

MENU: BRUNCH

Executive Chef **Josue Torres**



BOTTOMLESS MIMOSAS \$18

Mix & Match with these flavors

Classic Orange

Watermelon Fresca Fresh Pressed Watermelon Juice, Lime

Tangerine Ginger Organic Tangerine Juice, Candied Ginger

Pineapple Peach

BRUNCH COCKTAILS \$6

Bloody Mary A brunch classic with Vodka. Mild or Spicy

Screwdriver Fresh Orange Juice and Vodka

Bay Breeze Cranberry Juice, Pineapple Juice and Vodka

House Margarita Lime Juice, Tequila, Triple Sec, On the Rocks

BRUNCH

Fried Chicken and Waffle Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup 21

Double Dipped French Toast Sticks Frosted Flake Brioche, Blackberry Syrup, Cinnamon Marshmallow Cream 14

Hangover Hash Braised Prime Rib, Tater Tot Smash, Poached Egg, Signature Hollandaise 18

Brunchy Smash Burger Tabasco Aioli, Fried Egg, Apple Smoked Bacon, Tater Tots 18

Two Eggs Your Way Your Choice of Chicken Apple Sausage or Applewood Smoked Bacon, Tater Tot Smash 13 *Upgrade to Prime Rib +\$11*

Three Egg Omelets Served with Tater Tot Smash

Applewood Smoked Bacon or Chicken Apple Sausage, Cheddar, Green Pepper, Onions 15

Spinach, Tomato, Onions, Swiss 14

Avocado, Shredded Cheese, Tomato 15

Fruity Pebbles Pancakes Blueberry Buttercream 14

BEGINNINGS

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

Crab Cake Grilled Corn Salad, 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

Alaskan Crab Legs Served Chilled or Steamed with Drawn Butter, Cocktail Sauce, Lemon 16 per ½ lb

Shrimp Cocktail Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 10 per ½ lb

SOUP & SALADS

French Onion Soup 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

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

BENEDICTS

Served on Brioche Toast with Tater Tot Smash

Signature Eggs Benedict Grilled Canadian Bacon, Poached Egg, Hollandaise 14

Crab Cake Benedict Lump Crab, Poached Egg, Chipotle Hollandaise 19

Smoked Salmon Benedict Scottish Smoked Salmon, Poached Egg, Signature Hollandaise 17

SIGNATURE BRUNCH PLATTER FOR TWO

Signature Eggs Benedict, Orange Cinnamon Waffle, 24-Hour Herb Prime Rib, ½ Pound of Snow Crab Legs, Applewood Smoked Bacon, Chicken Apple Sausage, Tater Tot Smash 60

LUNCH

Grilled Chicken Sandwich Garlic Aioli, Little Gem Lettuce, Tomato, Red Onion, Avocado, Crispy Fries 15

Salmon BLT Atlantic Salmon, Applewood Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Crispy Fries 18

24-Hour Herb Roasted Prime Rib 8oz Tater Tot Smash, Seasonal Vegetables, Au Jus, Horseradish 32

SIDES

Tater Tot Smash 5

Chicken Apple Sausage 5

Applewood Smoked Bacon 5

Seasonal Fruit 5

Pancakes Whipped Honey Butter and Maple Syrup 8

Belgian Waffle Orange Cinnamon Waffle, Whipped Maple Butter 8



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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 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