

Sample Dinner Banquet Menu

First Mate

\$65.95 per person

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

Choice of Entrée

Grilled Breast of Chicken

Basted with Olive Oil, Garlic and Rosemary
Served with Parsley Buttered Potatoes

Filet of Dolphin

Basted with Olive Oil, Garlic and Rosemary
Served with Parsley Buttered Potatoes

World Famous Garlic Crabs™

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

World Famous Dungeness Garlic Crabs™

Select and dressed Pacific Coast Crab clusters
Sautéed with garlic, oil and herbs

Homemade Key Lime Pie

Hot Coffee or Tea



Captain's Table

\$75.95 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 Entrée

One Foot In – One Foot Out

10 oz New York Strip Steak with ½ Stuffed Lobster
Served with Parsley Buttered Potatoes

Filet of Dolphin

Basted with Olive Oil, Garlic and Rosemary
Served with Parsley Buttered Potatoes

World Famous Garlic Crabs™

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

World Famous Dungeness Garlic Crabs™

Select and dressed Pacific Coast Crab clusters
Sautéed with garlic, oil and herbs

Homemade Key Lime Pie

Hot Coffee or Tea

Admirals Plate

\$85.95 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 Entrée

New York Strip Steak

14 oz. New York Strip Steak grilled to perfection
Served with Sautéed Onions and Parsley Buttered Potatoes

Filet of Dolphin

Basted with Olive Oil, Garlic and Rosemary
Served with Parsley Buttered Potatoes

Alaska Queen Crab Legs

Oven Baked with butter and
Served with Parsley Buttered Potatoes

World Famous Garlic Crabs™

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

World Famous Dungeness Garlic Crabs™

Select and dressed Pacific Coast Crab clusters
Sautéed with garlic, oil and herbs

Homemade Key Lime Pie

Hot Coffee or Tea



*Banquet Packages are for group's 35 persons and
higher and DO NOT include tax or Gratuity.*

*Beer, Wine or Bar Drinks are
available for an additional charge.
Private dining room can be available
for groups larger than 50.
Other options are available
for an additional charge.*

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

954-584-1637

www.rusticinn.com

Sample Lunch Banquet Menu

Minnow

\$35.95 per person

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

Choice of Entrée

Grilled Brest of Chicken

Basted with Olive Oil, Garlic and Rosemary
Served with Rice and Parsley Buttered Potatoes

Filet of Dolphin

Basted with Olive Oil, Garlic and Rosemary
Served with Rice and Parsley Buttered Potatoes

World Famous Garlic Crabs™

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

World Famous Dungeness Garlic Crabs™

Select and dressed Pacific Coast Crab clusters
Sautéed with garlic, oil and herbs

Homemade Key Lime Pie

Hot Coffee or Tea



Skippers Choice

\$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 Baked Clams

Choice of Entrée

Grilled Brest of Chicken

Basted with Olive Oil, Garlic and Rosemary
Served with Rice and Parsley Buttered Potatoes

House Made Crab Cakes

Deep Fried and served with Fries and Cole Slaw

Hot New Orleans Spiced Shrimp (You Peel'em)

Medium shrimp steamed with Old Bay Spice and
Served with Cole Slaw and Fries

World Famous Garlic Crabs™

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

World Famous Dungeness Garlic Crabs™

Select and dressed Pacific Coast Crab clusters
Sautéed with garlic, oil and herbs

Homemade Key Lime Pie

Hot Coffee or Tea

Banquet

Menu 2023



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