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) 7 Gluten FREE

Cream of Crab a touch of sherry 7

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

Heirloom Tomatoes + Burrata Salad
mixed baby greens, fresh basil, red onions, burrata cheese, white balsamic vinaigrette 8 Gluten FREE

Arugula + Crispy Chevré
medallions of crispy goat cheese, pesto vinaigrette and balsamic reduction, toasted almonds, strawberries 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

Orange Crush 8

Grapefruit Crush 8

Mojito 8

John's Golden Margarita 13

Many menu items may be modified to meet gluten free requirements

Three Courses - $39

Chesapeake Bay Soft Shells
'whale' soft crabs (2), pan roasted with seasoned flour, lemon beurre blanc, served with corn pudding and asparagus 29

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, served with garlicky green beans and saffron rice 32

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

New England Scallops with Street Corn
deep sea scallops harvested off New Bedford, Massachusetts, served with Mexican street corn... cojito cheese, bell peppers, chili spice, shrimp infused olive oil, cilantro-lime vinaigrette 29 Gluten FREE

Jumbo Lump Crab Cakes
two jumbo lump crab cakes, broiled, served with asparagus and corn pudding 34

Three Courses - $32

Baby Back Ribs
slow roasted, meaty pork ribs with a sweet and tangy bbq glaze, served with corn pudding and tomato-cucumber-onion salad 25

Grilled Mahi Mahi
served with a peach-bourbon glaze, corn succotash, watermelon and cantaloupe salsa 24 Gluten FREE

Single Jumbo Lump Crab Cake
jumbo lump crab cake, broiled, served with asparagus and corn pudding 21

Mediterranean Branzino
with capers, Kalamata olives, sliced garlic, tomatoes, extra virgin Greek olive oil, served with roasted potatoes, summer succotash (farm raised) 25 Gluten FREE

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

Cold Water Canadian Salmon
'firecracker' glaze of teriyaki and soy, grilled, served with green beans 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

Pollo Cabo
guajillo and ghost chili rubbed chicken, saffron rice, corn and black bean salsa, tillamook cheddar, pickled red onions, orange crema, served in a HOT cast iron skillet (the dish carries a little heat) 21 Gluten FREE

BlueStone

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

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

Fresh Calamari
flash fried, sesame mist, Thai dipping sauce 13

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

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

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 17

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, crispy Tabasco onions, brandy-horseradish vinaigrette 18

Shrimp Salad Wrap
with house sauce, lettuce, tomato & flour tortilla 14

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