

## 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

### 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

*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

New England 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