

CAVIAR TASTING AND CHAMPAGNE

10g of Each 125

Half Bottle of Billecart-Salmon, Brut Reserve

Sasanian Imperial Caviar

Large Golden Pearls, Clean, Sweet & Crisp, Nutty Flavor

Sasanian Royal Osetra

Firm Large Amber Pearls, Nutty & Buttery Flavor

Sasanian Osetra Supreme

Large Dark Pearls, Creamy Flavor

Served with Crème Fraîche, Capers, Scallions, Parsley, Egg, Brioche Toast, Blinis

BEGINNINGS

Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 19

Lamb Ribs

Chorizo Crumbs, Mint Pea Purée, Dressed Parsley 20

Mediterranean Mussels

Sweet and Spicy Coconut Cream 14

Short Rib Empanadas

Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 14

Grilled Herb Marinated Octopus

Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22

Fried Calamari

Citrus "Buffalo" Sauce 17

Charcuterie and Cheese Plate

Choice of Three or Six 18 | 30
Chef Selection of Cured Meats and Artisanal Cheeses, Fig Jam, Rosemary Citrus Marinated Olives, Homemade Lavash

RAW BAR

Raw Bar Oysters 4
Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast
King Crab 22
Lobster Tail 30
Mignonette, Cocktail & Mustard Sauces

Shrimp Cocktail

Chilled Poached Shrimp, Homemade Cocktail Sauce 18

Corvina Ceviche

Sweet Potatoes, Choclo, Lime Juice, Onion, Aji Amarillo, Cilantro 14

Oysters & Caviar

Bourbon Mignonette, Royal Osetra Caviar 8 each

3 Tiered Seafood Tower

Oysters, Shrimp, Lobster, King Crab Leg, Sushi Roll, Sashimi & Ceviche 175

SUSHI AND SALADS

Deco Maki

Pink Sticky Rice, Tempura Shrimp, Mango, Cream Cheese, Red Onion and Eel Sauce 16

Salmon Roll

Ginger, Cucumber, Hamachi, Truffle Ponzu 17

Nigiri

Wasabi Sticky Rice and Choice of Chilean Seabass, Atlantic Salmon or Ahi Tuna 4 per piece

Chirashi Bowl

Salmon, Tuna, Edamame, Carrots, Ponzu, Sticky Rice 19

Spicy Tuna Roll

Avocado, Crispy Plantain, Papaya 15

Sashimi

Chilean Sea Bass, Ahi Tuna, Atlantic Salmon 4 per piece

Caesar Salad

Baby Kale, Croutons, Shaved Parmesan, Citrus Caesar Dressing Full 13 Half 7

Smoked Tomato

Mixed Greens, Avocado, Blue Cheese, Tomatoes, Smoked Tomato Vinaigrette Full 14 Half 8

Burrata & Tomato

Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion 15

FROM THE GRILL

8oz Filet Mignon

Certified Angus Beef 44

12oz Dry Aged New York

Certified Angus Beef 47

Mishima Wagyu Zabuton

Smoked Pomme Puree, Périgueux Sauce, Cipollini Onions 32

Kurobuta Pork

Roasted Rainbow Cauliflower, Chorizo Migas, Cauliflower Cream, and Pickled Raisins 37

Biscayne Burger

Special Blend of Short Rib, NY Sirloin, and Ground Chuck, Cilantro Brioche Bun, Choice of Cheese, Lettuce, Tomato and Onion 17

LUNCH ITEMS

SANDWICHES AND WRAPS

Served with your choice of Herb Fries, Sweet Potato Fries, or Side Salad

Short Rib

BBQ Pulled Short Rib, Provolone Cheese, Capicola 17

Salmon BLT

Grilled Salmon, Bacon, Lettuce, Tomato, Caper-Lime Remoulade 17

Beer Battered Corvina

Lettuce, Tomato, Homemade Tartar Sauce 18

Crispy Chicken Sandwich

Red Pepper Aioli, Shishito Pepper Slaw, Provolone Cheese 16

Shrimp Po'Boy

Lobster Roll, Malt Vinegar Slaw, Pickled Green Tomatoes 18

ENTRÉES

Crispy Whole Local Snapper

Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeño Lime Dressing 37

Atlantic Salmon

Pan Seared Salmon, Creamy Mashed Potato, Garlic Caper Butter Sauce 31

Chilean Sea Bass

Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango-Papaya Salsa 47

Sunflower Seed Crusted Halibut

Goat Cheese Peruvian Potatoes, Wild Mushrooms, Sea Beans, Red Pepper Coulis 37

Tequila Marinated Organic Chicken

Sweet Corn Arepa, White Cabbage Shishito Pepper Slaw, Homemade Mole 29

Cavatelli Cacio e Pepe

Artisan Cavatelli, Pink Peppercorn, Parmesan Cheese 24

SIDES

A la Carte 7

Grilled Asparagus

Rusty Fries

Sautéed Wild Mushrooms & Onions

Creamy Mashed Potatoes

Smoked Sweet Plantain Mash

Roasted Pee Wee Potatoes



Executive Chef *Eric Charron*



This item can be prepared to be 500 calories or less and lower in sodium as part of Rusty Pelican's commitment to healthy eating and the 'Healthy Happens Here' initiative for a Healthier Miami Dade

Ask your Server for the selection of Gluten-Friendly items on our Menu!

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