smoked Sweet Plantain Mash, Grilled Anahima 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 Amarllo 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

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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.

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