

# BEGINNINGS

**Fried Calamari** Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 17

**Crab Cake** Grilled Corn, Chives, Peppers, Chipotle Aioli 18

**Key West Conch Fritters** Piña Colada Dipping Sauce, Fresh Lime and Cilantro 15

**Blackened Scallops** Blood Orange Preserve and Segments 19

## RAW BAR

**Chilled Seasonal Oysters** Burnt Black Pepper and Red Wine Mignonette 4 each

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

**SEAFOOD TOWER** Seasonal Oysters, Jumbo Shrimp, Chilled Lobster, Snow Crab, Traditional Accompaniments 95

# SOUP & SALADS

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

ADD TO SALADS CHICKEN 7 / SALMON 10 / SHRIMP 10

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

**House Mixed Greens** Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette, Toasted Sunflower Seeds 14

**Lobster and Mango Salad** Lobster, Mango, Avocado, Crisp Greens, Pickled Onions, Peppers, Creamy Citrus Dressing 24



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**CERTIFIED SANITIZED:** Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit [www.specialtyrestaurants.com/safety](http://www.specialtyrestaurants.com/safety) for more details.

**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

# ENTRÉES

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

**Lobster and Shrimp Risotto** Fresh Butter Poached Lobster, Marinated Gulf Shrimp, Snow Peas and Carrots 40

**Miso-Marinated Chilean Sea Bass** Forbidden Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 46

**Crispy Whole Local Snapper** Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 36

**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 32  
*Upgrade to Crab-Stuffed Salmon +\$6*

**Free Range Chicken** Half Chicken Brined, Roasted and Finished with Honey, Grilled Ear of Corn, Toasted Corn Bread with Maple Chili Butter, 50/50 Mashed 34

**Sautéed Broccolini and Crispy Tofu** Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper 26

# BUTCHER CUTS

*Our steaks are hand-cut, aged at least 28 days and chargrilled at 1400 degrees and served with Roasted Cioppolini Onion*

**Filet Mignon 8oz**  
Certified Angus Beef 44

**Dry Aged New York 12oz**  
Certified Angus Beef 47

**SURF AND TURF** Filet Mignon & Broiled Lobster Tail 77

## STEAK ENHANCEMENTS

**Garlic Shrimp** +10

**Scallops** +14

**Lobster Tail** 33

# SIDES

**50/50 Mashed** Yukon Gold Potatoes, Butter, Cream, Chives, Horseradish, Potato "Hay" 10

**Grilled Broccoli and Broccolini** Garlic Confit, Chili Flakes, Broccoli Puree 10

**Rusty Fries** Parmesan, Rosemary, Parsley 8

**Herbed Risotto** Lobster Essence, Fresh Herbs, Citrus 8

**Forbidden Black Thai Rice** 8

**Creamy Coconut Orzo** Spiced Toasted Coconut Flakes 8

