
RUSTY'S

surf & turf

SOUPS SALADS STARTERS

CAESAR SALAD

Crisp romaine, garlic croutons, parmesan cheese and creamy Caesar dressing 6/8

WEDGE SALAD

Crisp iceberg lettuce, tomato, pickled onion, cucumber and, bacon and garlic bread crumbs, dressed with blue cheese vinaigrette 7

HATTERAS CLAM CHOWDER

Clams, potatoes, onions, salt pork, and clam stock 5.50/6.99

FRIED GREEN TOMATOES

Fried green tomatoes with roasted shallot aioli, feta, fried country ham and balsamic drizzle 8.99

COCONUT MAHI-MAHI BITES

Crispy coconut mahi-mahi crusted with mild curried pineapple chutney 8 .99

CHICKEN WINGS

Large wings, Sweet & *Spicy* Thai chili (*One of our best sellers*), jalapeno-mango, buffalo or charred BBQ, with blue cheese or ranch dip 1/2doz 6.99 or dozen 12.99

HUSHPUPPY CRUSTED OYSTERS

Cornbread Johnny cakes topped with hush puppy crusted oysters 9.50

SCORPION BAY CALAMARI

Fried calamari with sweet red peppers, jalapenos and scallions. Served with smoked chili sauce. Our best selling appetizer for over a decade straight for a reason 9.99

HUSHPUPIES

half doz 2 or dozen 3.50

SANDWICHES - served with French fries

STEAKHOUSE BURGER

Grilled 14oz, 100% Angus burger, grilled on our steakhouse broiler. Served with lettuce, tomato, onion and cheese on a toasted brioche bun 14

CHEESE BURGER

Grilled 7oz Angus burger, with lettuce, tomato, onion and American cheese. Served on a toasted brioche bun 12

NC BARBEQUE

Pork shoulder, slow hardwood smoked in-house, doused with Eastern North Carolina Vinegar Mop (sauce). Served piled high on a toasted brioche bun with coleslaw 12

SOUTHERN FRIED CHICKEN

Buttermilk fried chicken with Rusty's Top Secret blend of herbs and spices. Served on a toasted brioche bun with lettuce and tomato 10

FISH SANDWICH

Served fried, or blackened with lettuce, tomato, and onion on a toasted brioche roll 12

We cook with shellfish, dairy, nuts and possibly other things that may be allergens to some people. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

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THE HATTERAS ISLAND BASICS-

PAMLICO PLATTER

Our seafood sampler includes, shrimp, crab-cake and a red drum, served fried or broiled with white wine and butter and seasoned with old bay accompanied by your choice of sides 29.99

FRIED OR BROILED SEAFOOD

AVAILABLE FRIED OR BROILED

choice of sides

LARGE SHRIMP	20.99
RED DRUM	19.99
OYSTERS	22.99
CRAB-CAKES	25.99
SEA SCALLOPS	25.99
PICK 2 COMBO	25.99

PASTA

SICILIAN MAHI-MAHI

Mahi-Mahi braised with shallots, capers, kalamata olives, served with rigatoni and garlic bread 23.99

VEGGIE RIGATONI

Rigatoni with sautéed zucchini, squash, red pepper, onion, sundried tomatoes and arugula in our parmesan cream sauce. Served with garlic bread 16.99

FRA DIAVOLO

Shrimp and ***Spicy*** Italian Sausage with house-made marinara with, peppers, onions, fresh basil and spices over spaghetti with garlic bread 22.99

SCALLOP CARBONARA

Pan seared scallops with bacon, country ham, peppers, onion, sundried tomatoes, summer peas and our parmesan cream sauce. Served with garlic bread 26.99

NOT PASTA

FISH TACOS

Fried wild caught Mahi-Mahi chunks, cheese, taco slaw, pico de gallo, mango salsa and warm flour tortillas. Served with Spanish rice and pinto beans 16.99

LOW COUNTRY SHRIMP & GRITS

Shrimp and ***Spicy*** andouille sausage sautéed with peppers, onions, with smoked gouda grits. 23.99

SESAME TUNA

Seared sesame yellow-fin tuna with soy mustard glaze, wasabi, and pickled ginger. Served with mashers and veggies 24.99

LEMON CHICKEN

Sautéed chicken over caper, black olive quinoa and wilted arugula with sundried tomatoes 17.99

EASTERN NC SURF & TURF

Grilled 10oz sage & Garlic center cut pork chop & grilled shrimp with Creole butter, served with smoked gouda grits and sautéed veggies 18.99

ST LOUIS RIBS

Slow smoked with Rusty's Spice Rub and finished on the grill with our sweet and ***Spicy*** BBQ sauce. Served with fries and coleslaw. Half- 18.99 or Whole- 28.99

OFF THE GRILL

RIB EYE

NY STRIP

FILET MIGNON

Our steaks are grass feed hormone and antibiotic free black angus. We grill them on our over fired steak-house broiler and serve them with your choice of sides. Market Price

Available side items- Mashers, French fries, sweet potato fries, cheese grits, and sautéed veggies