

APPS

- SEAFOOD BAKE**
crab, scallops, shrimp,
three cheese blend, crispy pita 13

SEALED RARE AHI TUNA
Cajun seasoned, cusabi, pickled ginger,
cucumber salad 11 Gluten FREE

FRIED GREEN TOMATOES
shallots, chives, garlic, jumbo lump crab meat,
lemon beurre blanc 14
- LITTLE JUMBOS**
broiled jumbo lump baby crab cakes,
grainy mustard aioli 16

STELLA SHRIMP
jumbo Gulf shrimp (5) poached in Stella Artois
broth, Old Bay, white onion and
butter- served with garlic toast 13
- CAPRESE FLATBREAD**
red and yellow tomatoes, parmesan,
mozzarella, basil pesto, red onion 12

HOUSE CUT CALAMARI
flash fried, sesame mist,
Thai dipping sauce 13

POP’S SHRIMP EGG ROLLS
duck sauce and Chinese hot mustard 6

OUR SUNDAY SPECIAL

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

- CREAM OF CRAB SOUP**
a touch of sherry 7.5

ROASTED BEETS + BABY GREENS
with spiced pumpkin seeds, red onion, grainy
citrus mustard dressing 8 Gluten FREE
- MARYLAND CRAB SOUP**
eight vegetables, house spices with a little heat 7 Gluten FREE

CAESAR SALAD
romaine, house dressing, croutons,
parmesan cheese 8
- THE BLUESTONE SALAD**
warm brown sugar bacon, romaine and
baby greens, pecans, grape tomatoes,
honey mustard dressing 7 / 9.5

3 Courses - \$39

- OCEAN AND GULF**
crab cake, scallops and shrimp,
honey-garlic beurre blanc, Chef’s rice
and green beans with shallots,
bacon and rosemary 34

STEAK AND CAKE
five ounce tenderloin and crab cake,
mashed potatoes, lemon scented asparagus 36
- FRESH ALASKAN HALIBUT**
steamed in parchment paper with saffron
rice, green beans and Mediterranean
vegetables (tomatoes, capers,
garlic and black olives) 28

TWO JUMBO LUMP CAKES
broiled, served with roasted potatoes and
French green beans with shallots,
bacon and rosemary 35 Gluten FREE
- FILET MIGNON**
eight ounce premium beef, served with
buttermilk-chive mashed potatoes and
asparagus 35 Gluten FREE

NEW ENGLAND SEA SCALLOPS
served with shiitake mushroom duxelles (finely
chopped), Boursin cheese grits, julienned crispy
beets and lemon beurre blanc 29 Gluten FREE

Sangria
California Merlot with
Oranges, Apples, & Berries
6 / 28

RIBEYE
Creekstone Farms fourteen ounce cut, house rub, roasted potatoes,
creamed spinach and feta, steak sauce on the side 41 Gluten FREE
3 Courses Available for \$45

3 Courses - \$32

- THE CRISFIELD STEW**
fresh fish, scallops, shrimp, mussels and
potatoes simmered in our zesty tomato
and vegetable broth,
Italian bread 26

JUMBO LUMP CAKE
broiled, served with roasted potatoes and
French green beans with shallots,
bacon and rosemary 23

CHICKEN AND CHEVRÈ
herb marinated and grilled chicken
breasts (skin on), soft goat cheese,
sundried tomato and caper butter sauce,
served with sweet potato purée and
yellow squash and zucchini noodles 19 Gluten FREE

SHRIMP LINGUINE
jumbo Gulf shrimp (tails off),
aqua pazza - sauce of tomato, white wine,
fennel, garlic and black olives,
garlic toast 21
- FLOUNDER FRANCAISE**
a popular preparation for many moons....
fresh Ocean City flounder brushed with egg
wash, sautéed, lemon butter sauce,
served with crab fried rice 26

BERKSHIRE PORK SHANK
pasture raised in Burna, Kentucky,
braised low and slow, served with roasted
cipollinionions, balsamic and grape jus, fig jam,
whipped sweet potatoes 25 Gluten FREE

CHILLED SEAFOOD AND AVOCADO SALAD
jumbo lump crab meat and shrimp salad,
Old Bay, avocado, baby greens,
heirloom tomatoes, cucumbers and red onion
tossed in our house
honey-mustard vinaigrette 25

PENNE BOLOGNESE
pasta with black angus beef, basil, garlic,
oregano, plum tomatoes and asiago cheese,
served with garlic toast 17
- ‘FIRECRACKER’ SALMON**
cold water Canadian farmed salmon,
spicy firecracker sauce,
steamed asparagus,
sweet potato purée 25

TUNA TWO WAYS
sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with lump crab fried rice and
zucchini ‘noodles’ 25

ATLANTIC SWORDFISH
grilled, fresh sword with apple cider
gastrique, pumpkin seeds,
pickled pepper gremolata,
butternut squash purée,
stir fried Brussels sprouts 26

SEAFOOD CLUB
shrimp salad, crab cake (fried), bacon,
L+T, toasted brioche 23

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
- HOT BROWNIE**
a warm brownie
covered with hot fudge, vanilla bean ice cream,
whipped cream, cherry on top 8

The Tavern

- ROTISSERIE CHICKEN SALAD**
chopped romaine, sliced avocado,
diced tomatoes, BlueStone bacon,
blue cheese, lemon-Dijon vinaigrette 19

SHRIMP TACOS
fried shrimp, salsa, cilantro purée,
mango mole, feta 15
- STEAK SALAD**
mesclun greens, brandy-horseradish
vinaigrette, tomatoes, cucumbers, Danish blue
cheese, crispy Tabasco onions 21
- BLACK ANGUS BURGER**
half pound Kansas beef, grilled brioche (add
a buck for cheese or bacon) 12

SHRIMP SALAD WRAP
house sauce, lettuce,
tomato, flour tortilla 15