

Happy Mother's Day!

Soups, Greens & Appetizers

CREAM OF CRAB SOUP
a touch of sherry 7.5

HOUSE CUT CALAMARI
flash fried, sesame mist, Thai dipping sauce 13

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

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

SIMPLE SPRING SALAD
heirloom tomatoes, asparagus, sugar snap and snow peas, arugula, radicchio, radish, Vidalia onion poppy seed dressing 8

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

MARYLAND CRAB SOUP
eight vegetables, house spices (a little heat) 7

SEARED RARE AHI TUNA
Cajun seasoned, cusabi, pickled ginger, cucumber salad 11

LITTLE JUMBOS
broiled jumbo lump baby crab cakes, grainy mustard aioli 15

Our Mother's Day Specials

FIRST OF THE SEASON SOFT SHELL CRABS
the season is underway in North Carolina... soon they will work their way to the Chesapeake Bay... two (whales) pan roasted, three mustard drizzle, served with fresh corn pudding and asparagus 29

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

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

Tavern Fare

CRAB CAKE SANDWICH
potato roll or crackers, cocktail or tartar 18

BLACK ANGUS BURGER
half pound Kansas beef, grilled brioche (add a buck for cheese or bacon) 12

SEAFOOD CLUB
shrimp salad, crab cake (fried), bacon, L+T, toasted brioche 22

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

SHRIMP SALAD WRAP
house sauce, lettuce, tomato, flour tortilla 15

Entrees

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

ATLANTIC FLOUNDER
pan roasted, served with Gulf shrimp, horseradish-bacon-dill beurre blanc, baby carrots and roasted potatoes 26

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

TWIN JUMBO LUMP CAKES
fresh jumbo lump crab meat, broiled, served with corn pudding and asparagus 34 single cake 22

RIBEYE
Creekstone Farms fourteen ounce cut, house rub, steak sauce (on the side), Asian style brussels sprouts, mashed potatoes 41

MEDITERRANEAN BRANZINO
capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 25

GRILLED ATLANTIC SALMON
smoky honey mustard glaze, summer squash 'noodles', toasted almond and plantain gremolata, lemongrass vinaigrette 25

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

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

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

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

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

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

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