

# 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

## Soups & Greens

- Maryland Crab Soup

8 vegetables, house spices (a bit spicy) 6

Gluten FREE
- Cream of Crab

a touch of sherry 6
- The BlueStone

warm brown sugar bacon, baby greens, pecans, grape tomatoes, honey mustard dressing 6/9

- Spring Greens

with English peas, carrots, radish, shaved parmesan, tomato and black pepper vinaigrette 7

Gluten FREE
- Berries + Crispy Goat Cheese

micro greens, compressed strawberries, blueberries, almond crusted goat cheese crouton, peach-mango vinaigrette 8

## Selected Desserts

- The Hot Brownie

warm house made chocolate brownie, vanilla bean ice cream, whipped cream, cherry on top 8
- Key Lime Pie

graham cracker and cinnamon crust, mango coulis, mint garnish & whipped cream 7
- Creme Brûlée

rich vanilla bean, caramelized crust, black, blue and strawberries 7

Gluten FREE

## Summery Drinks

- House Made Red Sangria

6 glass / 28 pitcher 8
- Fresh Squeezed Deep Eddy Orange Crush

8
- Grapefruit Crush

8
- Mojito

8
- Crazy John's Golden Margarita

13

## Three Courses - \$39

- First of the Season Soft Shell Crabs

fresh from the Carolinas... 'whale' soft crabs (2), pan roasted with seasoned flour, lemon beurre blanc, served with corn pudding and asparagus 32
- Filet and Cake

5 oz tenderloin and crab cake, served with buttermilk-chive mashed potatoes and asparagus with lemon scented extra virgin oil 35

- Ocean and Gulf

jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc, saffron rice, sweet roasted carrots 32

- Filet Mignon

8-oz tenderloin, mashed potatoes, asparagus with lemon scented extra virgin oil (béarnaise on side) 33

Gluten FREE

- Deep Sea Scallops

pan seared, served with cauliflower purée, crumbled bacon and herbs, snap peas, carrots, honey-dijon vinaigrette 29

Gluten FREE

- Jumbo Lump Crab Cakes

two jumbo lump crab cakes, broiled, served with asparagus and corn pudding 33

- Roasted Day Boat Halibut

harvested from the North Atlantic; red pepper and harissa marinated, panko crusted, served with avocado-pea puree, pesto, watercress and radish salad, corn and pancetta succotash 27

## Three Courses - \$32

- Baby Back Ribs

slow roasted pork ribs, sweet and tangy bbq glaze, served with corn pudding 24
- Single Jumbo Lump Crab Cake

jumbo lump crab cake, broiled, served with asparagus and corn pudding 20
- Mediterranean Branzino

with capers, Kalamata olives, sliced garlic, tomatoes, extra virgin Greek olive oil, served with roasted potatoes, sugar snap peas and carrots (farm raised) 25

Gluten FREE

- Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with lump crab fried rice and crispy brussels 24

Gluten FREE

- Cold Water Canadian Salmon

'firecracker' glaze of teriyaki and soy, grilled, served with crispy brussels sprouts and rice pilaf (farm raised) 24

- The Crisfield Stew

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

- Chicken Tuscan

sun dried tomato-spinach cream sauce, served with mashed potatoes and green beans 18

Gluten FREE

## Share Plates & Appetizers

- Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 15
- Caprese Flatbread

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

- Fried Green Tomatoes

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

- Medina's Guacamole

sweet corn, cilantro, lime, feta, tomatoes, red onion, warm tri-colored chips 8

- Crab and Spinach Dip

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

- Fresh Calamari

flash fried, sesame mist, Thai dipping sauce 13

- Ahi Tuna

seared rare, cusabi, pickled ginger, cucumber salad, Cajun seasoned 11

Gluten FREE

- Boardwalk Shrimp

crispy gulf shrimp, served in a beach basket with fiery ghost chili and cooling passion fruit sauces 9

## From The Tavern

- Chilled Crab and Shrimp Salad

jumbo lump, gulf shrimp, baby greens, white balsamic dressing, garnished with red pepper coulis, avocado-cilantro purée and deviled eggs 18

Gluten FREE

- Gulf Shrimp Tacos

fried shrimp, tri-colored pepper salsa, cilantro purée, mango mole, feta cheese 13

- Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 16

- Certified Black Angus Burger

half pound of premium Kansas beef on grilled brioche (add \$1 for bacon or cheese - swiss, bleu, provolone, american, cheddar) 11.5

- Seafood Club

our 5 oz crab cake (fried), shrimp salad, applewood bacon, lettuce, tomato on brioche 21

- Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 18

- Shrimp Salad Wrap

with house sauce, lettuce, tomato and flour tortilla 14

Many menu items may be modified to meet gluten free requirements

Join our Email Club! Simply text: BLUESTONE to 22828