

BOTTOMLESS MIMOSAS

Mix and match your bottomless mimosas for 25

RPM Signature Orange

Lavender Activated Charcoal Lemonade

Fresh Cucumber And Mint

Pineapple Jalapeño

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

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 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

Order your Rusty Pelican Favorites for Takeout or Delivery at TheRustyPelican.com/order



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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.

"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

RUSTY PELICAN BRUNCH BOARD FOR TWO Lobster Benedict, Dry Aged CAB New York, Fried Chicken and Waffles, Fingerling Smash 125

STEAK 'N' EGGS

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

8oz Filet Mignon 46

12oz Dry Aged New York 49

SALADS

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

LUNCH

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

Atlantic Salmon Pan Seared Salmon, 50/50 Mashed, Garlic Caper Butter Sauce 34

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

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

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

Chicken Apple Sausage 8

Fingerling Smash 8

Two Eggs 8

50/50 Mashed 9

Rusty Fries 9

