

BLUESTONE DINNER

Soups and Greens

MARYLAND TOMATO + MOZZARELLA
with balsamic vinegar, infused olive oil,
ground black pepper 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

Tuesdays in September... All Small Plates and Apps- Half Price
September Only From 3-6:30

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

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

LITTLE JUMBOS
broiled jumbo lump baby crab cakes, grainy
mustard aioli 15

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

TUSCAN CLAMS
middle necks steamed in white wine,
mild Italian sausage,
kale and potatoes, served with
bacon-cream sauce, garlic toast 14

Booze-Free Refreshers
\$4

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

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 13

CAPRESE FLATBREAD
red & yellow tomatoes, parmesan, mozzarella,
basil pesto, red onion 11

SEARED RARE AHI TUNA
Cajun seasoned, cusabi, pickled ginger,
cucumber salad 11 Gluten
FREE

Blackberry Lemonade Fizz
blackberry simple syrup, lemonade, soda

Shellfish

SHRIMP LINGUINE
jumbo Gulf shrimp (tails off),
aqua pazza - sauce of tomato, white wine, fennel,
garlic and black olives, garlic toast 19

OCEAN AND GULF
crab cake, scallops and shrimp,
honey-garlic beurre blanc,
Mexican street corn 33

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 corn pudding and
French green beans with shallots,
bacon and rosemary 34 single cake 22

NEW ENGLAND SEA SCALLOPS
pan seared, served with seasoned Mexican street
corn, 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 24

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

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

CHILEAN SEA BASS
pan seared and finished in the oven,
served with a chunky tomato dill cream sauce,
Chef’s rice and zucchini ‘noodles’ 33 Gluten
FREE

‘FIRECRACKER’ SALMON
cold water Canadian farmed salmon,
spicy firecracker sauce,
chilled Thai glass noodles
- pineapple, mango, carrots,
and a sweet and sour
Southeast Asian sauce 25

MEDITERRANEAN BRANZINO
capers, kalamatas, garlic, tomatoes,
French green beans with shallots, bacon and
rosemary, roasted potatoes, extra virgin
Greek olive oil 25 Gluten
FREE

TUNA TWO WAYS
sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with lump crab fried rice and
zucchini ‘noodles’ 24

RAINBOW TROUT
Cajun cornbread stuffing with andouille,
Gulf shrimp and lump crab, warm spinach with feta
crumbles, New Orleans hollandaise 26

PENNE BOLOGNESE
pasta with black angus beef, basil, garlic,
oregano, plum tomatoes and asiago cheese,
served with garlic toast 15

RIBEYE
Creekstone Farms fourteen ounce cut, house
rub, mashed potatoes, creamed spinach and
feta, steak sauce on the side 41 Gluten
FREE

FILET MIGNON
eight ounce premium beef, served with
buttermilk-chive mashed potatoes and
warm spinach with feta crumbles 35 Gluten
FREE

BABY BACK RIBS
slow roasted meaty pork ribs, sweet and tangy
bbq glaze, served with fries and
tomato-cucumber salad 24

CHICKEN AND CHEVRÉ
herb marinated and grilled chicken breasts
(skin on), soft goat cheese, sundried tomato
and caper butter sauce, served with roasted
Yukon gold potatoes and yellow squash and
zucchini noodles 17 Gluten
FREE

ROTISSERIE CHICKEN SALAD
chopped romaine, sliced avocado,
diced tomatoes,
BlueStone bacon, blue cheese,
lemon-Dijon vinaigrette 16

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

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

SEAFOOD CLUB
shrimp salad, crab cake (fried), bacon,
L+T, toasted brioche 22

Our Local Farms

Zahradka Farms - Essex Baywater - Salisbury,
Hummingbird - Ridgely (across the bridge) Fifer Orchids - Delaware
Springfield Farms - Monkton Landisville Produce - New Jersey Fresh H2O Farms - Stevenburg, VA

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