

BlueStone Lunch

Soups

Greens

Small Plates

Roasted Beets + Baby Greens
with spiced pumpkin seeds, red onion,
grainy citrus mustard dressing 8 ^{Gluten}_{FREE}

Traditional Caesar
romaine, house dressing, croutons, parmesan cheese 6 / 8

The Bluestone Salad
warm brown sugar bacon, romaine and baby greens,
pecans, grape tomatoes, honey mustard dressing 7/9.5

Seared Rare Ahi Tuna
Cajun seasoned, cusabi, pickled ginger,
cucumber salad 12 ^{Gluten}_{FREE}

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

Cream Of Crab
a touch of sherry 7.5

Maryland Crab
eight vegetables, house spices (a little heat) 7 ^{Gluten}_{FREE}

Soup Of The Day
Evanor’s concoction mkt

Fried Green Tomatoes
jumbo lump crab meat, shallots, chives,
garlic, lemon beurre blanc 14

Little Jumbos
broiled jumbo lump baby crab cakes,
grainy mustard aioli 16

Booze-Free Refreshers

\$4

Tropical Gentleman
mango syrup, ruby grapefruit, tonic

Orange Cilantro
cilantro simple syrup,
orange juice, ginger beer, lime

Blackberry Lemonade Fizz
blackberry simple syrup, lemonade, soda

Entree Salads

Bowls

Hand Helds

Grilled Cheese and Tomato Soup
cheddar, American, provolone and bacon on grilled
white, served with a cup of chunky tomato soup 12

The Health Nut
deep sea scallops with baby spinach, farro,
sliced apples, dried cranberries, golden raisins,
toasted almonds and shaved red onion tossed in our
balsamic vinaigrette 18

Shrimp Tacos
fried shrimp, salsa, cilantro purée,
mango mole, feta 15

Grilled Salmon Salad
chopped romaine, steamed farm egg,
red onion, smoked salmon ranch,
rye crumb crusted salmon 14

Rotisserie Chicken Salad
chopped romaine, sliced avocado,
diced tomatoes, BlueStone bacon, blue cheese,
lemon-Dijon vinaigrette 17

Steak Burger
hand formed sirloin, bacon,
truffle aioli, crispy Tabasco onions,
espresso rubbed cheddar, garlic-onion roll 14

The Crisfield
fresh fish, shrimp, mussels and potatoes
simmered in our zesty tomato & vegetable broth,
Italian bread 16

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar 19

Icelandic Hot Cod
cayenne and paprika rubbed fresh cod,
flash fried, served on a toasted sesame
seed roll with tartar sauce, bread and butter
pickles and shredded lettuce 15

Steak Salad
grilled tenderloin medallions,
mesclun greens, tomatoes, cucumbers,
Danish blue cheese, Tabasco onions,
brandy-horseradish vinaigrette 21

Warm Veggie Bowl
spinach, farro, red bell peppers,
pickled cucumbers, chickpeas, avocado and
grape tomatoes, white balsamic vinaigrette 11
add chicken 5, shrimp 6, salmon 7, scallops 9

Crab & Shrimp Omelet
jumbo lump crab and Gulf shrimp with
spinach, shallots, three mustard drizzle 18 ^{Gluten}_{FREE}

Curry Chicken Salad
light curry dressed chicken breast,
celery with dried cranberries, onion, mayo,
lettuce and tomato on toasted
ancient grain bread 12

Tuna Taco
sushi grade blackened tuna, stir-fried
vegetables, cucumber wasabi sauce,
3 grilled flour tortillas 13

Chilled Seafood + Avocado Salad
jumbo lump crab meat and shrimp salad,
Old Bay, avocado, baby greens,
heirloom tomatoes,
cucumbers and red onion tossed in our
house honey-mustard vinaigrette 25

Black Angus Burger
half pound, bacon or cheese add \$1
served on grilled brioche 12

Seafood Club
5 oz. fried crab cake, shrimp salad, bacon,
lettuce, tomato, brioche 23

‘Firecracker’ Salmon
a little kick from teriyaki and soy glaze,
grilled, served with Chef’s rice and
green beans with bacon 17

Caprese Flatbread
red and yellow tomatoes, parmesan,
mozzarella, basil pesto, onion 12

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

Sandwiches served with a choice of sides

Warm Old Bay Chips French Fries Chef’s Rice French Green Beans with Bacon Asparagus

Your Event

RED SANGRIA
California Merlot with Oranges, Apples, & Berries
6 glass / 28 pitcher

Contact our Party Ladies- Cara or Lauren
carad@bluestoneonline.net laurens@bluestoneonline.net
or call 410-561-1100

Many menu items may be
modified to meet gluten
free requirements

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

Sunday Breakfast and Lunch,
Dinner featuring 3 for \$39 or \$32

An 18% service charge will be added
to groups of 6 or more