Welcome to BlueStone
Sunday Menu

We are pleased to offer any house salad or soup, any entree and one of our selected house desserts for $39 or $32

House Soups & Salads

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

Cream of Crab Soup
a touch of sherry 7

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

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

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

3 Courses - $39

Filet Mignon
eight ounce premium beef, served with Yukon gold scalloped potatoes and roasted baby carrots 34 Gluten FREE

Deep Sea Scallops
pan seared, smoked tomato and lemon emulsion, cheddar and goat cheese grit cake, pork belly lardons, spaghetti squash 29

Two Jumbo Lump Cakes
fresh gulf coast jumbos, broiled, served with roasted Yukon gold potatoes and asparagus 34

Ocean and Gulf
crab cake, scallops and shrimp, honey-garlic beurre blanc, saffron cous cous with sautéed vegetables 32

Steak and Cake
five ounce tenderloin and crab cake, mashed potatoes, lemon scented asparagus 35

3 Courses - $32

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

Tuna Two Ways
sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and stir fried brussels 24

'Firecracker' Salmon
spicy teriyaki and soy glaze, grilled, saffron rice, roasted carrots 25

Braised Short Ribs
jalapeño-bacon-cashew crumble, demi glace, sweet potato purée 27 Gluten FREE

Single Jumbo Lump Cake
fresh gulf coast jumbo, broiled, served with roasted Yukon gold potatoes and asparagus 21

New England Swordfish
wild caught, bacon and garlic crusted, oven roasted, cherry tomatoes, arugula, saffron cous cous with sautéed vegetables 25

Mediterranean Branzino
capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 25 Gluten FREE

The Crisfield Stew
fresh fish, scallops, shrimp, mussels and potatoes simmered in tomato and vegetable broth, Italian bread 25

Seafood Club
shrimp salad, crab cake (fried), bacon, L+T, toasted brioche 21

Selected Desserts

Key Lime Pie
graham cracker and cinnamon crust, mango coulis, mint garnish and whipped cream 7

Creme Brûlée
rich vanilla bean, caramelized crust, seasonal berries 7 Gluten FREE

The Hot Brownie
warm house made chocolate brownie, vanilla bean ice cream, whipped cream, cherry on top 8

The Tavern

The Burger
half pound Kansas beef, grilled brioche (add a buck for cheese or bacon) 12

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

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

Steak Salad
mesclun greens, brandy-horseradish vinaigrette, tomatoes, cucumbers, Danish blue cheese, crispy Tabasco onions 18

Rotisserie Chicken Salad
chopped romaine, sliced avocado, diced tomatoes, bluestone bacon, blue cheese, lemon-dijon vinaigrette 16

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar 17

Appetizers

Cider Braised Pork Belly
mustard pan sauce, apple fennel compote 8

Pop's Shrimp Egg Rolls
duck sauce and Chinese hot mustard 6

Ahi Tuna
seared rare, cusabi, pickled ginger, cucumber salad, cajun seasoned 11 Gluten FREE

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

Smoked Trout Deviled Eggs
with chives and black pepper 4 Gluten FREE

Crab and Spinach Dip
lump crab and chopped spinach, parmesan and asiago, warm pitas 12

Apple Cider Sangria
6 / 28

Spaten Oktoberfest Beer -
Imported from Munich - 5 bottle

House Cut Calamari
flash fried, sesame mist, thai dipping sauce 13

Pepperoni Tater Tots
tallegio cheese sauce 6

Fried Oysters
saltine crusted with horseradish-sriracha aioli 14

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

Many menu items may be modified to meet gluten free requirements

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