

BLUESTONE DINNER

Soups and Greens

ROASTED BEETS + BABY GREENS
with spiced pumpkin seeds, red onion,
grainy citrus mustard dressing 8 Gluten
FREE

TRADITIONAL CAESAR
romaine, house dressing, croutons,
parmesan cheese 8

THE BLUESTONE SALAD
warm brown sugar bacon, baby greens,
pecans, grape tomatoes,
honey mustard dressing 7/9.5

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

CREAM OF CRAB SOUP
a touch of sherry 7.5

Small Plates and Appetizers

SEAFOOD BAKE
crab, scallops, shrimp, three cheese blend,
crispy pitas 13

HOUSE CUT CALAMARI
flash fried, sesame mist, Thai dipping sauce 13

STELLA SHRIMP
jumbo Gulf shrimp (5) poached in Stella
Artois broth, Old Bay, white onion and
butter- served with garlic toast 13

SMOKED TROUT DEVEILED EGGS
with chives and black pepper 6 Gluten
FREE

LITTLE JUMBOS
broiled jumbo lump baby crab cakes,
grainy mustard aioli 16

POP'S SHRIMP EGG ROLLS
duck sauce and Chinese hot mustard 6

FRIED GREEN TOMATOES
shallots, chives, garlic, jumbo lump crab meat,
lemon beurre blanc 14

CAPRESE FLATBREAD
red & yellow tomatoes, parmesan, mozzarella,
basil pesto, red onion 12

Booze-Free Refreshers

Tropical Gentleman
mango syrup, ruby grapefruit, tonic

Orange Cilantro
cilantro simple syrup,
orange juice, ginger beer, lime

Blackberry Lemonade Fizz
blackberry simple syrup, lemonade, soda

The Fish Market

FLOUNDER FRANCAISE
a popular preparation for many moons....
fresh Ocean City flounder brushed with egg wash,
sautéed, lemon butter sauce,
served with crab fried rice

Fish Fact nearly 200 species of flatfish inhabit the
coastlines of the U. S. - all start swimming in an
upright position- some can camouflage
themselves by changing color to match their
surroundings 27

‘FIRECRACKER’ SALMON
cold water Canadian farmed salmon, spicy
firecracker sauce, steamed asparagus,
sweet potato purée 25

FRESH ALASKAN HALIBUT
steamed in parchment paper with saffron rice,
green beans and Mediterranean vegetables
(tomatoes, capers, garlic and black olives)
The steaming method is called En papillote,
French for ‘enveloped in paper’

Fish Fact halibut can stretch up to 8 feet long and
4 feet across weighing over 600 pounds...the norm
is 60 to 100 pounds...it’s low in fat, white, firm, very
mild and sweet tasting 31 Gluten
FREE

TUNA TWO WAYS
sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with lump crab fried rice and
zucchini ‘noodles’ 25

ATLANTIC SWORDFISH
grilled, fresh sword with apple cider gastrique,
pumpkin seeds, pickled pepper gremolata,
butternut squash purée,
stir fried Brussels sprouts 26

The Tavern

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

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

Meat & Poultry

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

PENNE BOLOGNESE
pasta with black angus beef, basil, garlic,
oregano, plum tomatoes and asiago cheese,
served with garlic toast 17

RIBEYE
Creekstone Farms fourteen ounce cut, house
rub, mashed potatoes, green beans with
shallots, bacon and rosemary 41 Gluten
FREE

FILET MIGNON
eight ounce premium beef, served with
buttermilk-chive mashed potatoes and
asparagus 35 Gluten
FREE

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

CHICKEN AND CHEVRÉ
herb marinated and grilled chicken breasts
(skin on), soft goat cheese, sundried tomato
and caper butter sauce, served with sweet
potato purée and yellow squash and
zucchini noodles 19 Gluten
FREE

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

SHRIMP SALAD WRAP
house sauce, lettuce, tomato,
flour tortilla 15

Shellfish

SHRIMP LINGUINE
jumbo Gulf shrimp (tails off),
aqua pazza - sauce of tomato, white wine, fennel,
garlic and black olives, garlic toast 21

OCEAN AND GULF
crab cake, scallops and shrimp,
honey-garlic beurre blanc, Chef’s rice
and green beans with shallots,
bacon and rosemary 34

THE CRISFIELD STEW
fresh fish, scallops, shrimp, mussels and
potatoes simmered in our zesty tomato and
vegetable broth, Italian bread 26

TWO JUMBO LUMP CAKES
broiled, served with roasted potatoes and
French green beans with shallots,
bacon and rosemary 35 single cake 23

NEW ENGLAND PAN SEARED SCALLOPS
served with shiitake mushroom duxelles (finely
chopped), Boursin cheese grits, julienned crispy
beets and lemon beurre blanc 29 Gluten
FREE

CHILLED SEAFOOD AND AVOCADO SALAD
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

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

BLACK ANGUS BURGER
half pound, bacon or cheese add \$1 served
on grilled brioche 12

Many menu items may be modified
to meet gluten free requirements

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