

Hi Dad!

Brunch Plates Served Till 2

THE SUNDAY CREPE

scrambled eggs, bacon and onion salsa, Tillamook cheddar, biscuit and strawberry jam, sage sausage and house potatoes 13

THE BREAKFAST SANDWICH

on a toasted muffin with asiago, bacon and truffle aioli, served with house potatoes 11

KICKED-UP CHICKEN AND WAFFLE

fried chicken, Tennessee sauce, grade A maple syrup 15

WARM VEGGIE BOWL

with asparagus tips, spinach, red bell peppers, pickled cucumbers, chick peas, avocado and grape tomatoes, white balsamic vinaigrette 11

add chicken 5 add shrimp 6 add salmon 7

SEAFOOD OMELET

jumbo lump crab and Gulf shrimp with asparagus tips, shallots, three mustard drizzle, house potatoes, biscuit and jam 18

EGGS BENEDICT

poached eggs, Canadian bacon, toasted muffin, hollandaise, house potatoes 12

Appetizers

HOUSE CUT CALAMARI

flash fried, sesame mist, Thai dipping sauce 13

SEARED RARE AHI TUNA

Cajun seasoned, cusabi, pickled ginger, cucumber salad 11 Gluten FREE

FRIED GREEN TOMATOES

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

CAPRESE FLATBREAD

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

LITTLE JUMBOS

broiled jumbo lump baby crab cakes, grainy mustard aioli 15

CRAB AND SPINACH DIP

lump crab and chopped spinach, parmesan and asiago, warm pitas 13

Our Father's Day Special

We are pleased to offer any house salad or soup, any entree and one of our selected house desserts for \$39 or \$32

Soups & Greens

CREAM OF CRAB SOUP

a touch of sherry 7.5

MARYLAND CRAB SOUP

8 vegetables, house spices (a little heat) 7 Gluten FREE

BURRATA & HEIRLOOMS

baby greens, cherry heirloom tomatoes, burrata cheese, sundried tomato vinaigrette, red onion 8 Gluten FREE

THE BLUESTONE SALAD

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

BERRIES & BRIE

baby spinach, blue, black and strawberries, crispy brie, toasted walnuts, balsamic vinaigrette 8

3 Courses for \$39

Chesapeake Bay Soft Shell Crabs

two (whales) pan roasted, three mustard drizzle, served with fresh corn pudding and asparagus 29

TWIN JUMBO LUMP CAKES

fresh jumbo lump crab meat, broiled, served with corn pudding and asparagus 34

FILET MIGNON

eight ounce premium beef, served with buttermilk-chive mashed potatoes and roasted baby carrots 35 Gluten FREE

OCEAN AND GULF

crab cake, scallops and shrimp, honey-garlic beurre blanc, saffron cous cous with sautéed vegetables 33

STEAK AND CAKE

five ounce tenderloin and crab cake, mashed potatoes, lemon scented asparagus 36

CHILEAN SEA BASS

pan seared and finished in the oven, served with a chunky tomato dill cream sauce, Chef's rice and steamed asparagus 33

NEW ENGLAND SEA SCALLOPS

pan seared, lemon basil vinaigrette, served with cowboy caviar (corn, red bell peppers, grilled pineapple, black eyed peas, pancetta crumbles) 29 Gluten FREE

RIBEYE

Creekstone Farms fourteen ounce cut, house rub, steak sauce (on the side), Asian style brussels sprouts, mashed potatoes 41 (3 courses available for \$45)

3 Courses for \$32

TUNA TWO WAYS

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and stir fried brussels 24

ISLAND MAHI MAHI

Trinidad influenced mahi- oven roasted and chickpea crusted with a honey-lime drizzle, served with crab fried rice and mango-pineapple salsa 25

SUMMER GRILLED CHICKEN

boneless breast and thigh, marinated in a mild buffalo style sauce, served with celery-carrot slaw and blue cheese dip, Yukon gold potatoes 17

SINGLE LUMP CAKE

fresh jumbo lump crab meat, broiled, served with corn pudding and asparagus 22

MEDITERRANEAN BRANZINO

capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 25 Gluten FREE

BIG, BAD, BABY BACK RIBS

slow roasted meaty pork ribs, brushed with a tangy bbq glaze, served with fries and Asian style brussels sprouts 24

NIKI'S SEAFOOD AND AVOCADO SALAD

Old Bay crab and shrimp salad, Hass avocado, baby greens, heirloom tomatoes, cucumbers and red onion tossed in our house honey-mustard vinaigrette 20 Gluten FREE

STEAK SALAD

mesclun greens, brandy-horseradish vinaigrette, tomatoes, cucumbers, Danish blue cheese, crispy Tabasco onions 19

THE CRISFIELD STEW

fresh fish, scallops, shrimp, mussels and potatoes simmered in tomato and vegetable broth, Italian bread 26

GRILLED ATLANTIC SALMON

smoky honey mustard glaze, summer squash 'noodles', toasted almond and plantain gremolata, lemongrass vinaigrette 25 Gluten FREE

Many menu items may be modified to meet gluten free requirements

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

Join our Email Club! Simply text: **BLUESTONE** to 22828