

BlueStone Lunch

Soups Greens Small Plates

Maryland Tomato + Mozzarella

with balsamic vinegar, infused olive oil, ground black pepper 6 / 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

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 7.5

Tuesdays in September 3:00 to 6:30 Half Priced Apps

House Cut Calamari

flash fried, sesame mist, Thai dipping sauce 13

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 15

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}

Our Local Farms Include

Zahradka Farms - *Essex*
Baywater - *Salisbury*
Hummingbird - *Ridgely (across the bridge)*

Springfield Farms - *Monkton*
Richardson's Farm - *White Marsh*
Fresh H2O Farms - *Stevenburg, VA*

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 16

Shrimp Tacos

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

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 14

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 18

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 19

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, served with a tomato-cucumber salad 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 11

Tuna Taco

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

Seafood 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 24

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 22

'Firecracker' Salmon

a little kick from teriyaki and soy glaze, grilled, served with Chef's rice and green beans with bacon 16

Caprese Flatbread

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

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 Tomato-Cucumber Salad

Your Event

RED SANGRIA

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

Contact our Party Ladies- Gara 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