

## CAVIAR TASTING AND CHAMPAGNE

10g of Each 125

### Half Bottle of Billecart-Salmon, Brut Reserve

#### Petrossian Imperial Caviar

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

#### Petrossian Royal Osetra

Firm Large Amber Pearls, Nutty & Buttery Flavor

#### Petrossian 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