

Lunch Menu

House Soups & Salads

Cream of Crab
a touch of sherry 7

Maryland Crab
8 vegetables, a little heat 7 Gluten FREE

The BlueStone
warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard dressing 7/9.5

Soup of the Day
please ask your server for details *mkt.*

Caesar Salad
romaine, house dressing,
croutons, parmesan cheese 6/8.5

Entrees

Choose either a small house salad or soup and any entrée for \$22 or \$16

2 Courses - \$22

Chesapeake Bay Rockfish
wild caught and pan seared, finished with tomato-chive beurre blanc
and served with French green beans with roasted shallot butter and
roasted Yukon golds 18 Gluten FREE

Chilled Crab and Shrimp Salad
baby greens, tomatoes,
white balsamic red pepper coulis,
avocado-cilantro purée and deviled eggs 20 Gluten FREE

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

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar 18

Steak Salad
grilled tenderloin medallions, mesclun greens,
tomatoes, cucumbers, Danish blue cheese, Tabasco onions,
brandy-horseradish vinaigrette 19

Tuna Two Ways
sesame crusted and ginger glaze; blackened with
cucumber-wasabi, served with lump crab fried rice
and green beans 16

'Firecracker' Salmon
grilled, spicy teriyaki and soy glaze, green beans and Chef's rice 16

Seafood Club
5oz. fried crab cake, shrimp salad, bacon, lettuce,
tomato, brioche 22

The Crisfield
fresh fish, shrimp & mussels simmered in our tomato
& seafood broth, Italian bread 15

2 Courses - \$16

Provolone Meatball Sandwich
blended beef, veal and pork meatballs, chipotle tomato sauce,
toasted Philly style roll 12

Rotisserie Chicken Salad
chopped romaine, sliced avocado, diced tomatoes, BlueStone bacon,
Danish blue cheese, lemon-Dijon vinaigrette 14

Hot Roasted Turkey Sandwich
on toasted multi grain with brie, grilled sweet potatoes, spinach,
onion, chunky cranberry-mustard glaze 12

Half Pound Black Angus Burger
grilled brioche, bacon or cheese add \$1 each 12

The Reuben
house cured corned beef, griddled rye, Swiss,
Russian dressing, sauerkraut 12

Herb Grilled Salmon Salad
pickled cauliflower and bell peppers, mixed greens, arugula,
whipped feta, grilled pita, cumin red wine vinaigrette 14

Curry Chicken Salad on Croissant
light curry dressed chicken breast, celery, dried cranberries,
red onion, mayo, l&t 12

Health Nut Salad
pan seared deep sea scallops, spinach, farro, toasted almonds,
tomatoes, roasted red peppers,
white balsamic, sliced apples, dried cranberries 14

Shrimp Tacos
fried shrimp, salsa, mango mole, cilantro purée, feta 14

* sandwiches served with a choice of Vegetable du Jour, French Fries or Warm Old Bay Chips

Appetizers

House Cut Calamari
flash fried, sesame mist, Thai dipping sauce 13

Caprese Flatbread
red and yellow tomatoes, parmesan, mozzarella, basil pesto, onion 11

Fried Green Tomatoes
jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 13

Seared Rare Ahi Tuna
Cajun seasoned, cusabi, pickled ginger, cucumber salad 11 Gluten FREE

Many menu items may be modified to
meet gluten free requirements

Join our Email Club! Simply text:
BLUESTONE to 22828

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness