

BlueStone

SOUPS + SALADS

Cream Of Crab
a touch of sherry 8

Maryland Crab
eight vegetables, house spices
(a little heat) 7 Gluten FREE

Autumn Squash Salad
apple cider braised delicata squash,
arugula, crumbled goat cheese,
pomegranate seeds,
white miso balsamic vinaigrette 9 Gluten FREE

The BlueStone Salad
warm brown sugar bacon,
romaine and baby greens,
pecans, grape tomatoes,
honey mustard dressing 7/10

Caesar Salad
romaine, house dressing,
croutons, parmesan cheese 6/8

add to your salad:
Salmon 8, Chicken 6, Shrimp 9.
Scallops 12, Steak 15, Tuna 9

BIG SALADS

Steak Salad
grilled tenderloin medallions,
mesclun greens, tomatoes,
cucumbers, Danish blue cheese,
Tabasco onions,
brandy-horseradish vinaigrette 23

Chicken and Avocado Salad
romaine, BlueStone bacon,
avocado, tomatoes, blue cheese,
lemon-Dijon vinaigrette 16

Your Event

Contact our Party Ladies-
Cara or Lauren
carad@bluestoneonline.net
laurens@bluestoneonline.net
or call 410-561-1100

SANDWICHES

House Turkey Sandwich
24 hr brined and slow roasted turkey
breast, honey-thyme glaze,
pepper eggplant spread,
lettuce, tomato, red onion, mayo 12

Mushroom Gyro
braised maitake mushrooms, fried egg,
silken tofu aioli coleslaw,
guava huli huli sauce,
wrapped in a grilled pita 13

Shrimp Tacos
fried shrimp, salsa,
cilantro purée,
mango mole, feta 15

Crab Cake Sandwich
potato roll or crackers,
cocktail or tartar 19

Black Angus Burger
half pound on grilled brioche 13
bacon or cheese add \$1

Seafood Club
5 oz. fried crab cake,
shrimp salad,
bacon, lettuce,
tomato, brioche 23

Three Cheese Grilled Cheese
comes with a cup of
chunky tomato bisque,
cheddar, American,
provolone and bacon
on grilled white bread 12

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

Curry Chicken Salad
light curry dressed chicken breast,
celery with dried cranberries,
onion, mayo, lettuce and tomato
on toasted ancient grain bread 12

**Sandwiches served with
a choice of a side**
Warm Old Bay Chips French Fries
Asparagus Crispy Brussels Sprouts
Vegetable Fried Rice

BlueStone Notes

*In keeping with the Governor's mandate, all patrons are
required to exit the premises by 10 PM*

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you'd like.
 - Bread and water served upon request.
- We are following the CDC guidelines for operations.

Many menu items may be modified to meet gluten free requirements

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

SMALL PLATES + APPETIZERS

Thai Calamari
fresh cut, flash fried,
a mist of sesame and
Thai style dipping sauce 13

Fried Green Tomatoes
jumbo lump crab meat,
shallots, chives, garlic,
lemon beurre blanc 15

Shishi Cauliflower
dusted and fried in rice flour
with sweet shishi sauce 7

Caprese Flatbread
red and yellow tomatoes,
parmesan, mozzarella,
basil pesto, onion 12

Seared Rare Ahi Tuna
Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 12 Gluten FREE

LUNCH MAINS

Doyle's Garden Harvest
marinated portobello mushrooms,
soy, shallots, carrots,
rainbow chard, *Vegan*
toasted pecans, togarashi,
lemon-ginger Aleppo
vinaigrette \$12 Gluten FREE

add citrus yuzu salmon \$8

Tuna Two Ways
sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with vegetable fried rice 16

The Crisfield Stew
shrimp, fish, mussels, potatoes,
zesty tomato and vegetable broth,
Italian bread 16

'Firecracker' Salmon
a little kick from teriyaki and
soy glaze,grilled, served with
vegetable fried rice 17

Apple Cider Sangria
6 glass / 28 pitcher

Join our Email Club!
Simply text: **BLUESTONE**
to **22828**