

SMALL PLATES

FROM THE SEA

Baked Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 11

Ahi Tuna Taco

Guacamole, Shredded Lettuce, Espelette, Fennel Pollen 8

Lobster Crudo

Cucumber, Piquillo Peppers, Key Lime Dressing 9

Raw Bar

Market Oysters on the half shell, Giant Shrimp, Lobster Tail, Florida Stone Crab Claws, Alaskan King Crab Legs Mignonette, Cocktail & Mustard Sauces *market price per piece*

Sushi

Spicy Tuna Roll 8

The Rusty Spider Roll {Soft Shell Crab, Avocado, Cucumber} 9

Miami Roll {Stone Crab, Guacamole, Cucumber} 9

Bagel Roll {Salmon, Cream Cheese, Scallions} 9

Sashimi

Sea Bass, Ahi Tuna, Columbia River Salmon, Sea Scallop *market price per piece*

Fried Calamari

Cayenne Buttermilk Marinade, Smoked Tomato Marinara 12

Nigiri

Columbia River Salmon, Eel, Ahi Tuna, Poached Shrimp, Sea Bass *market price per piece*

Sea Scallop Tiradito

Asian Pear, Passion Fruit & Citrus Juices, Scotch Bonnet Peppers 10

Sea Bass Ceviche

Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Cilantro 11

G.L.T Slider

Beer Battered Grouper, Caper-Lime Remoulade, Brioche Bun 7

3 Tiered Seafood Platter

Oysters, Shrimp, Lobster, Alaskan King Crab Legs, Sushi Roll, Sashimi, Florida Stone Crab Claws {Seasonal}, Ceviche & Tiradito 175

SOUPS

Tableside Poured Bouillabaisse

Lobster Bisque, Lobster, Sea Scallops, Crab, Roasted Tomatoes, Toasted Corn Relish 15

Wild Mushroom Cappuccino

Porcini Dust, Truffle Froth 9

FROM THE LAND

All American Charcuterie Plate

Prosciutto-Berkshire, Iowa
Spicy Salami-Richmond, Virginia
Duck Prosciutto-Hudson Valley NY
Sopressata- San Francisco, California
Crab Apple Mustard, Cornichons, Quince Paste 15

Eel & Foie Gras

Tostones, Ice Wine 'Gelee' Soy-Truffle Glaze 16

Steak Tartare 'DIY'

Filet Mignon, Garlic, Shallots, Parsley, Capers, Seasonings, Quail Egg 14

Duck Confit, Foie Gras & Goat Cheese Empanadas

Sherry Vinegar Paint 12

Rusty Slider

Burger, Pickle, American Cheese, Special Sauce 6

Pork Belly Skewer

Caramelized Apples, Blood Orange Balsamic Reduction 8

FROM THE GARDEN

All American Cheese Plate

Aged Goat - Midnight Moon, Vermont
Mature Cheddar-California
Smokey Blue-Oregon
Grana-Wisconsin
Pear Mustard, Blood Orange Marmalade 14

Avocado Fries

Tempura Wedges, Salsa Roja 9

Caesar Salad

Parmesan Custard, Chiffonade Romaine, Cheese Crisp 9

The Rusty

Heirloom Tomatoes, Hearts of Palm, Avocado, Mache, Lotus Root Chips, Vanilla-Jalapeno Vinaigrette 12

The Pelican

Mesclun Greens, Cucumber, Teardrop Tomatoes, Fried Plantains, Grain Mustard Aioli 7

Baby Goat Cheese Salad

Midnight Moon Goat Cheese, Golden Baby Beets, Beet Jelly, Baby Arugula, Passion Fruit Dressing 11

*Ask your Server for the selection of Gluten-Free items on our Menu!
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Parties of 6 or more are subject to an 18% gratuity*

ENTRÉES

FROM THE SEA

Pan Seared Day Boat Sea Scallops

Saffron Risotto Cakes, Sweet Eggplant, Roasted Red Pepper Coulis 28

Crispy Fried Whole Local Red Snapper

Udon Noodles, Soy-Honey Sauce 34

Baked Columbia River Salmon Roulade

Sweet Water Prawns, Foie Gras, Teardrop Tomato Ceviche, Braised Leek Fondue 29

Sauteed Local Black Sea Bass

Green & White Asparagus, Jasmine Rice, Cinnamon Broth 28

FROM THE LAND

Grilled Filet Mignon

Pork Belly & Pee-Wee Potato Hash, Cabernet Reduction 35

Boneless Half Roasted Organic Chicken

Roasted Garlic Mashed Potatoes, Baby Vegetables, Red Wine Vinegar Sauce 24

Duck Fat Fried Australian Lamb Loin

Wrapped in Phyllo Pastry, Caramelized Onions, Sweet Potato Puree, Mint Jus 29

Poached Long Island Duck Breast

Swiss Chard, Parsnips, Cracklin', Chanterelles 28

FROM THE GARDEN

Wild Mushroom Ravioli

Shaved Truffles, Porcini-Sage Essence 23

Fresh Tagliatelle

Tomato-Basil Sauce, Asparagus, Herb Oil 17

CLASSICS FROM THE GRILL

Roasted Vegetables and your choice of Mashed Potatoes, Jasmine Rice or French Fries

8oz Filet Mignon 35

Giant Shrimp {5} 34

12oz New York Strip 36

Local Sea Bass 28

16oz Bone in Rib Eye 42

Columbia River Salmon 28

Maine or Florida
Lobster Tail 35

Surf 'n' Turf 68



RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS