



Executive Chef **Josue Torres**

## DINNER



## BEGINNINGS

**RUSTY SLIDERS** Truffle-Bacon-Onion Marmalade, Moody Bleu's Smoked Blue Cheese, Spicy Ketchup 18

**COCONUT SHRIMP** Orange-Ginger Marmalade, Pickled Fresno Peppers 19

**FRIED CALAMARI** Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 17

**CRAB CAKE** Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 18

**KEY WEST CONCH FRITTERS** Piña Colada Dipping Sauce, Fresh Lime and Cilantro 16

**BLACKENED SCALLOPS** Blood Orange Preserve and Segments 19

**ROASTED BRUSSELS SPROUTS** Thai Chili Glaze, Young Coconut, Basil, Mint 14



## LIQUID & LEAF

**FRENCH ONION** Vidalia Onions, Vermont Cheddar and Provolone Cheese 8

**LITTLE GEM CAESAR SALAD** Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 14

**ORGANIC GREENS** Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 14

**LOBSTER AND MANGO SALAD** Lobster, Mango, Avocado, Crisp Greens, Pickled Onions, Peppers, Citrus Dressing 22

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## RAW BAR

**CHILLED SEASONAL OYSTERS** Pink Peppercorn and Champagne Mignonette 3 each

**BLUE POINTS - EAST COAST** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

**MALPEQUE - EAST COAST** Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish

**KUMAMOTO - WEST COAST** Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

**SHRIMP COCKTAIL** Citrus Poached Shrimp, Ancho Chile Cocktail Sauce, Lemon 18

**SNOW CRAB LEGS** Served Chilled or Steamed with Drawn Butter, Cocktail Sauce, Lemon 38 per lb

**SEAFOOD TOWER** Blue Point & Malpeque Oysters, Poached Shrimp, Chilled Lobster and Alaskan Snow Crab, Pink Peppercorn & Champagne Mignonette, Passionfruit & Thyme Granita, Ancho Chili Cocktail, Charred Lemon 85

## RP SIGNATURE ITEMS

**RUSTY PELICAN BOARD FOR TWO** Crispy Whole Local Snapper, Shrimp Risotto, New York Strip, 50/50 Mashed 115

**SURF AND TURF** Grilled Filet Mignon, Butter Poached Half Lobster Tail, 50/50 Mashed, Truffle Creamed Corn, Garlic Confit 68

## SPECIALTIES

**SHRIMP RISOTTO** Marinated Gulf Shrimp, Snow Peas and Carrots 32 *Add Fresh Butter Poached Half Lobster Tail +\$8*

**MISO-MARINATED CHILEAN SEA BASS** Forbidden Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 42

**CRISPY WHOLE LOCAL SNAPPER** Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 37

**CRAB-STUFFED GULF GROUPE** Jumbo Crab, Basil Garlic Beurre Blanc, Herbed Risotto 36

**PAN SEARED SALMON** 50/50 Mashed, Garlic Caper Butter Sauce, Grilled Broccolini 32 *Upgrade to Crab-Stuffed Salmon +\$6*

**ROASTED CHICKEN** Blackened Organic Chicken, Truffle Creamed Corn, Roasted Spring Vegetables 32

**ROASTED VEGETABLE BOARD** Rosemary Polenta, Follow Your Heart Cheese, Fava Beans, Lemon Pickled Carrots 28

## BUTCHER CUTS

Our steaks are hand-cut, chargrilled at 1400 degrees, served with Roasted Cioppolini Onion and a choice of one side.

**FILET MIGNON 8oz** 42

**BISTRO STEAK 8oz** (One of the most tender cuts, lean yet juicy) 38

**NEW YORK STRIP RESERVE 12oz** 46

**BONE-IN RIBEYE 18oz** 60

### STEAK ENHANCEMENTS

**GARLIC SHRIMP** +10

**SCALLOPS** +14

**LOBSTER TAIL 8oz** +38

## SIDES

**50/50 MASHED** Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 9

**GRILLED BROCCOLI AND BROCCOLINI** Garlic Confit, Chili Flakes, Broccoli Puree 9

**RUSTY FRIES** Parmesan, Rosemary, Parsley 8

**FORBIDDEN BLACK THAI RICE** 8

**CREAMY COCONUT ORZO** Spiced Toasted Coconut Flakes 8

**TRUFFLE CREAMED CORN** Sweet Yellow Corn and Black Truffle 12

# BAR MENU



## SPECIALTY COCKTAILS

### LOCAL FAVORITES

**SMOKED OLD FASHIONED** Woodford Reserve Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 16

**COCONUT LEMONADE** Rum Haven Coconut Rum, Simple Syrup, fresh Lemon Juice 12

### TRIED & TRUE

**ONE IN A MELON** Don Julio Blanco Tequila, Lime, Watermelon and a pinch of Pink Himalayan Salt with Mint and Dehydrated Lime 14

**GINNY HENDRICKS** Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 13

**MONKEY BUSINESS** Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 14

**PLC "PRETTY LITTLE COCKTAIL"** (*not ordering this will give you FOMO*) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 14

### SANGRIA

**SANGRIA ROJA OR BLANCA** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 12

**PINK SPARKLING SANGRIA** La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 12

## WINES

### SPARKLING

	SPLT	GLS	BTL
William Wycliff Brut, California		10	38
Zonin Split, Prosecco, Veneto, Italy	11		
Ruffino Split, Prosecco Rosé, Italy	13		
La Marca Prosecco, Italy			40
Chandon Brut 'Classic', California			56

### PINOT GRIGIO

	6oz	9oz	BTL
Ecco Domani, delle Venezie, Italy	11	15	42
J Vineyards, California	13	18	50
Santa Margherita, Valdadige, Veneto, Italy			54

### SAUVIGNON BLANC

Canyon Road, California	11	15	42
Oyster Bay, Marlborough New Zealand	12	17	46
Matanzas Creek, Sonoma	13	18	50

### CHARDONNAY

Canyon Road, California	11	15	42
Kendall-Jackson 'Vintner's Reserve', California	12	17	46
Cambria Clone 4, Santa Maria Valley	13	18	50
Mer Soleil Reserve, Santa Lucia Highlands	15	21	58
Cakebread, Napa Valley			90

### OTHER WHITE VARIETALS

Canyon Road, Moscato, California	11	15	42
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Mirassou, Moscato, California	11	15	42
Kung Fu Girl, Riesling, Washington	12	17	46
Conundrum, White Blend, California	13	18	50

### ROSÉ

Sunseeker, California	12	17	46
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### PINOT NOIR

Canyon Road, California	11	15	42
MacMurray Ranch	13	18	50
La Crema, Monterey	14	20	54

### MARGARITAS

**DAVE'S** Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 14

**SOME LIKE IT HOT** Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

**MARGARITA FRESCA** Milagro Silver, Organic Agave Nectar, Lime, on the rocks 12

### TROPICAL & FRUITY

**PINEAPPLE EXPRESS** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 12

**SEASONAL MULE** Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 12

**1944 MAI TAI** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Flor de Caña 7 Year Rum 12

**WILD BERRY MOJITO** Bacardi, Agave, Mint, Seasonal Berries 12

### HOLD THE ALCOHOL

**STRAWBERRY DREAMIN'** Lemonade with Candied Strawberries and Mint Aroma 9

### MERLOT

	6oz	9oz	BTL
Canyon Road, California	11	15	42
Olelo, Paso Robles	12	17	46

### CABERNET

Canyon Road, California	11	15	42
Louis Martini, California	12	17	46
Arrowood, Sonoma	15	21	58
Justin, Paso Robles, California			60
Caymus Vineyards, Napa Valley			145

### OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	12	17	46
Edmeades Zinfandel, Mendocino	13	18	50

## BEERS

### CRAFT

- CIGAR CITY JAI ALAI IPA** 7
- YBOR GOLD AMBER LAGER** 7
- 3 DAUGHTERS BEACH BLONDE ALE** 7
- BIG STORM PALM BENDER GULF COAST IPA** 16oz 8

### DOMESTIC

- BLUE MOON** 6
- BUD LIGHT** 5
- COORS LIGHT** 5
- MICHELOB ULTRA** 5
- MILLER LITE** 5
- YUENGLING** 5

### IMPORT

- CORONA** 7
- STELLA ARTOIS** 7