

Welcome to BlueStone on this Easter Sunday

Brunch Plates

(Served til 2)

SUNDAY CREPE

scrambled eggs, peppered bacon, onion salsa, Tillamook cheddar, applewood bacon, English muffin, potatoes 13

THE BREAKFAST SANDWICH

scrambled eggs on a toasted muffin with peppered bacon, asiago cheese and truffle aioli, served with Yukon gold home fries 11

KICKED-UP CHICKEN AND WAFFLE

fried chicken, Tennessee sauce, grade A maple syrup 15

EGGS BENEDICT

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

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

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

ANY WAY YOU'D LIKE

two eggs any style, choice of applewood bacon or sage sausage, English muffin or biscuit with strawberry jam 12

The Lunch Box

SHRIMP TACOS

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

BLACK ANGUS BURGER

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

AHI TUNA

seared rare, cusabi, pickled ginger, cucumber salad, cajun seasoned 11

FRIED GREEN TOMATOES

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

CRAB CAKE SANDWICH

potato roll or crackers, cocktail or tartar 18

SHRIMP SALAD WRAP

house sauce, lettuce, tomato, flour tortilla 15

Appetizers

HOUSE CUT CALAMARI

flash fried, sesame mist, thai dipping sauce 13

CAPRESE FLATBREAD

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

Sundays - 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

MARYLAND CRAB SOUP

eight vegetables, house spices with a little heat 7

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, French breakfast radish, Vidalia onion poppy seed dressing 7.5

CREAM OF CRAB SOUP

a touch of sherry 7.5

BERRIES & BRIE

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

3 for \$39

DEEP SEA SCALLOPS

harvested from New Bedford, Massachusetts, pan seared, served with sautéed spaghetti squash and horseradish-bacon-dill beurre blanc 29

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

FILET MIGNON

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

TWIN JUMBO LUMP CAKES

fresh jumbo lump crab meat, broiled, served with roasted Yukon gold potatoes and asparagus 34

3 for \$32

BIG, FAT, JUICY RIBS

slow roasted pork ribs, glazed with a sweet and tangy bbq sauce, served with crispy brussels sprouts and fries 24

WILD CAUGHT SWORDFISH

bacon and garlic crusted, oven roasted, cherry tomatoes, arugula, saffron cous cous with sautéed vegetables 25

SINGLE JUMBO LUMP CAKE

fresh jumbo lump crab meat, broiled, served with roasted Yukon gold potatoes and asparagus 22

'FIRECRACKER' SALMON

spicy teriyaki and soy glaze, grilled, saffron rice, roasted carrots 25

MEDITERRANEAN BRANZINO

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

THE CRISFIELD STEW

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

TUNA TWO WAYS

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

Desserts

THE HOT BLONDIE

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

CREME BRÛLÉE

rich custard with caramelized crust and seasonal berries 7

KEY LIME PIE

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

For groups of 6 or more - a 18% service charge will be added to your check