



Executive Chef Josue Torres

BEGINNINGS

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 Tricolor Cauliflower Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 14

RAW BAR

Chilled Seasonal Oysters Burnt Black Pepper and Red Wine Mignonette 3 each

Shrimp Cocktail Citrus Poached Shrimp, Ancho Chile Cocktail Sauce, Lemon 18

SEAFOOD TOWER Seasonal Oysters, Jumbo Shrimp, Chilled Lobster, Snow Crab, Traditional Accompaniments 85

LIQUID & LEAF

French Onion Vidalia Onions, Crouton, Vermont Cheddar and Provolone Cheese 8

ADD TO SALADS: GRILLED SHRIMP 10, PAN ROASTED SALMON 10, CITRUS-BRINED GRILLED CHICKEN BREAST 7

Little Gem Caesar Salad Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 14

House Mixed Greens Seasonal Blend of Organic Greens, Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 14

Lobster and Mango Salad Lobster, Mango, Avocado, Crisp Greens, Pickled Onions, Peppers, Creamy Citrus Dressing 22

ENTRÉES

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

Shrimp Risotto Marinated Gulf Shrimp, Snow Peas and Carrots 32 *Add Fresh Butter Poached 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 Grouper Jumbo Crab, Basil Garlic Beurre Blanc, Herbed Risotto 36

Pan Seared Salmon 50/50 Mashed, Garlic Caper Butter Sauce, Grilled Broccolini 30 *Upgrade to Crab-Stuffed Salmon +\$6*

Roasted Chicken Blackened Organic Chicken, Truffle Creamed Corn, Roasted Spring Vegetables 28

Roasted Spring Vegetables (v) Rosemary Polenta, Vegan American Cheese, Fava Beans, Lemon Pickled Carrots 20

BUTCHER CUTS

OUR STEAKS ARE HAND-CUT, AGED AT LEAST 28 DAYS AND CHARGRILLED AT 1400 DEGREES, SERVED WITH ROASTED CIOPPOLINI ONION AND A CHOICE OF ONE SIDE

Filet Mignon 8oz Certified Angus Beef 42

Dry Aged New York 12oz Certified Angus Beef 44

SURF AND TURF Filet Mignon & Broiled Lobster Tail 68

STEAK ENHANCEMENTS

Garlic Shrimp +10

Scallops +14

Lobster Tail +15

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 Truffle Shavings 12



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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