

LUNCH

S O U P S

- CREAM OF CRAB** 7.5 **MARYLAND CRAB** 7
a touch of sherry eight vegetables,
house spices (a little heat) Gluten FREE
- SOUP DU JOUR** 7.5
from master soup maker Evanor

G R E E N S

- SIMPLE SPRING SALAD** 8
heirloom tomatoes, asparagus, sugar snap and snow peas,
arugula, radicchio, radish, Vidalia onion poppy seed
dressing Gluten FREE
- THE BLUESTONE SALAD** 7/9.5
warm brown sugar bacon, romaine and baby greens,
pecans, grape tomatoes, honey mustard dressing
- BERRIES AND BRIE** 8
baby spinach, blue, black and strawberries, crispy brie,
toasted walnuts, balsamic vinaigrette

THE BURGER DEPARTMENT

- BLACK ANGUS BURGER** 12
half pound, bacon or cheese add \$1
served on grilled brioche
- STEAK BURGER** 14
hand formed sirloin, bacon, truffle aioli, crispy Tabasco
onions, espresso rubbed cheddar, garlic-onion roll
- THE SHRIMP BURGER** 12
sautéed Gulf shrimp patty on toasted whole wheat
Kaiser with avocado, red onion and tomato, brushed
with green goddess
- ATLANTIC SALMON BURGER** 13
grilled, Asian sauce, cucumber salad, Dijon dill
remoulade, toasted roll

THIS WEEK'S FISH

- BALTIMORE SOFT CRAB SANDWICH** 17
sautéed, seasoned flour on white toast with lettuce,
tomato and Old Bay remoulade
- GRILLED FRESH HADDOCK TACOS** 13
sautéed poblanos, red and yellow peppers, red onion, flour tortillas,
saffron rice, chili-lime aioli

- ATLANTIC FLOUNDER** 14
pecan crusted, oven roasted, lemon beurre blanc, baby carrots & roasted potatoes

- THE BRUNCH CREPE** 13
scrambled eggs, bacon and onion salsa, Tillamook
cheddar, served with a small spring salad

- AHI TUNA WRAP** 13
lightly blackened tuna, stir fried rice,
horseradish sriracha aioli
- SHRIMP TACOS** 14
fried shrimp, salsa, cilantro purée, mango mole, feta
- HOT ROASTED TURKEY SANDWICH** 12
on multi grain with brie, grilled sweet potatoes,
spinach, onion, chunky-mustard glaze
- CRAB CAKE SANDWICH** 18
potato roll or crackers, cocktail or tartar
- CURRY CHICKEN SALAD ON CROISSANT** 12
light curry dressed chicken breast, celery,
dried cranberries, red onion, mayo, l&t
- SEAFOOD CLUB** 22
5 oz. fried crab cake, shrimp salad, bacon, lettuce,
tomato, brioche
- SHRIMP SALAD WRAP** 15
house sauce, lettuce, tomato, flour tortilla

Sandwiches served with a choice of sides

- WARM OLD BAY CHIPS FRENCH FRIES
CHEF'S RICE ASPARAGUS
CRISPY BRUSSELS SPROUTS VEG OF THE DAY

- SEARED RARE AHI TUNA** 11
Cajun seasoned, cusabi, pickled ginger,
cucumber salad Gluten FREE
- FRIED GREEN TOMATOES** 13
jumbo lump crab meat, shallots, chives, garlic,
lemon beurre blanc
- FRIED OYSTERS** 14
saltine crusted with horseradish-sriracha aioli
- HOUSE CUT CALAMARI** 13
flash fried, sesame mist, Thai dipping sauce

Plates & Bowls

- THE CRISFIELD** 15
fresh fish, shrimp & mussels simmered in our
tomato & vegetable broth, Italian bread
- CAPRESE FLATBREAD** 11
red and yellow tomatoes, parmesan,
mozzarella, basil pesto, onion
- WARM VEGGIE BOWL** 11
asparagus tips, spinach, farro, red bell peppers,
pickled cucumbers, chick peas, avocado and grape
tomatoes, white balsamic vinaigrette
add chicken 5, shrimp 6, salmon 7, scallops 9

Big Salads

- NIKI'S SEAFOOD + AVOCADO SALAD** 20
Old Bay crab and shrimp salad, Hass avocado, baby
greens, heirloom tomatoes, cucumbers and red onion
tossed in our house honey-mustard vinaigrette Gluten FREE
- STEAK SALAD** 19
grilled tenderloin medallions, mesclun greens,
tomatoes, cucumbers, Danish blue cheese,
Tabasco onions, brandy-horseradish vinaigrette
- ROTISSERIE CHICKEN SALAD** 14
chopped romaine, sliced avocado, diced tomatoes,
BlueStone bacon, blue cheese, lemon-Dijon
vinaigrette
- HERB GRILLED SALMON SALAD** 14
pickled cauliflower and bell peppers, mixed greens,
arugula, whipped feta, grilled pita, cumin red wine
vinaigrette

- RED SANGRIA**
6 glass / 28 pitcher

**Congrats To Our
Grads!
Make A Better World!**

Many menu items may be modified to meet
gluten free requirements



Join our Email Club! Simply text:
BLUESTONE to 22828

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

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