



House Soups & Greens

Maryland Crab
lump crab, house spices, a little heat 8

Arugula & Goat Cheese
fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 13

BlueStone Salad
warm brown sugar bacon,
baby greens, pecans, tomatoes,
honey mustard vinaigrette 10/13

Cream of Crab
lump crab, dash of sherry 9

Roasted Beet Salad
mixed greens, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette, balsamic glaze 13

Small Plates

Seared Rare Ahi Tuna
cajun spices, cusabi,
pickled ginger, cucumber salad 13

Caprese Flatbread
tomatoes, parmesan and mozzarella,
basil pesto, onion 14

Fried Green Tomatoes
jumbo lump crab meat, shallots,
chives, garlic, lemon beurre blanc 19

Fried Oysters
apple and celery root slaw,
old bay remoulade 17

Seared Duck Breast
cous cous salad, asian duck sauce 21

Fried Avocado
panko crusted avocado slices,
parmesan, chipotle lime aioli 12

Calamari
flash fried, southeast asian sauce
and marinara 16

Meaty Flatbread
loaded with both hot and sweet soppressata,
Italian sausage, pepperoni, mozzarella,
ricotta, garlic, house marinara 18

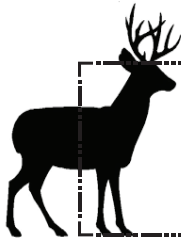
Crab & Spinach Dip
crab, spinach, parmesan and
asiago cheese, crispy pitas 18

Philly Cheesesteak Egg Rolls
Aylesbury 11 steak sauce, queso 15

Little Jumbos
broiled jumbo lump baby crab cakes,
grainy mustard aioli 20

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

Fathers Day Specials



Venison
7-oz. tenderloin, red wine reduction sauce,
twiced baked potato, broccolini 39

Chilean Sea Bass
pan seared, tomato dill sauce,
broccolini, chef rice 42



Fish Market

Chesapeake Rockfish
pan seared, snap peas and peppers,
sweet corn pudding, old bay beurre blanc 42

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened with cucumber wasabi,
served with crab fried rice 28

American Red Snapper
sauteed calamari, basmati rice, garlic and parsley beurre blanc 39

'Firecracker' Salmon
farmed cold water salmon, spicy sauce;
saffron rice and apple cider brussels sprouts 26

Stuffed Flounder
house crab cake stuffed and baked, topped
with lemon beurre blanc, crispy leeks;
vegetable fried rice, lemon scented asparagus 39

Entrees

Crab Cakes
twin cakes with roasted potatoes, apple cider Brussels sprouts 48
Single Cake 29

Crisfield Stew
loaded with seafood, potatoes, zesty tomato and vegetable broth,
Italian bread 29

Ocean & Gulf
jumbo lump crab cake, deep sea scallops, Gulf shrimp,
honey-garlic beurre blanc, roasted potatoes, asparagus 39

Chicken Francaise
egg dipped, pan sautéed chicken breasts, white wine,
lemon juice, roasted potatoes, haricot verts 24

Seafood Pasta Diavolo
Gulf shrimp, jumbo lump crab & sea scallops tossed with
cavatappi, asparagus & fire roasted tomatoes in a spicy
garlic cream sauce 32

Beef Short Rib
slow braised, onion mushroom beef demi-glaze,
mashed potatoes 33

Pappardelle al Cinghiale
fresh semolina pasta, braised wild boar, mushrooms,
spinach, onions, espagnole 26

Filet & Crab Cake
8 oz. filet mignon and a 5 oz. crab cake,
Béarnaise, mashed potatoes, apple cider Brussels sprouts 68

Linz Farms Ribeye
14 oz. natural beef ribeye, house rub, lemon scented
asparagus, roasted potatoes 63

Filet Mignon
8 oz. center cut, Béarnaise, mashed potatoes, lemon scented
asparagus 58

Pork Porterhouse
14 oz. bone-in pork porterhouse, burnt honey-mustard seed
glaze, mashed potatoes 26

Hanger Steak
Creekstone Farms, 8 oz. sliced, chimichurri,
mashed potatoes, chef recommended med-rare 39

Deep Sea Scallops
pan seared, lemon-basil risotto, shallot and watercress salad 29

New Zealand Lamb Chops
roasted garlic mashed potatoes, haricot verts, lamb jus 39

Add to your entree:
5 oz. Crab Cake 24

SHAREABLE SIDES

Crab Fried Rice 11
Six Cheese Mac & Cheese 12
Lemon Scented Asparagus 8
Bacon & Bleu Cheese Brussels Sprouts 10

WHITES

WINES BY THE GLASS

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

“Butter” By Jam, chardonnay,
California 11.5 / 43

Origin, chardonnay,
Napa, California 9.5 / 36

Sonoma Cutrer, chardonnay,
California 12 / 46

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Domaine de Marcé Touraine, sauvignon blanc,
Loire Valley, France 11.5/43

Chateau Martin Graves Blanc, sémillon &
sauvignon blanc, Bordeaux, France 12 / 46

Raetia, pinot grigio
Cortaccia-Alto Adige, Italy 9.5 / 36

Ruffino pinot grigio,
Della Venezia DOC, Italy 9.5 / 35

Chateau Ste. Michelle, riesling,
Columbia Valley, Washington 8.5 / 34

Beringer, white zinfandel,
California 7.5 / 28

Dio Fili Xinomavro, rosé,
Siatista, Greece 9 / 34

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Hahn, cabernet sauvignon,
Monterey County, California 10.5 / 40

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

Alta Pavina, pinot noir,
Castilla y León, Spain 9 / 34

Jezebel, pinot noir,
Mcminnville, Oregon 11.5 / 43

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Domaine L’Arnesque Cotes du Rhone Rouge,
Southern Rhone, France 9 / 35

Caballo Cimarrón, malbec,
Argentina 9.5 / 36

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Michael David, petite petit sirah,
Lodi, California 10 / 38

BUBBLES

Lamarca, Prosecco Sparkling Wine Split, Italy 10

Siema Estate, ‘Baby’ Prosecco, Veneto, Italy 7 / 20

Chandon, Sparkling Rose Split, California 12

Roederer Estate, Brut, California 56

Moet Chandon, Brut, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2000 Boizel ‘Joyau De France’ Brut, Champagne, France 155

2010 Dom Perignon Champagne Cuvee, France 290

BOOZE FREE SIPPERS

Blackberry Lemonade Fizz 6

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 12

Ginger Peach Fizz 6

peach syrup, ginger beer, orange juice

Adult it up w/ Deep Eddy peach vodka 12

Pomegranate Fizz 6

Pomegranate simple syrup, cranberry, lime, ginger beer, soda

Adult it up w/ Deep Eddy orange vodka 12

REDS

Rosé Sangria
8 glass / 37 pitcher



SPECIALTY COCKTAILS

Pink Tulip

‘Baby’ Prosecco, Domaine de Canton, cranberry 11

Bluestone Espresso Martini

Stoli Vanil, cold brew, espresso liquor 15

Dragon’s Kiss

Stoli Orange, Cointreau, dragon fruit syrup, lime and cranberry 14

Queen Lavender

Empress gin, lavender, elderflower liqueur, lemon 14

Blackberry Whiskey Sour

Buffalo Trace Bourbon, blackberry, lemon juice 15

Chocolate Strawberry Martini

Wheatly vodka, Baileys chocolate, Mozart chocolate, strawberry, cream 13

Raspberry Lime Mule

Deep Eddy lime vodka, raspberry syrup, ginger beer 15

Salted Caramel Martini

Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

Cinnamon Old Fashion

Traveller Whiskey, bitters, orange, cherry, cinnamon 12

White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

Cucumber Yuzu Refresher

Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

Piña Diablo

Gran Centenario resposado, Patron Citrónge, pineapple, lime, jalapeno 14

Crushes

Orange, Grapefruit, or Strawberry-Lime 12

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

Surfside \$7.5

iced tea, lemonade, green tea, strawberry-lemonade

COLD PINTS FROM THE TAP

Nanticoke Nectar 7.5

Hofbräu Hefe Weisen 8.5

Heavy Seas ‘Loose Cannon’ 7

Heavy Seas Bo*Dacious Blonde 8.5

Brewer’s Art Resurrection Ale 7.25

Stella Artois 7.25

Guinness 6.75

Yuengling 6

Blue Moon 6.75

Dogfish Head 60 7

Tavern Fare

The Butcher

fresh ground hanger steak and chuck blend,
Bluestone bacon jam, caramelized onions, tomato,
Worcestershire aioli, Stone Mill Kaiser roll 22

Black Angus Burger

half pound on grilled brioche 15
bacon or cheese add \$1

Chicken & Avocado Salad

chopped romaine, avocado,
tomatoes, BlueStone bacon, bleu cheese,
sliced egg, lemon-Dijon vinaigrette 22

Seafood Club

5 oz fried crab cake, shrimp salad, blt, brioche 32

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Steak Salad

bleu cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 25

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 27

**Sandwiches come with a choice of a side -
apple cider Brussels sprouts, chef’s rice, mashed potatoes,
asparagus, roasted potatoes, french fries, sweet potato fries*