

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

Mediterranean Mussels

Sweet and Spicy Coconut Cream 14

Sautéed Clams

Chorizo, White Wine, Garlic Parsley Pesto 16

Serrano Ham Croquette

Spanish Cured Pork, Roasted Garlic Aioli 14

Short Rib Empanadas

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

Fried Calamari

Citrus 'Buffalo' Sauce 17

Lamb Ribs

Chorizo Crumbs, Mint Pea Puree, Dressed Parsley 20

Grilled Herb Marinated Octopus

Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22

Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 19

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

SALADS

Burrata & Tomato

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

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

SUSHI

Deco Maki

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

Salmon Roll

Ginger, Cucumber, Hamachi, Truffle Ponzu 17

Spicy Tuna Roll

Avocado, Crispy Plantain, Papaya 15

Chirashi Bowl

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

Sashimi

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

Nigiri

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

RAW BAR

3 Tiered Seafood Tower

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

Raw Bar Oysters

Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast, Mignonette 4

King Crab 22

Lobster Tail 30

Oysters & Caviar

Bourbon Mignonette, Royal Osetra Caviar 8 each

Shrimp Cocktail

Chilled Poached Shrimp, Homemade Cocktail Sauce 18

Salmon Tartare

Crispy Jicama and Asian Pear-Avocado Salad, Soy-Yuzu Dressing 15

Corvina Ceviche

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

ENTRÉES

Rusty Pelican Board for Two

Whole Fried Snapper, Lobster Risotto, CAB New York Strip, Smoked Sweet Plantain Mash 110

Lobster Risotto

Maine Lobster, Snow Peas and Carrots 41

Branzino en Papillote

Baby Heirloom Tomatoes, Fregola Pasta, Tarragon 34

Chilean Sea Bass

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

Crispy Whole Local Snapper

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

Pistachio Scallops

Sunchoke Cream, Blood Orange Gastrique, Roasted Baby Carrots 34

Cavatelli Cacio e Pepe

Artisan Cavatelli, Pink Peppercorn, Parmesan Cheese 24

Sunflower Seed Crusted Halibut

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

Atlantic Salmon

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

Roasted Corvina

Royal Osetra Caviar Cream, Charred Carrots, Celery, Pistachio 35

Short Rib Surf & Turf

Six Hour Braised Short Rib, Truffle Orecchiette Pasta Mac n Cheese, Poached Lobster 48

Tequila Marinated Organic Chicken

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

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

Mishima Wagyu Block Cut Rib Eye

Jalapeño Corn Coulis, Roasted Baby Corn, Truffle Popcorn 52

Kurobuta Pork

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

VEGAN

Organic Baby Carrots

Chili Glazed Carrots, Vegan Ricotta, Toasted Pistachios 12

Sautéed Broccolini

Broccoli Purée, Crispy Tofu, Sunflower Seeds 12

Vegan Risotto

Edamame, Exotic Mushrooms, Sage, Truffle Oil 19

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