

The Rusty Hook

HAVERHORN

STARTERS

(SERVED AS READY)

R : Raw

ARTICHOKES AND SPINACH DIP \$14

Parmesan crust and Cheetos crumbs

R-AHI TUNA POKE NACHOS \$16

Corn tortilla, Kimchi slaw, guacamole and scallion

CRISPY BRUSSELS SPROUTS \$12

Almond, golden raisin, smoked tahini, bacon

BANG BANG SHRIMP \$14

Mixed green, yuzu, sesame and dragon fire aioli

CRISPY OCTOPUS AND PORK BELLY \$19

Spiced lentil, green papaya slaw, roasted peanuts, apple bacon chutney.

MEDITERRANEAN MEATBALLS \$13

Garlic crostini, olives, broccoli rabe, and ricotta cheese

DAILY FISH SELECTION

*As available, limited quantities to ensure freshness and quality.

***GRILLED SNAPPER FILET \$32**

lemon, caper butter sauce, house rice and greens

***CRAB CRUSTED MAHI MAHI \$34**

Coconut ginger broth, house rice and greens

***BLACKENED CORVINA FILET \$32**

Pineapple lime glaze and mango salsa, house rice and greens

***FRIED & CRISPY WHOLE SNAPPER \$38**

(Head, tail, bones and all) Asian sweet chili glaze house rice and greens

***GRILLED WHOLE SNAPPER \$38**

Lemon caper butter sauce, (head tail, bones and all) House rice and greens

***FISH AND CHIPS \$26**

Deep fried grouper fillet served with house chips sunflower romesco sauce, tartar and fresh lemon

***CHEF'S DAILY FISH FEATURE \$ MP**

Please ask your server for tonight's special fish and preparation

**YOU CATCH IT ! WE COOK IT !
SERVED FAMILY STYLE WITH COCONUT
RICE AND DAILY VEGETABLES
Chef's choice, \$25.00 per guest (entrée only)**

HOUSE FAVORITES

SURF & TURF \$38

9 oz. flat iron steak, grilled shrimp skewer green tomato salsa verde, potatoes and daily vegetables

14 OZ NY STEAK BOURGUIGNON \$42

Bacon, mushrooms, onions red wine reduction

CHARRED MOROCCAN CHICKEN \$24

½ Chicken, artichoke, preserved lemon, olives Potatoes and daily vegetables

CHARBROILED PORK PORTERHOUSE \$24

Grilled pork porterhouse, candied walnuts, fig sauce, potatoes and daily vegetables

MOROCCAN LAMB SHANK \$34

48 hours braised lamb shank, sweet prunes, cognac sauce, lentils, chickpeas and Cherry tomatoes.

LARGE SALADS

CARIBBEAN SALAD \$19

Coconut shrimp, greens, avocado, mangoes tomatoes, cucumber, beets, goat cheese, honey lime dressing

BUFFALO SHRIMP CAESAR SALAD \$21

Louisiana buffalo sauce tossed grilled shrimp romaine, Italian bacon, crouton and creamy peppercorn.

Sub grilled chicken \$18

TO SHARE

CRISPY BRUSSELS SPROUTS & BACON \$12

TRUFFLE CHIPS \$9

PORTOBELLO MUSHROOMS & GOAT CHEESE \$9

BUFFALO CAULIFLOWER \$9

SMALL HOUSE OR CAESAR SALAD \$6

Consuming raw or uncooked products may increase your risk of food Borne illness.

All promotions and discounts are limited to one discount per table per visit and subject to approval by management.

20 % Gratuity will be added to all checks for parties of six (6) guests or more .04/01/2021

(NO SUBSTITUTIONS OR MODIFICATIONS)

MOCKTAILS

Ginger Snap \$8

Mint, lemon lime, cranberry juice ginger syrup

Coco Fizz \$8

Coconut puree, lemon lime, pineapple juice
And club soda

CHAMPAGNE COCKTAILS

Prosecco: Zardetto, Italy \$12

Sparkling wine: François Montand \$14

Rose, Lambrusco: Italy \$14

Crispy Aperol \$14

Prosecco, Aperol, club soda and orange peel

Lets say lychee \$14

Prosecco, lychee liqueur, cranberry juice

KAREEM'S SPECIALTY COCKTAILS & JARS

Hot Mess Martini \$14

Gluten free vodka, kalamata olive juice, Tabasco
sauce and blue cheese stuffed olives

Mango Mojito jar \$14

Mango rum, mint leaves, lime juice, mango puree
and club soda float

Busy Fizzy Gin \$14

Gin, Campari, elderflower liqueur, tonic and orange
twist

Kentucky mule \$16

Makers mark bourbon , fresh limes,

Rusty's Rum Punch jar \$14

Bermuda Rum blend, tropical fruits juices, fresh
lime and gosling dark rum float

Like a colada jar \$14

Cognac, Peach brandy, peach puree, apricot juice
Cranberry juice, coconut puree and coconut rum
float

Mango jalapeno margarita jar \$14

Silver tequila, fresh lime, fresh jalapenos, mango
juice and grand marnier

JAY JAY \$16

Jack Daniel, Jameson whiskey, amaretto liquor,
lemon juice, orange splash and cranberry splash

Red or White Sangria \$14

Spiced rum, apricot, peach, pomegranate, and
orange liquor, tropical fruits juices.

*Carafe \$48.00



WHITE WINE BY THE GLASS

Chardonnay: Novellum, France \$14

Chardonnay: Grayson, California \$12

Pinot Grigio: Lageder Riff, Italy \$12

Sauvignon Blanc: Ponga, New Zealand, \$12

Chenin Blanc: Indaba, South Africa \$12

RED WINE BY THE GLASS

Cabernet sauvignon : Trim, California \$12

Cabernet sauvignon : silver peak, California \$14

Red Blend: Indaba, South Africa \$12

Merlot: Ancient peak, California \$14

Pinot Noir: Dante, California \$12

Malbec: Polenta La flor, Argentina \$12

Tempranillo: bujanda , Rioja Spain \$12

DRAFT BEERS \$7

IPA: Hop Gun, Funky Buddha brewery FL

Red Ale: Monk in the Trunk, Funky Buddha, FL

Lager: Tri County 26-degree brewery FL

Brown Ale: caramel cream, Sweetwater, FL

Milk Stout:, 8 oz. sea cow, Saltwater Brewery, FL

Hefeweizen: Floridian, funky Buddha, FL

Blonde Ale, la Rubia, wynwood brewery, FL

BEER BOTTLES \$6

Miller light, Corona, Heineken,
Fat tire, Peroni, Blue moon, Coors light
Yuengling lager, Amstel light.,

Non-alcoholic: Coors light.

Consuming raw or uncooked products may increase your risk of food
Borne illness. All promotions and discounts are limited to one discount
Per table, per visit and subject to approval by management.
20 % Gratuity will be added to all checks for parties of six (6)
guests or more .04/01/2021

(NO SUBSTITUTIONS OR MODIFICATIONS)