



House Greens and Soups

The BlueStone Salad - mixed greens, our bacon, pecans, tomatoes, honey mustard 7 / 10

Maryland Crab - an array of vegetables and spices 7 Gluten FREE

Cream of Crab - a bit of sherry 7.5

Traditional Caesar - romaine, shaved parmesan, sourdough croutons 8

Little Plates

Calamari - cut daily, Asian style sauce 13

Cajun Tuna - seared rare, pickled ginger, cucumber salad 12 Gluten FREE

Caprese Flatbread - basil pesto, red and yellow tomatoes, parmesan, mozzarella, red onion 12

Fried Green Tomatoes - shallots, chives, jumbo lump, lemon beurre blanc 14

Little Jumbos - baby cakes, old school imperial sauce, grainy mustard aioli 16

Dinner Plates

Creekstone Farms Ribeye - 14 ounce, house rub, roasted red potatoes and asparagus 41

'Firecracker' Salmon - Canadian farmed salmon, spicy firecracker sauce, squash and zucchini noodles 25

Tuna Two Ways - half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 25

Big, Fat Meaty Ribs - slow roasted pork ribs, our super sauce, house potato salad 24

Crab Cakes - all jumbo lump, house seasonings, corn pudding, asparagus 35

Steak and Cake - five ounce tenderloin and crab cake, roasted red potatoes, asparagus 36

The Crisfield Stew - lots of seafood going on, cooked in a vegetable broth, Italian bread 26

Deep Sea Scallops - pan seared, cornmeal crusted, served with vegetable 'noodles' 29

Ocean and Gulf - a combo plate of scallops, crab cake and shrimp, served with honey-garlic beurre blanc, roasted new red potatoes and asparagus 34

Chicken And Chevrè - herb marinated and grilled chicken breasts, goat cheese, sun-dried tomato, caper butter sauce, potato salad, asparagus 19 Gluten FREE

Tavern Fare and Entree Salads

Black Angus Burger - half pound, grilled brioche, add a buck for bacon or cheese, served with house potato salad 12

Chilled Seafood and Avocado Salad - crab and shrimp, avocado, tomatoes, onion, cucumbers, honey mustard vinaigrette 25 Gluten FREE

Crispy Shrimp Tacos - with salsa, cilantro puree, mango-mole, feta, fries 15

The Seafood Club - fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche, served with french fries 23

Steak Salad - blue cheese, Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 21

Shrimp Salad Wrap - flour tortilla, lettuce and tomato, served with lemon scented asparagus 15

Crab Cake Sandwich - choose potato roll or crackers, cocktail or tartar sauce, served with corn pudding 18

Desserts

Key Lime Pie - graham cracker and cinnamon crust, mango coulis, mint garnish, whipped cream 7

Strawberry Shortcake - buttermilk cake, house made whipped cream, strawberries and mint 8

The Hot Blondie - with chocolate chips, vanilla bean ice cream, homemade fudge sauce, anglaise, mascarpone and whipped cream, cherry on top 8

The Greatest Ice Cream on the Planet - From Taharka Brothers

Vanilla Bean, Chocolate Love, Honey Graham, Black Cherry Chunk, Mango Sorbet 7.5

BlueStone Notes

1. - The governor's order specifies a face covering must be worn except when consuming food or beverages.
2. - This menu is for one time use. Please take with you if you'd like.
3. - Bread and water served upon request.
4. - At present our operating hours are Wednesday through Sunday, 3 til 8. No doubt this will be adjusted as conditions permit. Join our email club for updates. Simply text: BLUESTONE to 22828
5. - We are following the CDC guidelines for operations.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness