

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
- Burrata & Heirlooms** baby greens, cherry heirloom tomatoes, burrata cheese, sundried tomato vinaigrette, red onion 8 Gluten FREE

Red Sangria
6 glass / 28 pitcher

Apps · Snacks · Share

- Three Cheese Seafood Bake** crab, scallops, shrimp, crispy pita 13
- Crispy Boardwalk Shrimp** jalapeño, red onion and lemon wheels, passion fruit and spicy ghost chili sauces 9.5
- House Cut Calamari** flash fried, sesame mist, Thai dipping sauce 13
- House Guacamole** Hass avocados, tomato, feta, cilantro, lime, tortilla chips 8
- Little Jumbos** broiled jumbo lump baby crab cakes, grainy mustard aioli 15
- 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
- Caprese Flatbread** red and yellow tomatoes, parmesan, mozzarella, basil pesto, red onion 11
- Pop's Shrimp Egg Rolls** duck sauce and chinese hot mustard 6
- Meatballs, Asiago with Chipotle Tomatoes** veal, beef and pork blend, mascarpone, red sauce (a touch of heat), basil oil, garlic toast 11

New @ Blue
SUNDAY BRUNCH
11am-2pm

Chesapeake Bay Soft Shell Crabs

two (whales) pan roasted, three mustard drizzle, served with fresh corn pudding and asparagus 29

The Fish Market

- Island Mahi Mahi** Trinidad influenced mahi- oven roasted and chickpea crusted with a honey-lime drizzle, served with crab fried rice and mango-pineapple salsa 25
- 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
- Tuna Two Ways** sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and stir fried brussels 24
- Grilled Atlantic Salmon** smoky honey mustard glaze, summer squash 'noodles', toasted almond and plantain gremolata, lemongrass vinaigrette 25 Gluten FREE
- 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** chopped romaine, 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