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MARYLAND CRAB SOUP
lump crab, house spices, a little heat 7 Gluten FREE

CREAM OF CRAB SOUP
lump crab, dash of sherry 8

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AUTUMN SQUASH SALAD
apple cider braised delicata squash, arugula, crumbled goat cheese, pomegranate seeds, white miso balsamic vinaigrette 9 Gluten FREE

THE BLUESTONE SALAD
warm brown sugar bacon, baby greens, pecans, grape tomatoes, honey mustard dressing 7/10

TRADITIONAL CAESAR
romaine, shaved parmesan, sourdough croutons 8

BlueStone

SMALL PLATES

SHISHI CAULIFLOWER
dusted in rice flour and fried, with sweet shishi sauce 7

FRIED GREEN TOMATOES
lemon beurre blanc, jumbo lump crab, shallots, chives 15

SEARED RARE AHI TUNA
Cajun seasoned, cusabi, pickled ginger, cucumber salad 11 Gluten FREE

HOUSE CUT CALAMARI
flash fried, sesame mist, Thai dipping sauce 13

CAPRESE FLATBREAD
red & yellow tomatoes, parmesan, mozzarella, basil pesto, red onion 11

SEAFOOD BAKE
crab, scallops, shrimp, three cheese blend, crispy pitas 14



DEEP SEA SCALLOPS
pan seared, cauliflower purée and florets, tamarind brown butter sauce, golden raisins 29

MEDITERRANEAN RAINBOW TROUT
capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 22 Gluten FREE

CHESAPEAKE ROCKFISH
pan seared skin-on, bok choy, hen of the woods mushrooms, miso, sake, chili-lime splash 29

'FIRECRACKER' SALMON
farmed cold water salmon, spicy sauce, served with crab fried rice 24

TWO WAY TUNA
half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 26

BIG SALADS

CHICKEN AND AVOCADO SALAD
romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 16

STEAK SALAD
blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

ENTREES

CHEF'S TURKEY PLATO
slow roasted and brined for 24 hrs, sliced, cranberry mostardo, pepper spread with a kick, mashed potatoes, asparagus 18 Gluten FREE

CRAB CAKES
twin cakes with roasted potatoes, crispy brussels 35
Single Cake 24

SLOW COOKED MEATY RIBS
roasted pork ribs, bbq sauce, buttermilk-chive mashed potatoes, asparagus 24 Gluten FREE

FILET & CAKE
five ounce steak & jumbo lump cake, with mashed potatoes & sautéed carrots, parsnips & celery roots 36

ROASTED CHICKEN
two skin-on, bone-in breasts, sautéed carrots, parsnips and celery roots, chicken jus 22

HANGER STEAK FRITES
Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 26

OCEAN AND GULF
crab cake, scallops, shrimp, roasted reds, crispy brussels, honey-garlic beurre blanc 34

CRISFIELD STEW
loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26

FILET MIGNON
eight ounce cut, buttermilk-chive whipped potatoes, lemon scented asparagus 36 Gluten FREE

DOYLE'S GARDEN HARVEST
marinated portobello mushrooms, soy, shallots, carrots, rainbow chard, toasted pecans, togarashi, lemon-ginger Aleppo vinaigrette \$12 Gluten FREE

add citrus yuzu salmon \$8

Vegan

Sandwiches - Tacos - Wraps

SHRIMP SALAD WRAP
flour tortilla, house sauce, lettuce and tomato 15

CRAB CAKE SANDWICH
potato roll or crackers, choice of cocktail or tartar sauce 19

HOUSE TURKEY SANDWICH
24 hr brined and slow roasted turkey breast, honey-thyme glaze, pepper spread with a kick, lettuce, tomato, red onion, mayo 12

SEAFOOD CLUB
fried crab cake, shrimp salad, blt, brioche 23

CRISPY GULF SHRIMP TACOS
w/ salsa, cilantro purée, mango-mole, feta 15

HALF POUND BLACK ANGUS BURGER
on grilled brioche, (add \$1 for bacon or cheese) 13

**Sandwiches come with a choice of a side - Asianesque brussels sprouts, mashed, asparagus, roasted potatoes, fries or roasted roots: carrots, parsnips and celery roots*

BlueStone Notes

In keeping with the Governor's mandate, all patrons are required to exit the premises by 10 PM

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you'd like.

- Bread and water served upon request.
- We are following the CDC guidelines for operations.

Apple Cider Sangria
6 glass / 28 pitcher

Many menu items may be modified to meet gluten free requirements

For groups of 6 or more - an 18% service charge will be added to your check
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