



Dinner Menu

available
all Day

(954) 584-1637
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RusticInn.com

APPETIZERS

fresh oysters - seasonal (RAW OR Steamed)	1/2 Doz 11.00	Full Doz 22.00
TOP NECK CLAMS (RAW OR Steamed)	1/2 Doz 9.50	Full Doz 19.00
FRIED Calamari	Breaded and deep fried rings. 10.50	
Clams oreganata	Whole clam on the half-shell baked with breading and oregano. 11.25	
Conch fritters	Key West style balls of chopped conch. 11.25	
Combination Clams	Two of each casino, stuffed (contains bacon) and oreganata. 11.25	
Baked stuffed Clams	Chopped clams mixed with breading, bacon and baked with Parmesan cheese. 10.95	
Clams casino	Whole clams on the half-shell baked with bacon, chopped bell peppers, onions, garlic and American cheese. 11.25	
SPICY conch salad	Chopped conch and vegetables in a spicy tomato juice mixture. 13.95	
key west shrimp shell on "you PEEL'EM"	Sautéed in garlic and butter. 12.50	
OLD Bay Spiced Shrimp shell on "you PEEL'EM"	Steamed in Old Bay spice. Served chilled or hot, please specify. 12.50	
PEI Mussels	Steamed mussels served with sautéed tomatoes, garlic, white wine and served with a side of grilled bread. 14.95	
FRIED frog Legs	A basket of just the legs of the frog (tastes like chicken). 14.95	
FRIED Alligator	Tender chunks of gator deep fried (tastes like a blend of chicken and veal). 14.95	
FRIED gator and frog Legs Combo	A mixture of both frog legs and gator. 14.95	
OYSTERS Rockerfeller	Fresh shucked on the half-shell baked with spinach and cream (seasonal). 15.95	
SHRIMP cocktail	Large gulf shrimp (\$3.10 for each additional shrimp) 15.50	
SUPER combination Clams	Two of each: casino, stuffed (contains bacon), oreganata and oysters Rockerfeller (seasonal). 15.50	
fisherman's Platter family style	A sampling of each: frog legs, alligator bites, crab fritter, mussels with crab sauce and Key West shrimp. 17.50	
Maryland style Crab cakes	Two deep-fried crab cakes made with our own special mix. 15.95	

à La carte

Served Family Style

Oven toasted garlic bread	5.95	corn on the cob	4.50
French fries	5.95	Sautéed vegetable	5.50
Homemade cornbread	6.25	sweet potato fries	5.95
Homemade ColeSlaw	5.00		



SOUP of the watch

New England Clam Chowder - white	Made with potatoes, cream, minced clams and bacon. Cup - 5.75 Bowl - 7.50
Manhattan Clam Chowder - Red	Made with chopped vegetables, potatoes, herbs, minced clams and bacon. Cup - 5.75 Bowl - 7.50
Islamorada Conch Chowder	Red and Spicy
	Made with minced conch, chopped vegetables and salt pork. Cup - 5.75 Bowl - 7.50
Lobster Bisque	Cup - 8.50 Bowl - 16.50

Salads

Garden Salad	5.50 / 8.95
Caesar Salad	7.95 / 9.95
Crab Wedge Salad	15.95

Add to any one of our fresh salads grilled Mahi-Mahi, blackened chicken or grilled shrimp for just 9.95 each

The Crab Center Entrées

Alaska Queen Crab Legs

From the Bering Sea in Alaska and served with parsley buttered potatoes. 52.00



Old Bay Spiced Steamed Crabs

We were the first in Florida to serve this Maryland favorite. Served by the dozen. Please allow 25 minutes cooking time. Market Price

Alaska King Crab Legs

One cluster weighing nearly 1 1/2 pounds steamed to perfection and served with parsley buttered potatoes. 63.00

Grilled Soft Shell Crabs

A true crab-lovers delicacy. This can also be prepared deep fried. Served with parsley buttered potatoes. (Available by season) 32.95

Lobster Entrées

Whole Broiled Lobster

Split and stuffed with clam stuffing (contains bacon) and served with parsley buttered potatoes. 34.95

Whole Steamed Lobster

Steamed and served with parsley buttered potatoes. 34.95

Broiled Lobster Tails

Two oven-baked tails served with parsley buttered potatoes. 51.95

Lobster Rolls

Hot: Lobster meat on shredded lettuce in a grilled New England roll. Served with fries, coleslaw and a pickle. 24.95

Chilled: Lobster meat mixed with our sour cream dill sauce layered with mixed greens and a tomato. Served with fries, coleslaw and a pickle. 24.95

Garlic Crab Central



Dungeness Garlic Crabs

Caught off the Pacific coast of the United States. Sautéed with garlic and our secret family recipe. 52.00



World Famous Garlic Crabs™

Blue crab clusters sautéed with garlic and our secret family recipe. 52.00

Crab Lover's Delight



Crab Sampler

Our world famous garlic crab clusters, Alaska Queen crab legs and Dungeness garlic crab clusters. Served with parsley buttered potatoes. (No Substitutions Please) 55.00

WARNING: FDA FOOD CODE PG 73 / 3-60311: Consumption of raw shell fish may be hazardous to the health of persons suffering from liver or stomach diseases, blood disorders or immune deficiencies. Please consult your doctor before eating any raw shell fish. Cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. **Take Out:** Selection and prices may vary. Prices subject to change without notice.

House Specialties

one foot in-one foot out™ 38.50
One half-split lobster, broiled with clam stuffing (contains bacon) and a New York Strip Steak (USDA Choice Cut Beef). Served with parsley buttered potatoes.

"Admirals" Platter 44.95
New York Strip Steak (USDA Choice Cut Beef) paired with ONE of the following: 1/2 pound Alaska King crab legs, 1/2 pound Dungeness garlic crab cluster or broiled lobster tail. Served with parsley buttered potatoes.

"Both feet in the water" 28.50
One half-split Lobster, broiled with clam stuffing (contains bacon) and paired with ONE of the following: Alaska Queen crab legs, Dungeness garlic crab cluster or Blue Garlic Crab clusters. Served with parsley buttered potatoes.

"Skippers" Platter 35.50
New York Strip Steak (USDA Choice Cut Beef) paired with ONE of the following: Alaska Queen crab legs, stuffed shrimp, fried shrimp, grilled shrimp or fried sea scallops. Served with parsley buttered potatoes.



Pasta Entrées

Lorraine's Famous Linguine
Choice of red crab sauce, Italian style white clam sauce or mixed sauce. Side 9.95 Full 14.95

Penne Pasta
With our own homemade Marinara sauce, topped with Mozzarella cheese. Side 9.95 Full 16.95

Lobster Fra Diavolo over Linguine 39.95 / 49.95
Sautéed with whole clams, mussels, blue crab cluster, shrimp and choice of half or whole split lobster with choice of red crab sauce, Italian style white clam sauce or mixed sauce.

PEI Mussels over Linguine 29.95
Stemed mussels served with sautéed tomatoes, garlic, white wine and a side of grilled bread.

SHRIMP Fra Diavolo over Linguine 36.95
Sautéed with whole clams, mussels, blue crab clusters and shrimp with choice of red crab sauce, Italian style white clam sauce or mixed sauce.

Fresh from the sea Entrées

GRILLED TUNA 26.95
Tuna marinated Italian style and grilled. Served with parsley buttered potatoes.

FILET OF MAHI-MAHI (DOLPHIN) 23.95
A local favorite. Served with parsley buttered potatoes.

FILET OF SNAPPER 27.95
Mild Flavored white meat. Served with parsley buttered potatoes.

FILET OF GROUPER 27.95
Mild Flavored white meat. Served with parsley buttered potatoes.

ALASKA SALMON (TOPPED WITH MUSTARD DILL SAUCE) 27.95
Rich and Full Flavored. Served with parsley buttered potatoes.

BROILED SEA SCALLOPS (BROILED ONLY) 23.95
Served with parsley buttered potatoes.

BROILED FLOUNDER (BROILED ONLY) 25.95
Extremely mild in Flavor. Served with parsley buttered potatoes.

SNORDFISH 26.95
Full Flavored. Caught locally with hook and line. Served with parsley buttered potatoes.

WHOLE POMFANO 30.95
When available (Please ask your Server).

FOR The LANDLubbers

Ribs Better than a Rib House 25.50
Bar-B-Que ribs, one full rack of slow-cooked then grilled just right and basted with our very own bar-b-que sauce. Served with seasoned fries and fresh corn bread.

SURF and TURF for the CREW 24.50
Slow cooked ribs basted with our own bar-b-que sauce and hooked with fresh grilled Mahi-Mahi (Dolphin) basted with olive oil, garlic and herbs. Served with seasoned fries and fresh corn bread.

NEW YORK Strip Steak 28.95
USDA Choice Cut of Beef grilled to perfection and served with sautéed onions and parsley buttered potatoes.

GRILLED Breast of Chicken 18.95
Served with parsley buttered potatoes.

ALL HANDS on PLATE 29.95
Bar-B-Que ribs basted with our bar-b-que sauce and joined with Alaska Queen crab legs and Key West Shrimp cooked in garlic butter. Served with fries and fresh corn bread.

Steak Crabiola™ 29.95
New York Strip Steak USDA Choice cut of beef topped with our very own crab sauce and Provolone cheese, surrounded by garlic bread and served with parsley buttered potatoes.

From The FRYER Entrées

FRIED Clam Strips 16.50
Prepared clam strips (not the belly clams) served with seasoned fries and cole slaw.

FRIED fish 19.95
Served with seasoned fries and cole slaw.

FRIED SEA SCALLOPS 23.95
Served with seasoned fries and cole slaw.

FRIED OYSTERS 27.95
Select oysters, breaded and fried. Served with seasoned fries and cole slaw.

MARYLAND CRAB CAKES 25.95
Our own recipe made FRESH DAILY. Served with seasoned fries and cole slaw.

FRIED SOFT SHELL CRAB 32.95
Served with seasoned fries and cole slaw. (Available by season)

OUR FAMOUS REEF RAFT™ 29.95
Fried oysters, fried scallops, fried shrimp and fried fish. Served with seasoned fries and coleslaw.



SHRIMP Specialty Entrées

Jumbo Grilled Shrimp 26.95
Grilled with extra virgin olive oil and herbs, served over rice. Includes parsley buttered potatoes.

KEY WEST STYLE SHRIMP "SHELL ON YOU PEEL'EM" 23.50
Sautéed in garlic butter and includes parsley buttered potatoes and cole slaw.

Jumbo FRIED SHRIMP 26.95
Butterflied and breaded. Served with seasoned fries and cole slaw.

SPICED SHRIMP "SHELL ON YOU PEEL'EM" 23.50
Steamed in Old Bay Spice and includes parsley buttered potatoes and cole slaw.

SHRIMP SCAMPI "OUR VERSION" 24.95
Served over linguine with lemon garlic butter and bell peppers and toast points.

Jumbo SHRIMP (stuffed with Crabmeat) 26.95
Butterflied with shell on and baked with crabmeat. Served with parsley buttered potatoes.

Family Owned for 65 Years and Still Crackin' Takeout selection and Prices may vary. Prices subject to change without notice.