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**MARYLAND CRAB SOUP**  
lump crab, house spices, a little heat 7 Gluten FREE

**CREAM OF CRAB SOUP**  
lump crab, dash of sherry 8

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**AUTUMN SQUASH SALAD**  
apple cider braised delicata squash, arugula, crumbled goat cheese, pomegranate seeds, white miso balsamic vinaigrette 9 Gluten FREE

**THE BLUESTONE SALAD**  
warm brown sugar bacon, baby greens, pecans, grape tomatoes, honey mustard dressing 7/10

**TRADITIONAL CAESAR**  
romaine, shaved parmesan, sourdough croutons 8

# BlueStone

## SMALL PLATES

**SHISHI CAULIFLOWER**  
dusted in rice flour and fried, with sweet shishi sauce 7

**FRIED GREEN TOMATOES**  
lemon beurre blanc, jumbo lump crab, shallots, chives 15

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

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

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

**SEAFOOD BAKE**  
crab, scallops, shrimp, three cheese blend, crispy pitas 14



**DEEP SEA SCALLOPS**  
pan seared, cauliflower purée and florets, tamarind brown butter sauce, golden raisins 29

**MEDITERRANEAN RAINBOW TROUT**  
capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 22 Gluten FREE

**CHESAPEAKE ROCKFISH**  
pan seared skin-on, bok choy, hen of the woods mushrooms, miso, sake, chili-lime splash 29

**'FIRECRACKER' SALMON**  
farmed cold water salmon, spicy sauce, served with crab fried rice 24

**TWO WAY TUNA**  
half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 26

## BIG SALADS

**CHICKEN AND AVOCADO SALAD**  
romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 16

**STEAK SALAD**  
blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

## ENTREES

**CHEF'S TURKEY PLATO**  
slow roasted and brined for 24 hrs, sliced, cranberry mostardo, pepper spread with a kick, mashed potatoes, asparagus 18 Gluten FREE

**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

**HANGER STEAK FRITES**  
Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 26

**OCEAN AND GULF**  
crab cake, scallops, shrimp, roasted reds, crispy brussels, honey-garlic beurre blanc 34

**CRISFIELD STEW**  
loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26

**FILET MIGNON**  
eight ounce cut, buttermilk-chive whipped potatoes, lemon scented asparagus 36 Gluten FREE

**DOYLE'S GARDEN HARVEST**  
marinated portobello mushrooms, soy, shallots, carrots, rainbow chard, toasted pecans, togarashi, lemon-ginger Aleppo vinaigrette \$12 Gluten FREE  
add citrus yuzu salmon \$8

*Vegan*

## Sandwiches - Tacos - Wraps

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

**CRAB CAKE SANDWICH**  
potato roll or crackers, choice of cocktail or tartar sauce 19

**HOUSE TURKEY SANDWICH**  
24 hr brined and slow roasted turkey breast, honey-thyme glaze, pepper spread with a kick, lettuce, tomato, red onion, mayo 12

**CRISPY GULF SHRIMP TACOS**  
w/ salsa, cilantro purée, mango-mole, feta 15

**SEAFOOD CLUB**  
fried crab cake, shrimp salad, blt, brioche 23

**HALF POUND BLACK ANGUS BURGER**  
on grilled brioche, (add \$1 for bacon or cheese) 13

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

### BlueStone Notes

*In keeping with the Governor's mandate, all patrons are required to exit the premises by 10 PM*

- 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.

Apple Cider Sangria  
6 glass / 28 pitcher

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