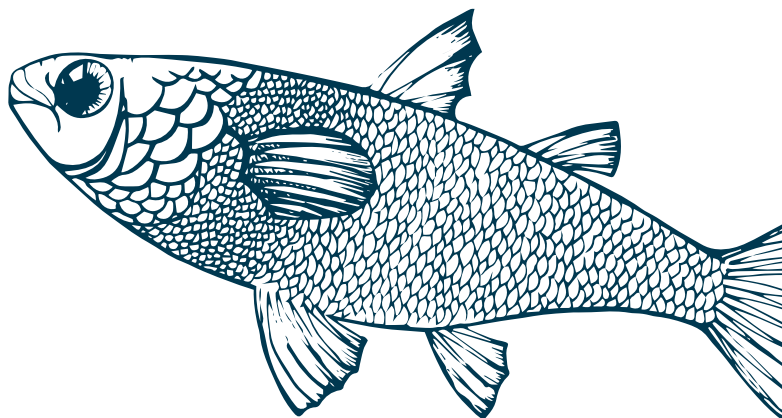


Rusty Bellies



About Us



+ Rusty Bellies

EST. 1970

EST. 2005

SINGLE FAMILY OWNED + OPERATED.
SERVING FRESH SEAFOOD AND OUR COMMUNITY FOR OVER 40 YEARS!



ALL GROUPER IS HOOK +
LINE CAUGHT IN FLORIDA
GULF WATERS

Our Promise:



ALL SHRIMP ARE
DOMESTIC. NEVER
IMPORTED OR FARMED.



OUR STONE CRABS
ARE CAUGHT FRESH IN
LOCAL WATERS

SANDWICHES

Served with fries.

MARKET FISH SANDWICH

Fried fresh catch, bibb lettuce, pickled red onion, avocado, tomato, and cilantro lime sauce. **\$22**

HARD TIMES SHRIMP PO'BOY

Fried shrimp, lettuce, tomato, scallions, and dill sauce on a hoagie roll. **\$16**

New DOUBLE EAGLE II

Panko chicken, grilled halloumi, avocado, bibb lettuce, tomato, and lemon aioli. **\$16**

ANCLOTE CLUCK

Fried chicken, buffalo sauce, bibb lettuce, bleu cheese, bacon, and pickled red onions. **\$16**

CAPTAIN ROB'S CHEESEBURGER

Handmade burger with cheese, bacon, lettuce, tomato, and onion. **\$16**

KEATON'S SMOKE BURGER

1/2 lb smoked brisket patty with cheddar, bacon, tomato, fried onion straws and BBQ sauce. **\$18**

UNCLE STEVIE'S BRISKET SANDWICH

16-hour smoked brisket sandwich with pickled onions and Carolina Gold BBQ Sauce on a potato roll. **\$18**



SANDWICH ADDITIONS

onion straws **\$2** • avocado **\$2**
grilled onions **\$2**

New TACOS

Served with choice of beans + rice or street corn salad.

FRIED SHRIMP

Three flour tortillas, cabbage, pico de gallo, cheddar cheese and chipotle ranch. **\$18**

BEER BATTERED FISH

Three flour tortillas, mango salsa, cabbage, pickled onion, mango dijonaise and cilantro lime crema. **\$18**
Make it blackened fresh catch \$MKT

BRISKET TACOS

Three flour tortillas, pickled onion, coleslaw, bibb lettuce, and Carolina Gold BBQ Sauce. **\$18**

SOUPS

New NEW ENGLAND CLAM CHOWDER

Creamy chowder with clams, potatoes, and bacon. **\$8**

SEAFOOD GUMBO

Mussels, clams, and shrimp with chicken and sausage in a rich roux. **\$9**
*(*contains shells)*

MARIA'S JUMBO GUMBO

A big helping of traditional gumbo served over jasmine rice. **\$13** *(*contains shells)*

STARTERS

BELLIE BANGER SHRIMP

Fried shrimp tossed in a mildly spicy honey mustard sauce. **\$13**

BUFFALO SHRIMP

Fried shrimp tossed in buffalo wing sauce. Served with bleu cheese. **\$14**
Extra sauce \$.75

CALAMARI

Lightly fried with marinara. **\$15**

TEEHA MARIE FISH SPREAD

Smoked fresh, in-house. Served with crackers and veggies. **\$14**

SESAME GINGER AHI TUNA

Served rare with a chilled Asian slaw + ginger glaze. **\$16**

CEVICHE STACK

Housemade ceviche with fish, shrimp, and scallops, layered with mango salsa and guacamole with tortilla chips. **\$16**

CRAB CAKE

A jumbo crab cake loaded with deliciously sweet crabmeat with cilantro lime and remoulade. **\$19**

CHICKEN WINGS

Served with celery and choice of ranch or blue cheese. **\$16**

**Choice of: Original Sweet & Spicy
Hot Hot • Smoked Lemon Pepper**
Extra sauce \$.75

FRIED BRUSSELS SPROUTS

Creamy garlic aioli, parmesan, and lemon. **\$9**
***Best enjoyed indoors – see server**

FETA ARTICHOKE DIP

With corn tortilla chips. **\$13**

EDAMAME

A full pound, lightly salted. **\$9**
Add Juicy Sauce or Chili-Lime (add \$2)

New CAPT. JAKE'S SMOKED MULLET

Locally caught and smoked in-house. Served butterflied and bone-in. **\$15**

GREENS + BOWLS

BELLIE'S SIGNATURE SALAD

Mixed greens, candied pecans, golden raisins, green apple, red onion, tomato, and goat cheese crumbles. Served with honey lemon poppyseed dressing. **\$12**

GREEK SALAD

Romaine, cucumbers, peppers, onion, tomato, chickpeas, beets, imported feta and olives. Potato salad on top. **\$17**

MINI GREEK + PEEL & EAT

Smaller version of our Greek Salad with 6 hot Peel+Eat shrimp. **\$22**

KITCHEN SINK + GREENS

Crispy chicken, puffed rice, greens, halloumi, cucumber, tomatoes, onion, radish, avocado, naan bread, spicy mayo, and key lime vinaigrette. **\$18**

BLACKENED SALMON SPINACH SALAD

Spinach, chopped egg, bacon, onion, tomato, cranberries, sunflower seeds, and key lime vinaigrette. Topped with blackened salmon. **\$26**

STEAMED

All steamed seafood is naturally gluten free.

Choose Your Sauce:

Traditional Jack Juice

Olive oil, lemon, and spices.

Eleni's Juicy Boil

Cajun style mix of onions, garlic, spices + heat. Shaken tableside.

Garlic White Wine (add \$4)

Fresh garlic, olive oil, and white wine. Served with bread for dipping.

Peel+Eat Shrimp

\$18 per 1/2 lb

Our signature! Always domestic and wild caught!

1 1/2 LB SNOW CRAB

\$MKT

MIDDLENECK CLAMS

\$11 per dozen

STEAMED Signatures

GARLIC MUSSELS

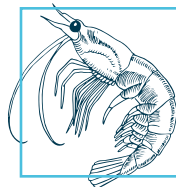
A big bowl of black mussels in garlic white wine. Served with bread for dipping. **\$16**

RUSTY'S POT BELLIE BUCKET

Juicy Style Snow crab, Gulf shrimp, mussels, clams, smoked sausage, corn, potatoes, citrus, + a hard boiled egg for good luck! **\$42**

New BITE ME TOO

Middleneck clams, black mussels, and Peel + Eat shrimp in our garlic white wine sauce. Served with bread for dipping. **\$42**



STEAMED ADDITIONS

Sausage **\$3** • Corn **\$3** • Potatoes **\$3**
Toasted Baguette **\$5**
Add side of sauce **\$3**

New SESAME TUNA WONTON SALAD
Sesame tuna, greens, avocado, cucumber, carrot, radish, sesame vinaigrette, spicy mayo, and topped with crispy wonton strips. **\$19**

RUSTY'S COBB SALAD

Fried Gulf shrimp, bacon, chopped egg, tomato, onion, cheddar cheese, and a pinch of fried onion straws. **\$19**

RB POKE BOWL

Raw, marinated ahi tuna, jasmine rice, avocado, pineapple, seaweed salad, carrot, cucumber, scallion, spinach, radish, sesame seeds, masago, and spicy mayo. **\$17**

CLASSIC CAESAR SALAD

Romaine, shaved parmesan, toasted hushpuppy crumble, and Caesar dressing. **\$10**



SALAD ADDITIONS

chicken **\$6** • shrimp **\$12**
avocado **\$2** • salmon **\$16**

PASTA

New BOAT RUN SHRIMP SCAMPI
Sautéed shrimp over linguine in a buttery lemon scampi sauce with tomatoes and fresh parmesan. Finished with toasted hushpuppy crumble and served with fresh bread. **\$28**

SEAFOOD MAC + CHEESE
Creamy four cheese blend over rigatoni with Gulf shrimp and bay scallops. Topped with toasted hushpuppy crumble and garlic toast. **\$34**

LITTLE JOE
A trio of Gulf shrimp, bay scallops, and mussels over linguine in our housemade marinara sauce. **\$28**
*(*contains shells)*
Make it with Alfredo or Garlic White Wine Sauce \$30

FAT CAT PASTA ALFREDO
Cajun alfredo over linguine.
Chicken **\$18** • Shrimp **\$26**

SMOKED BRISKET MAC + CHEESE
Creamy four cheese blend over rigatoni with housemade smoked brisket and topped with toasted hushpuppy crumble, BBQ drizzle, and garlic toast. **\$26**

PESTO PASTA
A cozy bowl of pesto, fire roasted tomatoes, and rigatoni with garlic toast. **\$15**
add shrimp \$12 • add chicken \$6
add salmon \$14

SEAFOOD FAVORITES

JACK'S SHRIMP TRIO 
A trio of Banger Shrimp, Peel + Eat shrimp, and Shrimp Scampi. **\$36**

SNAPPER DUE WEST
Panko encrusted American Red Snapper, fingerling potatoes, asparagus, and blistered tomatoes. Finished with key lime cream sauce, fresh avocado, and two large Gulf shrimp. **\$42**

86 PROOF
Faroe Island salmon and bacon-wrapped sea scallops over jasmine rice with seasonal veggies. Finished with a delicious bourbon glaze. **\$34**

RUSTY'S SIGNATURE SALMON 
Faroe Island salmon, fingerling potatoes, seasonal veggies. Finished with a warm lemon dill sauce. **\$28**

E.SEA RIDER 
Grilled skewers of shrimp and scallops atop a bed of yellow rice with a fillet of catch. Salmon **\$36** • Grouper **\$44**

New COCO'S COCONUT CATCH
Coconut crusted fresh catch with key lime mango sauce, fresh veggies, jasmine rice, and finished with mango salsa and toasted coconut. **\$32**

New DIRTY SOUTH JAMBALAYA
Cornmeal crusted catfish with smoked sausage and Gulf shrimp dirty rice. Finished with Cajun cream sauce and cornbread. **\$24**

FRIED SEAFOOD

Served with fries and slaw.

MADAME BUTTERFLY
1/2 lb of fried shrimp. **\$24**

GALILEE
Shrimp, bay scallops, clam strips, fresh catch. **\$29**

BEER BATTERED FISH AND CHIPS
Traditional English-style fish and chips featuring domestic cod. **\$22**

New SOUTHERN FRIED CATFISH
Cornmeal crusted and lightly fried. **\$18**

EARLY OUT MULLET \$15

BLUE STAR BAY SCALLOPS \$18

CLAM STRIPS \$16

NEW ENGLAND WHOLEBELLY CLAMS \$34

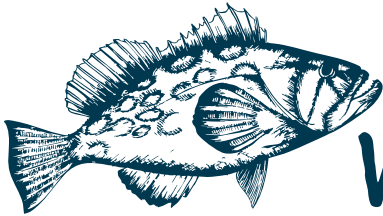
CHICKEN + STEAK

BLACKBOARD STEAK 
Premium cuts, served grilled, with choice of two sides and fresh bread.

16 oz Delmonico \$MKT
8 oz Sirloin \$27

CHICKEN DAKOTA 
Pan seared with artichoke hearts, fire-roasted tomatoes + light lemon basil cream sauce. Served over rice and finished with feta cheese, and basil. **\$22**

New KEY LIME CHICKEN "MILANESE"
Our take on the classic. Crispy chicken, key lime cream, topped with dressed mixed greens and marinated tomatoes with halloumi. **\$23**



Wild-Caught American GULF GROUPER

We feature authentic, line-caught grouper that is always local. Never frozen and never imported.

Johnny O GROUPER DINNER

Half pound **\$MKT**

PREPARATION

Grilled 

Blackened 

Fried

CHOOSE 2 SIDES

Fingerling Potatoes
Dirty Rice
Yellow Rice
Bacony Brussels Sprouts
Seasonal Veggies
Asparagus
Street Corn Salad
Marinated tomatoes + halloumi
Baked Potato (after 4pm)

CHOOSE SAUCE

Key Lime Cream

Warm Lemon Dill

Cajun Cream Sauce

additional sauce \$2

GROUPER SANDWICHES

Sandwiches served with fries.

BAD GINGER'S GROUPER SANDWICH
Blackened grouper, crab and mango slaw, avocado, butter lettuce, tomato, and mango dijonnaise. **\$38**

MAJOR'S CRISPY GROUPER SANDWICH
Panko crusted local grouper, lettuce, tomato, pickled red onion, tangy pickles, and tartar. **\$34**

REDMAN GROUPER SANDWICH
1/2 lb filet of premium center cut grouper. Grilled, blackened or fried. **\$MKT**

SIDEWINDERS - Your choice \$5

Bacony Brussels Sprouts 
Black Beans + Rice 
Coleslaw 
Corn Casserole
French Fries
Street Corn Salad

Seasonal Veggies 
Potato Salad 
Yellow Rice 
Baked Potato **+\$1** 
(Available after 4pm)



BEVERAGES + MOCKTAILS

Coca-Cola Products
Iced Tea
Coffee **\$4**

Old Fashioned \$5 each
Shirley Temple
Cherry Coke
Root Beer

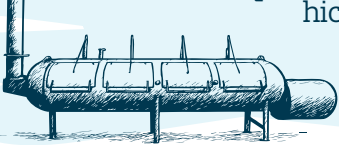
Saratoga Water Sparkling • Still \$8

No-Jito
soda | fresh lime | mint **\$8**

Blue Lagoon
lemonade | blue raspberry
citrus | gummy fish **\$8**

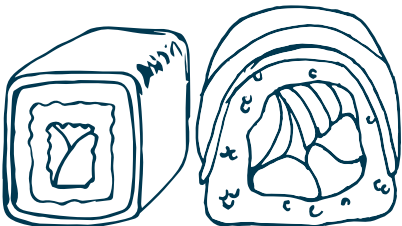
Strawberry Basil Lemonade
strawberry | fresh lemonade
basil **\$8**

BLUE GOOSE BBQ



Using a 1000 gallon offset smoker, we smoke low and slow, using real hickory. Try our brisket, fish spread, wings, and smoked mullet.

Ask server for today's BBQ specials!



SUSHI

Thursday-Sunday
Starting at 4pm

DESSERT

COCONUT CAKE
with coconut frosting. **\$9**

GRANDMA'S KEY LIME PIE
with homemade whipped cream. **\$9**

SOUTHERN CHOCOLATE CAKE
cocoa frosting and
crunchy toffee bits. **\$9**

CHOCOLATE CHIP COOKIE SKILLET
with Orange Cycle Biscoff ice cream
+ caramel drizzle. **\$8**

COOKIE BUTTER BANANA CHEESECAKE
with whipped cream and caramel. **\$10**

BANANA XANGO
banana cheesecake, local honey. **\$8**

NEED A MODIFICATION?

Caution: Shell and bone particles may be naturally encountered in some seafood items. Examine and remove any shell before consuming. **Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Allergy warning: Menu items may contain or come into contact with wheat, eggs, nuts, milk, soy, shellfish, sesame, and fish. Please alert your server of any allergies.

 = **Gluten Free**

 = **Modifiable**

The following are gluten free or can be modified to be gluten free. Please note our kitchen uses shared spaces, including shared oil. If you have an allergy, please notify your server for further assistance.