



## Greens

### Soups

**MARYLAND CRAB SOUP** <sup>GF</sup>  
eight vegetables, house spices  
(a bit spicy) 6

**CREAM OF CRAB SOUP**  
lump crab, a touch of sherry 6

### Apps & Share Plates

**SHIITAKES AND SHRIMP**  
sautéed mushrooms and shrimp,  
honey, paprika, sherry and garlic  
served over asiago cheese polenta 8

**DELAWARE BAY FRIED OYSTERS**  
saltine crusted, flash fried,  
sriracha aioli 14

**FRESH CUT CALAMARI**  
flash fried, sesame mist,  
Thai dipping sauce 13

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

**BURRATA MARINARA**  
the first cousin of mozzarella,  
burrata cheese rolled in  
parmesan crumbs, flash fried,  
served warm with plum tomato  
marinara sauce and garlic toast 10

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

**SEARED RARE AHI TUNA** <sup>GF</sup>  
cusabi, pickled ginger,  
cucumber salad, Cajun seasoned 11

**CRABBY SPINACH**  
lump crab and chopped spinach,  
parmesan and asiago,  
warm pitas- nice share plate 12

### Happenings

Every Wednesday - ‘Buck-A-Shuck’  
3 til close

All Day Tuesdays  
Half Price Bottle Wine

Sunday- 3 Courses for \$39  
All Entrées Included.  
Dinner served all day.  
Select lunch items available.

Happy Hour M-F 3-6:30 PM  
\$2 Off All Apps  
\$2 Off Wine by the Glass  
\$1 Off Rail Cocktails & Beer  
Half Priced Bottles of Wine

#### THE BLUESTONE

warm brown sugar bacon, baby greens, pecans, tomatoes,  
mustard and honey vinaigrette 6 / 9

#### GOLDS AND REDS

golden and red beets, baby greens, toasty pistachios,  
mandarin supremes, shaved red onion, citrus grainy  
mustard, warm goat cheese medallion 8

#### BOSC and BLUE

European Bosc pears poached in port wine, arugula  
and mixed baby greens, Danish blue cheese,  
English walnuts, red onion, white balsamic vinaigrette 8

## Entrées

#### NEW ENGLAND DEEP SEA SCALLOPS

<sup>GF</sup>

pan seared served with sweet potato purée,  
creamed spinach and toasted almonds 29

#### JUMBO LUMP CRAB CAKES

two jumbo lump cakes, broiled, served with  
roasted potatoes and asparagus with lemony EVO 33 single 20

#### FLOUNDER FLORENTINE

panko crusted, broiled Norwegian flounder  
with spinach, pancetta and wild mushrooms, served with Dijon cream  
sauce, scalloped potatoes, garlic green beans 23

#### THE CRISFIELD STEW

fresh fish, scallops, shrimp, mussels and potatoes  
simmered in tomato and vegetable broth,  
Italian bread 25

#### COLD WATER CANADIAN SALMON

‘firecracker’ glaze of teriyaki and soy, grilled, served with  
crispy brussels sprouts and rice pilaf (farm raised) 24

#### TWO WAY TUNA

sesame crusted and ginger glaze; blackened with  
cucumber-wasabi, served with lump crab fried rice  
and crispy brussels 24

#### WILD ROCKFISH

lemon, thyme, garlic marinade, grilled, sea salt,  
cracked black pepper, Dijon and white wine creamed leeks,  
asiago scallop potatoes, asparagus with Meyer lemon EVOO 29

#### CREEKSTONE FARMS RIBEYE

<sup>GF</sup>

grain fed premium beef (14 ounce), green peppercorn herb butter,  
roasted Yukon gold potatoes, garlic green beans 38

#### MEDITERRANEAN BRANZINO

<sup>GF</sup>

with capers, Kalamata olives, sliced garlic, tomatoes,  
extra virgin Greek olive oil, served with Yukon golds,  
honey thyme roasted carrots (farm raised) 25

#### FILET AND CAKE

five ounce tenderloin and crab cake,  
served with buttermilk-chive mashed potatoes  
and asparagus with lemony EVO 35

#### FILET MIGNON

<sup>GF</sup>

8-oz tenderloin, mashed potatoes and  
asparagus with lemony EVO (béarnaise on side) 33

#### OCEAN AND GULF

jumbo lump crab cake, deep sea scallops,  
Gulf shrimp, honey-garlic beurre blanc,  
saffron rice, sweet roasted carrots 32

#### GRILLED CHICKEN TUSCAN

<sup>GF</sup>

two skin-on breasts with Italian style sun dried tomato and spinach cream  
sauce, served with mashed potatoes and garlicky green beans 18

#### HERB BRAISED SHORT RIB

braised in red wine, tamarind and lemon grass,  
served with sweet potato puree,  
cipollini onions and cremini mushrooms 22

### Today's Oysters

**WILD CHESAPEAKE BAY OYSTERS** <sup>GF</sup>  
mild, light brine, meaty  
9 / 17

#### CHINCOTEAGUES

<sup>GF</sup>

Tom's Cove aquaculture- briny, clean ocean finish  
10 / 19

### Tavern Fare

#### CRISPY GULF SHRIMP TACOS

three flour tortillas, fried shrimp,  
tri-colored pepper salsa,  
cilantro purée, mango mole,  
feta cheese 13

#### CERTIFIED BLACK ANGUS BURGER

half pound of premium Kansas beef  
on grilled brioche - (add a buck for  
bacon or cheese-Swiss, Bleu,  
Provolone, Cheddar, American) 11.5

#### CRAB CAKE SANDWICH

potato roll or crackers,  
cocktail or tartar 17

#### GULF SHRIMP WRAP

seasoned Gulf shrimp,  
house sauce, l&t, flour tortilla 14

#### TENDERLOIN SALAD

grilled petite medallions,  
baby greens, grape tomatoes,  
bleu cheese crumbles, roasted onions,  
white balsamic dressing,  
sun-dried tomatoes, basil & garlic,  
garnish of crispy Tabasco onions 18

#### SEAFOOD CLUB

our 5 oz. crab cake (fried),  
shrimp salad, applewood bacon,  
lettuce, tomato on brioche 23

#### ITALIAN SALAD

<sup>GF</sup>

cured peppered ham, salami  
and pepperoni, shrimp,  
sharp provolone, olives,  
pepperoncinis, tomatoes, onion,  
romaine, creamy dressing 14

#### AUDREY'S APPLE CIDER SANGRIA

apple cider, pears, apples, red grapes,  
merlot, cinnamon, ground cloves  
and triple sec 6 / 28

### Your Event

Meet Our Party People- Cara & Lauren.

They Will Make Sure Your Event at  
BlueStone Puts a Smile on Your Face.  
bluestoneonline.net or 410-561-1100

Join our Email Club! Simply text:  
**BLUESTONE** to 22828

<sup>GF</sup> - Gluten Free

Many menu items may be modified  
to meet gluten free requirements