

SEAFOOD DIP

baked crab, scallops, shrimp, three cheese blend, crispy pitas 13

SEARED 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

CHESAPEAKE OYSTERS

6 for \$12
baker's dozen \$24 Gluten FREE

LITTLE JUMBOS

broiled jumbo lump baby crab cakes, grainy mustard aioli 16

BUFFALO CAULIFLOWER

oven roasted, whipped bleu cheese 5

CAPRESE FLATBREAD

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

THAI CALAMARI

fresh cut, flash fried, a mist of sesame and Thai style 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 SALADS AND SOUPS

CREAM OF CRAB SOUP

a touch of sherry 7.5

MARYLAND CRAB SOUP

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

HEIRLOOMS AND BURRATA

tomatoes, fresh basil, shaved red onion, white balsamic vinaigrette, burrata cheese 8 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, ocean scallops and gulf shrimp, served with honey-garlic beurre blanc, wild rice 34

CHILEAN SEA BASS

oven roasted, served with shrimp and spinach risotto, finished with pomodoro sauce 35 Gluten FREE

FILET MIGNON

eight ounce premium beef, served with buttermilk-chive mashed potatoes and asparagus 35 Gluten FREE

STEAK AND CAKE

five ounce tenderloin and crab cake, mashed potatoes, lemon scented asparagus 36

FRESH CHESAPEAKE BAY ROCKFISH

the Maryland season is now underway... oven roasted, tomato-chive beurre blanc, Asian style brussels sprouts, crab fried rice 28

NEW ENGLAND SCALLOPS

from ocean waters off Massachusetts, pan seared, served with lemon beurre blanc, julienned crispy beets and Boursin cheese grits 29

TWIN CRAB CAKES

jumbo lump meat, broiled, served with roasted potatoes and asparagus 35

Red Sangria

6 / 28

RIBEYE

Creekstone Farms fourteen ounce cut, house rub, served with chunky sweet potatoes, green beans with shallots, bacon and rosemary 41 Gluten FREE
3 Courses Available for \$45

BACON-WRAPPED STEAK LOAF

house blended steak, bacon-wrapped, oven roasted, bourbon-shiitake demi glace, served with whipped mashed potatoes, carrots with thyme and honey 25

3 COURSES - \$32

Gluten FREE

BERKSHIRE PORK SHANK

pasture raised in Burna, Kentucky, braised low and slow, served with roasted cipollini onions, balsamic and grape jus, fig jam, sweet potatoes 23 Gluten FREE

'FIRECRACKER' SALMON

cold water Canadian farmed salmon, spicy firecracker sauce, served with steamed bacon & rosemary green beans and wild rice 25

JUMBO LUMP CAKE

jumbo lump meat, broiled, served with roasted potatoes and asparagus 23

SEAFOOD CLUB

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

TUNA TWO WAYS

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and zucchini 'noodles' 25

CHICKEN AND CHEVRÈ

herb marinated and grilled chicken breasts (skin on), soft goat cheese, sundried tomato and caper butter sauce, served with zucchini noodles and rice pilaf 19

GARLICKY SHRIMP LINGUINE

red sauce with tomato, white wine, fennel and garlic, served with warm garlic toast 21

MEDITERRANEAN BRANZINO

oven roasted, served with extra virgin oil, capers, grape tomatoes, a pinch of garlic, steamed asparagus, saffron rice 26 Gluten FREE

THE CRISFIELD STEW

one of our most popular dishes for 18 years... a simmering bowl of shrimp, fish, mussels, scallops and potatoes stewed in a zesty tomato and vegetable broth 26

SELECTED DESSERTS

KEY LIME PIE

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

CRÈME 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

STEAK SALAD

mesclun greens, brandy-horseradish vinaigrette, tomatoes, cucumbers, Danish blue cheese, crispy Tabasco onions 21

TAVERN FARE

SHRIMP TACOS

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

SHRIMP SALAD WRAP

house sauce, lettuce, tomato, flour tortilla 15

ROTISSERIE CHICKEN SALAD

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

CERTIFIED BLACK ANGUS BURGER

half pound on grilled brioche 12
bacon or cheese add \$1

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

Join our Email Club! Simply text:
BLUESTONE to 22828