

BlueStone

Lunch Menu - Week of February 11th

Greens · House Soups

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

Roasted Red Beet Salad mache greens, toasted pistachios and pine nuts, cara cara orange slices, whipped ricotta citrus-mustard vinaigrette 8 Gluten FREE

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

Pear and Blue Cheese Salad bourbon glazed bosc pears, shaved red onion, baby greens, blue cheese, cinnamon-cider vinaigrette 8

Fish · Sandwiches · Bowls

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

Fish and Chips Duckpin beer battered Cod, house rosemary and garlic potato wedges, malt vinegar and honey reduction 15

Chesapeake Rock pan seared, lemon butter sauce, mushroom-tomato ragu, roasted broccoli and potatoes 18

Canadian Salmon with honey chipotle glaze, French beans and roasted shallots 16

Meatballs & Provolone blended beef, veal 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

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

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

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

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

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 15

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 22

*Apple Cider
Sangria*

6 glass / 28 pitcher

Lunch Salads

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 19

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

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

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

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

Many menu items may be modified to meet gluten free requirements

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BLUESTONE to 22828

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