

Welcome to Our House

Lunch Menu

Greens

Reds and Golds

oven roasted beets, mache greens, quinoa-walnut 'granola bar', crispy brie, citrus-mustard vinaigrette 7

The BlueStone Salad

warm brown sugar bacon, baby greens, pecans, grape tomatoes, honey mustard dressing 6.5/9

Simple Salad

chopped romaine, purple cabbage, jicama, carrots, onion, lemon-basil vinaigrette 6 Gluten FREE

House Soups

Soup du Day

daily creations from Mr. Soup, Evenor

Cream Of Crab

a touch of sherry 7.5

Maryland Crab

eight vegetables, house spices with a little heat 7 Gluten FREE

Apple Cider Sangria

6 glass / 28 pitcher

Small Plates

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 11 Gluten FREE

Fried Green Tomatoes

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

Caprese Flatbread

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

House Cut Calamari

flash fried, sesame mist, thai dipping sauce 13

Fried Oysters

saltine crusted with horseradish-sriracha aioli 14

Fish . Sandwiches . Bowls

* sandwiches served with a choice of Today's Chef's Vegetable, French Fries or Warm Old Bay Chips

Chesapeake Bay Rockfish

pan seared, tomato-chive beurre blanc, wild rice pilaf 16.5

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 17

Shrimp Tacos

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

The Reuben

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

Italian Panino

imported capicola and soppressata, parmesan crusted chicken, provolone, marinara, basil pesto on toasted rustic roll 12

Health Nut

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

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 18

Crispy New England Haddock Sandwich

old bay chip encrusted fresh haddock, fried, sesame seed bun, lettuce, tomato, butter pickles, chipotle remoulade 13

Hot Roasted Turkey Sandwich

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

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 15

Tuna Bowl

sesame crusted ahi tuna, seared rare, chili-garlic rice, sweet bell peppers, sriracha remoulade, crispy wontons 13

"Firecracker" Salmon

spicy teriyaki, soy glaze, served with Asian style brussels and chef's rice 16

Half Pound Black Angus Burger

grilled brioche 12
bacon or cheese add \$1 each

The Crisfield

fresh fish, shrimp & mussels simmered in our tomato & vegetable broth, Italian bread 14

Curry Chicken Salad On Croissant

light curry dressed chicken breast, celery, dried cranberries, red onion, mayo, l&t 12

Seafood Club

5 oz fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 21

Lunch Salads

Chilled Crab and Shrimp

baby greens, tomatoes, white balsamic red pepper coulis, avocado-cilantro purée and deviled eggs 19 Gluten FREE

Rotisserie Chicken Salad

chopped romaine, sliced avocado, diced tomatoes, bluestone bacon, blue cheese, lemon-dijon vinaigrette 14

Herb Grilled Salmon Salad

with pickled Mediterranean vegetables, arugula, whipped feta, grilled pita, cumin red wine vinaigrette 14

Desserts

The Hot Brownie • Warm Apple Bundt Cake • Brûlée • Key Lime Pie • Pumpkin Cheesecake

Taharka Bros. - Our Local Ice Cream Maker

Peanut Butter Cup • Chocolate Love • Honey Graham • Vanilla Bean • Toasted Pistachio • Lemon Sorbet

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