# Blue tone Lunch Menu - Week of December 3rd Greens · House Soups

Cream Of Crab a touch of sherry 7.5 Maryland Crab eight vegetables, house spices with a little heat 7 Glucon FREE

Soup du Day daily creations from Mr. Soup, Evenor

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 mixed greens, purple cabbage, jicama, carrots, onion, lemon-basil vinaigrette 6 REE

## Fish . Sandwiches Bowls

\* sandwiches served with a choice of todays vegetable, fries or warm Old Bay chips

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

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

Chesapeake Rockfish pan seared, served with Mediterranean vegetables in a balsamic-ginger vinaigrette and roasted Yukon potatoes 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

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

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

**Grilled Mahi Mahi** shrimp and shiitake sauce, served with roasted butternut squash 13

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

Insalata Carni Italian salad of soppressata, pancetta, capicola and pepperoni, mixed greens and vegetables, shaved provolone, balsamic-citrus vinaigrette 14

**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

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

Rotisserie Chicken Salad mixed greens, 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

## Small Plates

Seared Rare Ahi Tuna Cajun seasoned, cusabi, pickled ginger, cucumber salad 11 FREE 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 Dysters** saltine crusted with horseradish-sriracha aioli 14

Join our Email Club! Simply text: BLUESTONE to 22828

Many menu items may be modified to meet gluten free requirements

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