

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 7.5

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

Chesapeake Bay Rockfish

wild caught rock, almond crusted, served with saffron butter sauce, mushroom-tomato ragout and roasted Yukon gold potatoes 27 Gluten FREE

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

Braised Short Ribs

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

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

Seafood Club

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

New England Swordfish

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

Mediterranean Branzino

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

capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 25 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

The Crisfield Stew

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

Single Jumbo Lump Cake

fresh gulf coast jumbo, broiled, served with roasted Yukon gold potatoes and asparagus 21

'Firecracker' Salmon

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

Selected Desserts

Creme Brûlée

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

The Hot Blondie

a warm chocolate chip cookie covered with hot fudge, vanilla bean ice cream, whipped cream, cherry on top 8

Key Lime Pie

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

The Tavern

Insalata Carni

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

Rotisserie Chicken Salad

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

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

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 15

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 17

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

Appetizers

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 15

Crab and Spinach Dip

lump crab and chopped spinach, parmesan and asiago, warm pitas 12

Pop's Shrimp Egg Rolls

duck sauce and Chinese hot mustard 6

House Cut Calamari

flash fried, sesame mist, thai dipping sauce 13

Southern Shrimp + Grits

bacon jam grits, Cajun shrimp, smoked paprika oil 10 Gluten FREE

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

Apple Cider Sangria

6 / 28

Join our Email Club! Simply text:
BLUESTONE to 22828