

SUNDAY BREAKFAST & LUNCH MENU

Breakfast

Casper's Taco Scrambler

grilled black bean corn tortillas, scrambled eggs, pico de gallo, cotija cheese, lime crema, house taters 11

Your Way

any meat, 2 eggs any style, potato, English muffin or biscuit 12

Seafood Omelet

jumbo lump crab, Gulf shrimp, spinach, shallots, three mustard drizzle, Yukon potatoes, biscuit or English muffin 18

Orange Cilantro

cilantro simple syrup, orange juice, ginger beer, lime

Kicked Up Fried Chicken And Waffle

grade A maple syrup, chicken with Tennessee sauce 15

Veggie Bowl

spinach, farro, red bell peppers, pickled cucumbers, chick peas, avocado and grape tomatoes, white balsamic vinaigrette 11
add chicken 5, shrimp 6, salmon 7, scallops 9

Savory Sunday Crepe

scrambled, Tillamook cheddar, bacon and onion salsa, biscuit, jam, house taters 13

Pumpkin Pancakes with Pecan

maple syrup and sage sausage links 13

3 for \$39 or \$32 begins at 2

3 Courses - Any Entrée, Soup Or Salad, Selected Desserts

Booze-Free Refreshers \$4

Tropical Gentleman

mango syrup, ruby grapefruit, tonic

Blackberry Lemonade Fizz

blackberry simple syrup, lemonade, soda

House Soups and Salads

Traditional Caesar

romaine, house dressing, croutons, parmesan cheese 6 / 8

Maryland Crab

eight vegetables, house spices (a little heat) 7

The Bluestone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 7/9.5

Roasted Beets + Baby Greens

with spiced pumpkin seeds, red onion, grainy citrus mustard dressing 8

Cream Of Crab

a touch of sherry 7.5

Appetizers

Fried Green Tomatoes

jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 14

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 11

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 16

House Cut Calamari

flash fried, sesame mist, Thai dipping sauce 13

Caprese Flatbread

red and yellow tomatoes, parmesan, mozzarella, basil pesto, onion 12

Lunch

Black Angus Burger

served on grilled brioche 12
half pound, bacon or cheese add \$1

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 15

Chilled Seafood And Avocado Salad

jumbo lump and shrimp salad with avocado, baby greens, heirloom tomatoes, cucumbers and onion tossed in our house honey-mustard vinaigrette 25

The Crisfield

fresh fish, shrimp, mussels and potatoes simmered in our zesty tomato & vegetable broth, Italian bread 16

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 19

Grilled Chicken Chèvre

herb marinated and grilled chicken breasts (skin on), soft goat cheese, sundried tomato and caper butter sauce, served with sweet potato purée and yellow squash and zucchini noodles 12

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 23

Firecracker Salmon

cold water Canadian farmed salmon, grilled, teriyaki and soy glaze (a little spicy), served with Chef's rice and French green beans with shallots, bacon and rosemary 17

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 21

Tuna 2 Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and zucchini 'noodles' 16

Rotisserie Chicken Salad

chopped romaine, sliced avocado, diced tomatoes, BlueStone bacon, blue cheese, lemon-Dijon vinaigrette 17

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 15

Fall or Winter Event? Call Cara or Lauren 410-561-1100

An 18% service charge will be added to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness