



House Greens and Soups

BlueStone Salad - warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 7 / 10

Arugula Salad with Crispy Goat Cheese - red grapes, pesto vinaigrette, toasted almonds 9

Traditional Caesar - romaine, shaved parmesan, sourdough croutons 8

Maryland Crab - lump crab, house spices, a little heat 7 Gluten FREE

Cream of Crab - lump crab, dash of sherry 8

Small Plates

Calamari - flash fried, southeast Asian sauce 13

Ahi Tuna - seared rare, Cajun spices, wasabi cucumber, pickled ginger 12 Gluten FREE

Caprese Flatbread - tomatoes, parmesan and mozzarella, pesto, onion 12

Fried Green Tomatoes - lemon beurre blanc, jumbo lump crab, shallots, chives 15

Pop's Shrimp Egg Rolls - duck sauce and Chinese hot mustard 9

Baked Crab, Scallops and Shrimp Dip - three cheese blend, crispy pita bread 14

Shishi Cauliflower - dusted and fried in rice flour with sweet shishi sauce 7

Dinner Plates

Crab Cakes - twin cakes with roasted potatoes, crispy brussels 35 Single Cake 24

Slow Cooked Meaty Ribs - roasted pork ribs, bbq sauce, buttermilk-chive mashed potatoes, asparagus 24 Gluten FREE

Filet & Cake - five ounce steak & jumbo lump cake, with mashed potatoes & sautéed carrots, parsnips & celery roots 36

Roasted Chicken - two skin-on, bone-in breasts, sautéed carrots, parsnips and celery roots, chicken jus 22

Deep Sea Scallops - pan seared, cauliflower purée and florets, tamarind brown butter sauce, golden raisins 29 Gluten FREE

Two Way Tuna - half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 26

'Firecracker' Salmon - farmed cold water salmon, spicy sauce, served with crab fried rice 24

Crisfield Stew - loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26

Chicken and Avocado Salad - romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 19

Steak Salad - blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

Ocean and Gulf - crab cake, scallops, shrimp, roasted reds, crispy brussels, honey-garlic beurre blanc 34

Filet Mignon - eight ounce cut, buttermilk-chive whipped potatoes, lemon scented asparagus 36 Gluten FREE

Handhelds

Crispy Gulf Shrimp Tacos - w/ salsa, cilantro purée, mango-mole, feta 15

Half Pound Black Angus Burger - on grilled brioche, (add \$1 for bacon or cheese) 13

Shrimp Salad Wrap - flour tortilla, house sauce, lettuce and tomato 15

Crab Cake Sandwich - potato roll or crackers, choice of cocktail or tartar sauce 18

Seafood Club - fried crab cake, shrimp salad, blt, brioche 23

**Sandwiches come with a choice of a side - Asianesque brussels sprouts, mashed, asparagus, roasted potatoes, fries or roasted roots: carrots, parsnips and celery roots*

Desserts by Stephanie

Warm Apple Crisp - granny smith apples, baked cinnamon oat crust, Taharka Brothers vanilla ice cream 7

Hot Brownie - a warm brownie, covered with hot fudge, vanilla bean ice cream, whipped cream, cherry on top 8

Creme Brulee - rich custard with caramelized crust and seasonal berries 7 Gluten FREE

Key Lime Pie - graham cracker and cinnamon crust, mango coulis, mint garnish, whipped cream 7

The Greatest Ice Cream on the Planet - From Taharka Brothers

(hot fudge if requested)

Vanilla Bean, Chocolate Love, Honey Graham, Black Cherry Chocolate Chip, Mango Sorbet 7.5

BlueStone Notes

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you'd like.
- Bread and water served upon request.
- We are following the CDC guidelines for operations.

Join our email club for updates. Simply text: BLUESTONE to 22828

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please alert your server of any allergies