

Welcome to BlueStone

House Soups • Greens

- Maryland Crab Soup** eight vegetables, house spices (a little heat) 7 Gluten FREE
- Cream of Crab Soup** a touch of sherry 7.5
- 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
- Simple Spring Salad** heirloom tomatoes, asparagus, sugar snap and snow peas, arugula, radicchio, radish, Vidalia onion poppy seed dressing 8 Gluten FREE

Apps • Snacks • Share

- 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
- House Guacamole** Hass avocados, tomato, feta, cilantro, lime, tortilla chips 8
- Pop’s Shrimp Egg Rolls** duck sauce and chinese hot mustard 6
- Seared Rare Ahi Tuna** Cajun seasoned, cusabi, pickled ginger, cucumber salad 11 Gluten FREE
- Fried Green Tomatoes** shallots, chives, garlic, jumbo lump crab meat, lemon beurre blanc 13
- Fried Oysters** saltine crusted with horseradish-sriracha aioli 14
- House Cut Calamari** flash fried, sesame mist, Thai dipping sauce 13
- Caprese Flatbread** red and yellow tomatoes, parmesan, mozzarella, basil pesto, red onion 11
- Crab and Spinach Dip** lump crab and chopped spinach, parmesan and asiago, warm pitas 13
- Red Sangria**
6 glass / 28 pitcher
- New @ Blue
SUNDAY BRUNCH
11am-2pm

First of the Season – Soft Shell Crabs

The season is underway in North Carolina... soon they will work their way to the Chesapeake Bay... two (whales) pan roasted, three mustard drizzle, served with fresh corn pudding and asparagus 29

The Fish Market

- Tuna Two Ways** sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and stir fried brussels 24
- Atlantic Flounder** pan roasted, served with Gulf shrimp, horseradish-bacon-dill beurre blanc, baby carrots and roasted potatoes 26
- Chilean Sea Bass** pan seared and finished in the oven, served with a chunky tomato dill cream sauce, Chef’s rice and steamed asparagus 33
- Grilled Atlantic Salmon** smoky honey mustard glaze, summer squash ‘noodles’, toasted almond and plantain gremolata, lemongrass vinaigrette 25
- Mediterranean Branzino** capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 25 Gluten FREE

Entrees

- Big, Bad, Baby Back Ribs** slow roasted meaty pork ribs, brushed with a tangy bbq glaze, served with fries and Asian syle brussels sprouts 24
- 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 Gluten FREE
- Ribeye** Creekstone Farms fourteen ounce cut, house rub, steak sauce on the side, Asian style brussels sprouts, mashed potatoes 41
- Ocean and Gulf** crab cake, scallops and shrimp, honey-garlic beurre blanc, saffron cous cous with sautéed vegetables 33
- The Crisfield Stew** fresh fish, scallops, shrimp, mussels and potatoes simmered in tomato and vegetable broth, Italian bread 26
- New England Sea Scallops** pan seared, lemon basil vinaigrette, served with Cowboy caviar (corn, red bell peppers, grilled pineapple, black eyed peas, pancetta crumbles) 29 Gluten FREE
- Two Jumbo Lump Cakes** fresh jumbo lump crab meat, broiled, served with corn pudding and asparagus 34 single cake 22
- Summer Grilled Chicken** boneless breast and thigh, marinated in a mild buffalo style sauce, served with celery-carrot slaw and blue cheese dip, Yukon gold potatoes 17

The Tavern

- Niki's Seafood and Avocado Salad** Old Bay crab and shrimp salad, Hass avocado, baby greens, heirloom tomatoes, cucumbers and red onion tossed in our house honey-mustard vinaigrette 20 Gluten FREE
- Shrimp Tacos** fried shrimp, salsa, cilantro purée, mango mole, feta 14
- The Burger** half pound Kansas beef, grilled brioche (add a buck for cheese or bacon) 12
- Shrimp Salad Wrap** house sauce, lettuce, tomato, flour tortilla 15
- Steak Salad** mesclun greens, brandy-horseradish vinaigrette, tomatoes, cucumbers, Danish blue cheese, crispy Tabasco onions 19
- Seafood Club** shrimp salad, crab cake (fried), bacon, L+T, toasted brioche 22
- Rotisserie Chicken Salad** mixed greens, sliced avocado, diced tomatoes, BlueStone bacon, blue cheese, lemon-dijon vinaigrette 16

Many menu items may be modified to meet
gluten free requirements

Thank you for visiting our house.
Travel with care.

Join our Email Club! Simply text:
BLUESTONE to 22828

An 18% service charge will be added to groups of 6 or more

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