

SMALL PLATES

Calamari
flash fried, southeast Asian sauce 13

Ahi Tuna
seared rare, Cajun spices,
wasabi cucumber, pickled ginger 12 Gluten FREE

Caprese Flatbread
tomatoes, parmesan and mozzarella,
pesto, onion 12

Drunken Mussels
1 pound P.E.I. mussels,
white wine, butter, parsley, Italian bread 12

Buffalo Cucumbers
cucumbers, buffalo sauce, blue cheese 8

Fried Green Tomatoes
lemon beurre blanc, jumbo lump crab,
shallots, chives 18

Seafood Bake
three cheese blend, crispy pita bread 14

Shishi Cauliflower
dusted in rice flour and fried,
with sweet shishi sauce 8

MARYLAND RESTAURANT WEEK
September 17th -26th
We are pleased to offer any house salad or soup, any entree
& one of our selected house desserts for \$48, \$39 or \$32

HOUSE GREENS AND SOUPS

Maryland Crab
lump crab, house spices, a little heat 7 Gluten FREE

Roasted Beet Salad
arugula, marinated red beets, fresh goat cheese,
toasted hazelnuts, red beet citrus vinaigrette,
balsamic glaze 8 Gluten FREE

Chicken Pazole Soup
pablano peppers, green tomatillos,
white hominy corn and onion 7

Traditional Caesar
romaine, shaved parmesan,
sourdough croutons 8

Cream of Crab
lump crab, dash of sherry 8

BlueStone Salad
warm brown sugar bacon, baby greens,
pecans, tomatoes, honey mustard
vinaigrette 7 / 10

ENTREES

3 COURSES - \$48

Filet & Cake
four oz. steak & five oz. jumbo lump cake,
with mashed potatoes & asparagus 46

Ocean and Gulf
crab cake, scallop, shrimp, roasted reds,
green beans with caramelized onions
and garlic butter, honey-garlic beurre blanc 39

Crab Cakes
twin cakes with roasted potatoes,
green beans with caramelized onions & garlic butter 46

Filet Mignon
eight ounce cut, buttermilk-chive whipped
potatoes, lemon scented asparagus 43 Gluten FREE

3 COURSES - \$52

26 DAY DRY AGED NEW YORK STRIP
14 ounce, bone-in, mashed potatoes, asparagus 48 Gluten FREE

3 COURSES - \$39

Rocky Mountain Lamb Shank
volcano lamb shank, raised in Colorado, slow
braised in marsala wine,
butternut squash purée, anise demi glace 34

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
crab fried rice 28

Single Crab Cake
5 oz. cake with roasted potatoes,
green beans with caramelized onions
and garlic butter 34

Slow Cooked Meaty Ribs
roasted pork ribs, bbq sauce, fries 29

Seafood Club
fried crab cake, shrimp salad,
blt, brioche 33

Chesapeake Rockfish
marinated, roasted and panko crusted with a
cilantro pesto, Calabrian chili tomato sauce,
haricot verts, button mushrooms and yellow
bell peppers 31

Deep Sea Scallops
pan seared, Mexican street corn,
tamarind brown butter,
micro cilantro 29 Gluten FREE

‘Firecracker’ Salmon
farmed cold water salmon, spicy sauce,
served with saffron rice and green beans
with caramelized onions and garlic butter 24

Hanger Steak Frites
Creekstone Farms, 8 oz sliced, red wine tomato
coulis, chimichurri, garlic parmesan fries,
Chef recommends med-rare 27

Crisfield Stew
loaded with seafood, potatoes,
zesty tomato and vegetable broth,
Italian bread 26

Pork Chop Porterhouse
14 oz. T-bone pork chop, mango chutney,
roasted reds, asparagus,
Chef recommends medium 22

Chicken Francaise
egg dipped, pan sautéed chicken breasts,
white wine, lemon juice, asparagus and
roasted potatoes 22

Steak Salad
blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 23

SELECT DESSERTS

Hot Brownie 8 - Key Lime Pie 7 - Creme Brulee 7

TAVERN FARE

Crispy Gulf Shrimp Tacos
w/ salsa, cilantro purée, mango-mole, feta 15

Half Pound Black Angus Burger
on grilled brioche,
(add \$1 for bacon or cheese) 13

Shrimp Salad Wrap
flour tortilla, house sauce, lettuce and tomato 16

Crab Cake Sandwich
potato roll or crackers,
choice of cocktail or tartar sauce 31

Chicken & Avocado Salad
romaine, BlueStone bacon, avocado,
tomatoes, blue cheese, lemon-Dijon
vinaigrette 16

**Sandwiches come with a choice of a side - green beans with caramalized onions and garlic butter, mashed, asparagus, roasted potatoes, fries*



World Class Wines

(not included in half price promotion)

Jordan Cellars Chardonnay
Alexander Valley, California 48

Cakebread Cellars Chardonnay
Napa Valley, California 53

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

Silver Oak Cabernet Sauvignon
Cabernet Sauvignon, Alexander Valley, California 92

Stag's Leap 'Artemis' Cabernet Sauvignon
Napa Valley, California 79



Specialty Cocktails

The Talented Mr. Tipsy
Fernet Branca, Green Chartreuse,
simple syrup, lime 12

Margarita Caliente
Gran Centenario Reposado,
jalepeño, lime, salted rim 10

Apple Pie Old Fashioned
Loveton Farms apple pie rum,
muddled orange, orange bitters 9

Birthday Caketini
Stoli Vanil, Godiva white chocolate, Amaretto 9

Elderflower and Rose
Deep Eddy lemon vodka, rose simple syrup,
St Germain elderflower liqueur,
club soda with lemon wedge 7

White Cosmo
Stoli Razberi, Cointreau, fresh lime &
white cranberry juice 9

Orange Crush
Deep Eddy Orange, fresh orange juice 8

Grapefruit Crush
Deep Eddy Grapefruit, fresh grapefruit juice 8

Watermelon Crush
Deep Eddy Lime, fresh watermelon puree 8



WHITES

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

"Butter" By Jam, chardonnay,
California 11.5 / 43

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Ruffino pinot grigio,
Della Venezia DOC, Italy 9.5 / 35

Ca Montini, pinot grigio,
Trentino-Alto Adige, Italy 10.5 / 40

Chateau Ste. Michelle, riesling,
Columbia Valley, Washington 8.5 / 34

Criss Cross, cabernet sauvignon,
Clarksburg, California 90 pts Wine 9.5 / 36

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

J. Lohr, 'falcon's Perch' pinot noir,
Monterey County, California 11 / 42

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Alamos, malbec,
Argentina 91 pts James Suckling 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Six Hats, pinotage,
Western Cape, South Africa 11.5 / 43

White Sangria
6 glass / 28 pitcher

REDS

BUBBLES

(not included in half price promotion)

Prosecco Sparkling Wine Split, Lamarca, Italy 10

Siema Estate 'Baby' Prosecco, Veneto, Italy 7 / 20

Cava, Segura Viudas, Spain 8 / 29

Las Espinas Red Piquette Frizzante, Texas 28

Sparkling Rose Split, Chandon, California 12

Roederer Estate, Brut, California 56

Moet Chandon, Brut, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2010 Dom Perignon Cuvee, France 290

2013 Louis Roederer 'Cristal', France 325



White Claw Hard Seltzers \$5
mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5
pineapple, grapefruit

Happenings

***Sunday Special - 3 Courses for \$32, \$39 or \$48**
(except holidays)

***Half Priced Bottles of Wine**
All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)

Booze Free Sippers

Strawberry Limeade 4
strawberry simple syrup, limeade, lime
Adult it up w/ Smirnoff strawberry vodka 7

Tropical Gentleman 4
Mango syrup, grapefruit juice, lime juice, tonic
Adult it up w/ Hendrieks gin 12

Blackberry Lemonade Fizz 4
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 8

Cold Pints From The Tap

Allagash White 7
Nanticoke Nectar 7
Dogfish Head 60 Min. 6.5
Stella Artois 6.75
Heavy Seas Loose Cannon 6.5
Miller Lite 4.5
Guinness 6.25
Brewer's Art Resurrection Ale 6.75
Yuengling 4.5
Sam Seasonal 6.25

Bottle Crafts, Domestic & Imports

Guinness Blonde 5.25
Miller Lite 3.5
Budweiser, Bud Light 4
Coors Light 3.75
Blue Point Lager 5.25
Michelob Ultra 4.5
Sierra Nevada 5.25
Tank 7 Farmhouse Ale 7.5
Bold Rock Cider 4.75
Brewer's Art Birdhouse 6
Dogfish Head 90 6.5
Sam Adams 5

New Castle 5
Heineken 4.75
Corona Light 5
Corona 5
Amstel 4.75
Rolling Rock 4

Non Alcohol:
St Pauli Girl 4.5

Gluten Free:
Redbridge 5.25