

SUNDAY BRUNCH @ BLUESTONE

Breakfast

Casper's Taco Scrambler
grilled black bean corn tortillas,
scrambled eggs, pico de gallo,
cotija cheese, lime crema 10

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

Pancakes W/Caramelized Bananas

whipped butter, Michele's granola,
rum syrup, sage sausage links 14

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

Maryland Tomato + Mozzarella Salad

with balsamic vinegar, infused olive oil,
ground black pepper 6 / 8

Cream Of Crab

a touch of sherry 7.5

Appetizers

Fried Green Tomatoes

jumbo lump crab meat, shallots, chives,
garlic, lemon beurre blanc 13

Little Jumbos

broiled jumbo lump baby crab
cakes, grainy mustard aioli 15

House Cut Calamari

flash fried, sesame mist,
Thai dipping sauce 13

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger,
cucumber salad 11

Caprese Flatbread

red and yellow tomatoes, parmesan,
mozzarella, basil pesto, onion 11

September Tuesdays Half Price Apps 3:30 to 6:30

Half Price Wines All Day

Lunch

Black Angus Burger

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

Crab Cake Sandwich

potato roll or crackers,
cocktail or tartar 18

Steak Salad

grilled tenderloin medallions,
mesclun greens, tomatoes,
cucumbers, Danish blue cheese,
Tabasco onions,
brandy-horseradish vinaigrette 19

Shrimp Tacos

fried shrimp, salsa, cilantro purée,
mango mole, feta 14

Grilled Chicken Chèvre

herb marinated, soft goat cheese, sundried
tomato-caper butter sauce, Yukon gold
potatoes and French green beans with shallots,
bacon and rosemary 11

Tuna 2 Ways

sesame crusted with ginger glaze
and blackened with cucumber-wasabi,
served with glass noodles 16

Seafood Salad

jumbo lump and shrimp salad with
avocado, baby greens, heirloom tomatoes,
cucumbers and onion tossed in our
house honey-mustard vinaigrette 24

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon,
lettuce, tomato, brioche 22

Rotisserie Chicken Salad

chopped romaine, sliced avocado,
diced tomatoes, BlueStone bacon,
blue cheese, lemon-Dijon vinaigrette 14

The Crisfield

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

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 16

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