

# 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

## Three Courses - \$39

**Chesapeake Bay Soft Shells**  
two pan roasted softies from the bay 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, 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) 34 Gluten FREE

**New England Deep Sea Scallops**  
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

**Maryland Rockfish** grilled local rock, summer  
vegetable sauté, heirloom tomato and white bean ragu,  
brown-butter-basil vinaigrette 29 Gluten FREE

## Three Courses - \$32

**Baby Back Ribs** slow roasted, meaty pork ribs  
with a sweet and tangy bbq glaze, fries 23

**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,  
asparagus (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

**Fresh Alaskan Sockeye Salmon**  
oven roasted, sautéed vegetables, garlic and caper lemon  
oil, lemon beurre blanc 25 Gluten FREE

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

## Share Plates & Appetizers

**Basket of Crab Balls** lump crab meat,  
Old Bay remoulade (fried) 9.5

**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

**Gulf Shrimp Tacos**  
fried shrimp, tri-colored pepper salsa, cilantro purée,  
mango mole, feta cheese 14

**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 15

**Chef's Chopped Chicken Salad**  
house rub, oven roasted chicken breasts with rotisserie  
chicken, chopped romaine, sliced avocado, BlueStone  
bacon, Danish blue cheese, diced tomatoes, chopped  
egg, lemon-Dijon vinaigrette 16