

SUNDAYS AT BLUESTONE

NASHVILLE HOT CHICKEN and WAFFLE

spicy fried chicken, waffle with maple syrup on the side and a cool down period of mixed berries 15

CURRY CHICKEN SALAD

light curry dressed chicken breast, celery with dried cranberries, onion, mayo, lettuce and tomato on toasted ancient grain bread 12

ROTISSERIE CHICKEN SALAD

chopped romaine, sliced avocado, diced tomatoes, BlueStone bacon, blue cheese, lemon-Dijon vinaigrette 19

BLUEBERRY CAKE STACK

fresh blueberry pancakes served with sage sausage 10

BISCUITS AND GRAVY

with scrambled eggs, buttermilk biscuits and sausage 9

SHRIMP TACOS

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

SHRIMP SALAD WRAP

house sauce, lettuce, tomato, flour tortilla 15

breakfast items served till 2pm

ANY WAY YOU LIKE IT

two eggs your way, choice of bacon or sausage, warm biscuit or English muffin, potatoes 12

SEAFOOD CLUB

shrimp salad, crab cake (fried), bacon, L+T, toasted brioche 23

STEAK SALAD

mesclun greens, brandy-horseradish vinaigrette, tomatoes, cucumbers, Danish blue cheese, crispy Tabasco onions 21

CERTIFIED BLACK ANGUS BURGER

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

STARTERS

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 14

LITTLE JUMBOS

broiled jumbo lump baby crab cakes, grainy mustard aioli 16

BUFFALO CAULIFLOWER

oven roasted, whipped bleu cheese 5

THAI CALAMARI

fresh cut, flash fried, a mist of sesame and Thai style dipping sauce 13

POP'S SHRIMP EGG ROLLS

duck sauce and Chinese hot mustard 6

Every Sunday we offer our entire menu, 3 course special for \$39 or \$32 - choose a house soup or salad, entree and dessert

HOUSE SALADS AND SOUPS

CREAM OF CRAB SOUP

a touch of sherry 7.5

HEIRLOOMS AND BURRATA

tomatoes, fresh basil, shaved red onion, white balsamic vinaigrette, burrata cheese 8 Gluten FREE

MARYLAND CRAB SOUP

eight vegetables, house spices with a little heat 7 Gluten FREE

CAESAR SALAD

romaine, house dressing, croutons, parmesan cheese 8

THE BLUESTONE SALAD

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

3 COURSES - \$39

OCEAN AND GULF

crab cake, ocean scallops and gulf shrimp, served with honey-garlic beurre blanc, fall harvest wild rice 34

STEAK AND CAKE

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

CHILEAN SEA BASS

oven roasted, served with shrimp and spinach risotto, finished with pomodoro sauce 35 Gluten FREE

FRESH CHESAPEAKE BAY ROCKFISH

the Maryland season is now underway... oven roasted, tomato-chive beurre blanc, Asian style brussels sprouts, crab fried rice 28

TWIN CRAB CAKES

jumbo lump meat, broiled, served with roasted potatoes and asparagus 35

FILET MIGNON

eight ounce premium beef, served with buttermilk-chive mashed potatoes and asparagus 35

NEW ENGLAND SCALLOPS

from ocean waters off Massachusetts, pan seared, served with lemon beurre blanc, julienned crispy beets and Boursin cheese grits 29

3 COURSES - \$32

BERKSHIRE PORK SHANK

pasture raised in Burna, Kentucky, braised low and slow, served with roasted cipollini onions, balsamic and grape jus, fig jam, sweet potatoes 23 Gluten FREE

SEAFOOD CLUB

shrimp salad, crab cake (fried), bacon, L+T, toasted brioche 23

GARLICKY SHRIMP LINGUINE

red sauce with tomato, white wine, fennel and garlic, served with warm garlic toast 21

'FIRECRACKER' SALMON

cold water Canadian farmed salmon, spicy firecracker sauce, served with steamed bacon & rosemary green beans and fall harvest wild rice 25

TUNA TWO WAYS

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and zucchini 'noodles' 25

MEDITERRANEAN BRANZINO

oven roasted, served with extra virgin oil, capers, grape tomatoes, a pinch of garlic, steamed asparagus, saffron rice 26

CHILLED SEAFOOD AND AVOCADO

jumbo lump crab meat and shrimp salad, Old Bay, avocado, baby greens, heirloom tomatoes, cucumbers and red onion tossed in our house honey-mustard vinaigrette 25

SELECTED DESSERTS

KEY LIME PIE

graham cracker and cinnamon crust, mango coulis, mint garnish and whipped cream 7

CREME BRÛLÉE

rich vanilla bean, caramelized crust, seasonal berries 7 Gluten FREE

HOT BROWNIE

a warm brownie covered with hot fudge, vanilla bean ice cream, whipped cream, cherry on top 8

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