

HAPPY HOURS 5-7

APPETIZERS

BANG BANG SHRIMP BOWL 14 dirty rice, cabbage, sesame seed, mangoes and scallions	CLASSIC WAHOO CEVICH (Raw) 13 fresh daily fish aji limon, tomatoes, cucumbers, shaved onions, leche de tigre
CRISPY PORK BELLY 14 spiced lentils, green papata, peanuts, apple bacon chutney	MEDITERRANEAN MEATBALLS 12 garlic crostini, olives, ricotta cheese and harissa tomato sauce.
GRAHAM CRACKER CALAMARI 12 pickled jalapenos, lime calypso sauce	
AHI TUNA NACHOS (Raw) 16 kimchi slaw, scallions, sweet chili aioli	

SANDWICHES

RH BACON CHEESEBURGER 16 cheddar cheese, portobello mushrooms, bacon, pickled green tomatoes, bbq peppercorn and house chips	BLACKENED SHRIMP TACOS 18 three floor tortilla, shredded cabbage, mango salsa
CHEETOS CRUSTED MAHI-MAHI 18 house slaw, tomatoes , chipotle aioli and house chips	

SPECIALTY SALADS

RUSTY'S CHICKEN SALAD 18 grilled chicken, slaw, greens, tomatoes, carrots, avocado, peanuts, mandarin dressing	CARIBBEAN COCO SHRIMP SALAD 19 coconut shrimp, tomatoes, avocado, avocado, cheese, tropical fruits, beets, honey lime dressing
GRILLED BUFFALO SHRIMP CAESAR SALAD 21 Romain, bacon, parmesan, croutons, pancetta creamy peppercorn , (sub grilled chicken \$18)	

PASTA

CAJUN SHRIMP LINGUINI 28 shaved garlic, fresno chili, zucchini ribbons, tomatoes, lemon gremolata	SPICY SAUSAGE RIGATONI 22 broccoli rabe, fine herbs, shaved garlic, parmigiano reggiano
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HOUSE FAVORITES

All meat and chops served with polenta fries and daily vegetable

10 OZ BISTRO STEAK	26	48 HOURS BRAISED LAMB SHANK	32
giardinera , green tomato salsa verde		ricotta cheese and tomatoes, harissa sauce.	
14 OZ PORK PORTERHOUSE	24		
red wine and fig glaze			
ROASTED MOROCCAN 1/2 CHICKEN	24		
artichoke tapanade, olives and harissa tomato sauce			

DAILY LOCAL FRESH FISH

All daily fish section served with coconut ginger lime rice and daily vegetable

GRILLED SNAPPER FILLET	30	FRIED AND CRISPY WHOLE SNAPPER	36
Meyers lemon and capers butter sauce		Asian sweet chili glaze	
BLACKENED UNICORN FISH FILLET	30	FRIED AND CRISPY GROUPER FILLET	28
pineapple lime glaze , tropical salsa		fresh lemons, pumpkin romesco sauce	
CRAB CRUSTED MAHI-MAHI	32		
thai coconut ginger broth			
ROASTED WHOLE SNAPPER	36		
Roasted whole, Meyers lemon, capers butter sauce			

SIDES TO SHARE

Crispy Brussel Sprouts	9	Truffle Chips	7
bacon, bloomed raisin, almond tahini		house cut chips, truffle oil , cilantro	
Charred Portobello Mushrooms	9	Daily Vegetable or small house /Caesar salad	6
goat cheese coulis, green tomato salsa verde		field green, onions, cucumbers , tomatoes , house vinaigrette	
Polenta Fries	9		
Parmesan cheese, cilantro , truffle oil and cheese fondue			