

Welcome to BlueStone on this Easter Sunday

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

Filet Mignon

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

Two Jumbo Lump Cakes

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

Red Sangria

6 / 28

Chilled Crab and Shrimp

baby greens, tomatoes, white balsamic, red pepper coulis, avocado-cilantro purée, deviled eggs 20 Gluten FREE

Tuna Two Ways

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

'Firecracker' Salmon

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

Key Lime Pie

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

Rotisserie Chicken Salad

chopped romaine, sliced avocado, diced tomatoes, bluestone bacon, blue cheese, lemon-dijon vinaigrette 16

Shrimp Tacos

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

Crab and Spinach Dip

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

Ahi Tuna

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

Fried Green Tomatoes

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

Many menu items may be modified to meet gluten free requirements

House Soups & Salads

Cream of Crab Soup

a touch of sherry 7.5

Maryland Crab Soup

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

Simple Spring Salad

heirloom tomatoes, asparagus, sugar snap and snow peas, arugula, radicchio, French breakfast radish, Vidalia onion poppy seed dressing 7.5 Gluten FREE

3 Courses - \$39

Deep Sea Scallops

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

3 Courses - \$32

Mediterranean Branzino

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

New England Swordfish

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

Big, Fat, Juicy Ribs

slow roasted meaty pork ribs, sweet and tangy bbq glaze, fries and brussels sprouts 24

Selected Desserts

Crepe Brûlée

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

The Hot Blondie

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

The Tavern

Steak Salad

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

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 18

Appetizers

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 15

Meatballs + Chipotle Tomatoes

blend of veal, beef and pork, red sauce with a touch of heat, asiago, mascarpone, basil oil, garlic toast 11

Pop's Shrimp Egg Rolls

duck sauce and Chinese hot mustard 6

House Cut Calamari

flash fried, sesame mist, thai dipping sauce 13

Half Pound Black Angus Burger

grilled brioche, cheese or bacon add \$1 each 12

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 15

Thank you for visiting!

Southern Shrimp + Grits

bacon jam grits, Cajun shrimp, smoked paprika oil 10 Gluten FREE

Fried Oysters

saltine crusted with horseradish-sriracha aioli 14

Caprese Flatbread

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

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

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