

Sample Dinner Banquet Menu

First Mate

\$37.95 per person

Choice of Garden Salad with House Dressing or a
Cup of New England Clam Chowder
Fountain Soda or Iced Tea

Choice of Entree

Grilled Breast of Chicken

Basted with Olive Oil and Rosemary,
Sautéed Vegetable and Parsley Buttered Potatoes

Filet of Dolphin

Broiled with Lemon onion Butter sauce
Sautéed Vegetable and Parsley Buttered Potatoes

World Famous Garlic Crabs™

Select and dressed Blue Crab clusters sautéed
With garlic and oil and herbs

Dungeness Garlic Crabs

Select and dressed North Western Dungeness Crab clusters
Sautéed with garlic and oil and herbs.

Homemade Key Lime Pie

Hot Coffee or Tea



Captains Table

\$41.95 per person

Choice of Garden Salad with House Dressing or
a Cup of New England Clam Chowder
Fountain Soda or Iced Tea

Family Style Appetizer Platter

Served with Conch Fritters and Garlic Shrimp

Choice of Entree

World Famous Garlic Crabs™

Select and dressed Blue Crab clusters sautéed
With garlic and oil and herbs

Dungeness Garlic Crabs

Select and dressed North Western Dungeness Crab clusters
Sautéed with garlic and oil and herbs.

One Foot In – One Foot Out

10 oz New York Strip Steak and ½ Stuffed Lobster
Served with a sampling of Garlic Crab Clusters,
Parsley Buttered Potatoes and Sautéed Vegetable
Served with Cole Slaw and Parsley Potatoes

Filet of Dolphin

Broiled with Lemon onion Butter sauce
Sautéed Vegetable and Parsley Buttered Potatoes

New York Strip Steak,

14 oz strip grilled to perfection
Served with Sautéed Onion, Parsley Buttered Potatoes
and Sautéed Vegetable

Homemade Key Lime Pie

Hot Coffee or Tea

Admirals Plate

\$45.95 per person

Choice of Garden Salad with House Dressing or a
Cup of New England Clam Chowder
Fountain Soda or Iced Tea

Family Style Appetizer Platter

Served with Conch Fritters, Baked Stuffed Clams
and Garlic Shrimp

Choice of Entree

World Famous Garlic Crabs™

Select and dressed blue crab clusters sautéed
With garlic and oil and herbs

Dungeness Garlic Crabs

Select and dressed North Western Dungeness Crab clusters
Sautéed with garlic and oil and herbs.

Filet of Dolphin

Broiled with Lemon Onion Butter Sauce
Sautéed Vegetables and Parsley Buttered Potatoes

New York Strip Steak

14 oz strip grilled to perfection
Served with Sautéed Onions, Parsley Buttered Potatoes
and Vegetable

Alaskan Queen Crab Legs

Oven baked with butter and
Served with Parsley Buttered Potatoes

Homemade Key Lime Pie

Hot Coffee or Tea



*Banquet Packages are for groups 25 persons and
higher and DO NOT include Tax or Gratuity.*

*Beer, Wine or Bar Drinks are
available for an additional charge.*

*Private dining room available is
for groups larger than 25.*

*Other options are available
for an additional charge.*

**4331 Anglers Avenue
Fort Lauderdale, Florida 33312**

954-584-1637

954-505-3424 fax

www.rusticinn.com

Sample Lunch Banquet Menu

available until 2pm only

Minnow

\$22.95 per person

Choice of Garden Salad with House Dressing or a
Cup of New England Clam Chowder
Fountain Soda or Iced Tea

Choice of Entree

Grilled Breast of Chicken

Basted with Olive Oil and Rosemary,
Served with Sautéed Vegetable, Rice of the Day
and Parsley Buttered Potatoes

Filet of Dolphin

Broiled with Lemon onion Butter sauce
Sautéed Vegetable, Rice of the Day and
Parsley Buttered Potatoes

World Famous Garlic Crabs™

Select and dressed Blue Crab clusters
Sautéed with garlic, oil and herbs

Dungeness Garlic Crabs

Select and dressed North Western Dungeness Crab clusters
Sautéed with garlic and oil and herbs.

Homemade Key Lime Pie

Hot Coffee or Tea



Skippers Choice

\$32.95 per person

Choice of Garden Salad with House Dressing or a
Cup of New England Clam Chowder
Fountain Soda or Iced Tea

Family Style Appetizer Platter

Served with Conch Fritters and
Baked Stuffed Clams

Choice of Entree

World Famous Garlic Crabs™

Select and dressed Blue Crab clusters sautéed
With garlic and oil and herbs

Dungeness Garlic Crabs

Select and dressed North Western Dungeness Crab clusters
Sautéed with garlic and oil and herbs.

Grilled Breast of Chicken

Basted with Olive Oil and Rosemary,
Sautéed Vegetable, Rice of the Day and
Parsley Buttered Potatoes

Home Made Crab Cakes

Deep Fried and served with Sautéed Vegetables,
Rice of the Day and Seasoned Fries

Hot New Orleans Spiced Shrimp

Medium shrimp steamed with Old Bay Spice
Served with Cole Slaw and Parsley Potatoes

Homemade Key Lime Pie

Hot Coffee or Tea

BANQUET

MENU



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