

# 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

## House Soups & Salads

**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

**Tomato + Burrata Salad**  
cherry heirloom tomatoes, burrata cheese, basil, evoo, white balsamic 9 Gluten FREE

**Arugula + Goat Cheese**  
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, seasonal berries 7 Gluten FREE

House Made Red Sangria  
6 glass / 28 pitcher

California Rosé 8.5 / 32

## Three Courses - \$39

**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

**Deep Sea Scallops**  
harvested off the Massachusetts coast, pan seared, served with smoked tomato and lemon emulsion, cheddar and goat cheese grit cake, spaghetti squash, pork belly lardons 29

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

**Filet Mignon** 8oz, tenderloin, mashed potatoes, asparagus, béarnaise (on side) 34 Gluten FREE

## Three Courses - \$32

**Atlantic Swordfish** oven roasted, wild caught sword, bacon and garlic crusted with heirloom cherry tomatoes and arugula, served with lemon scented asparagus 25 Gluten FREE

**Beef Short Ribs**  
bourbon braised short ribs, candied jalapeño and bacon cashew crumble, demi-glaze, sweet potato purée 27 Gluten FREE

**Baby Back Ribs** slow roasted meaty pork ribs, 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

**‘Firecracker’ Salmon**  
sustainable Canadian farmed salmon, grilled, glazed with spicy teriyaki and soy, served with green beans and today’s rice 25 Gluten FREE

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

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

## Appetizers Share Plates

**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

**Pop’s Shrimp Egg Rolls**  
duck sauce and Chinese hot mustard 6

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

**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) 12

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

**Shrimp Salad Wrap**  
Gulf shrimp, lettuce, tomato, house sauce, flour tortilla 15

**Roasted Chopped Chicken Salad**  
pulled rotisserie seasoned chicken, BlueStone bacon, chopped romaine, sliced avocado, Danish blue cheese, diced tomatoes, lemon-Dijon vinaigrette 16

**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

\*Sundays - Dinner Menu is Offered All Day / Night (Select lunch items are available)

Many menu items may be modified to meet gluten free requirements

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