



**Restaurant
Week
Sunday
Menu
-Dinner Menu
All Day**

We are pleased to offer any house salad or soup, any entree and one of our selected house desserts for \$39 or \$32.

GF Gluten Free

Many menu items may be modified to meet gluten free requirements

Join our email club by simply texting: **BLUESTONE** to **22828**

Meet our Party People- Cara and Lauren. They Will Make Sure Your Event at BlueStone Puts A Smile On Your Face. bluestoneonline.net or 410-561-1100

All Day Tuesdays Half Price Bottle Wine

Wednesdays- Oyster Night! Featuring... 'Buck-A-Shuck'

**Please note that menus items are subject to change seasonally.

*Sundays - Dinner Menu is Offered All Day / Night

Soups & Greens

MARYLAND CRAB SOUP **GF** 6
eight vegetables, house spices (a bit spicy)

CREAM OF CRAB SOUP 6
lump crab, a touch of sherry

BOSC and BLUE 8
European Bosc pears poached in port wine, arugula and mixed baby greens, Danish blue cheese, English walnuts, red onion, white balsamic vinaigrette

WILD CHESAPEAKE BAY OYSTERS **GF** 9 / 17
mild, light brine, meaty

THE BLUESTONE 6 / 9
warm brown sugar bacon, baby greens, pecans, tomatoes, mustard and honey vinaigrette

REDS and GOLDS BEET SALAD 8
golden and red beets, baby greens, toasty pistachios, mandarin supremes, shaved red onion, citrus grainy mustard, warm goat cheese medallion

Today's Oysters

DELAWARE BAY FRIED OYSTERS 14
saltine crusted, flash fried, sriracha aioli

VIRGINIA CHINCOTEAGUES **GF** 10 / 19
Tom's Cove aquaculture- briny, clean ocean finish

Three Courses for \$39

FILET and CAKE 35
five ounce tenderloin and crab cake, served with buttermilk-chive mashed potatoes and asparagus

WILD ROCKFISH **GF** 29
lemon, thyme, garlic marinade, pan seared, sea salt, cracked black pepper, Dijon & white wine creamed leeks, asiago scallop potatoes, asparagus with Meyer lemon EVOO

FILET MIGNON **GF** 33
8-oz tenderloin, mashed potatoes and asparagus with lemony EVO (béarnaise on side)

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

NEW ENGLAND DEEP SEA SCALLOPS **GF** 29
pan seared served with sweet potato purée, creamed spinach and toasted almonds

JUMBO LUMP CRAB CAKES 33
two jumbo lump cakes, broiled, served with roasted potatoes and asparagus with lemony EVO

Three Courses for \$32

CARIBBEAN MAHI MAHI 25
plantain crusted and pan seared, blackened island shrimp, mango-pineapple salsa, saffron rice, garlicky green beans

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

GRILLED CHICKEN TUSCAN **GF** 18
skin on breasts marinated in oregano, garlic and oil with Italian style sun-dried tomato and spinach cream sauce, served with mashed potatoes, garlicky green beans

MEDITERRANEAN BRANZINO **GF** 25
with capers, Kalamata olives, sliced garlic, tomatoes, extra virgin Greek olive oil, served with Yukon golds, honey thyme roasted carrots (farm raised)

HERB BRAISED SHORT RIB 22
braised in red wine, tamarind and lemon grass, served with sweet potato puree, cipollini onions and cremini mushrooms

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

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

SINGLE JUMBO LUMP CRAB CAKE 21
herbs and spices, broiled, served with roasted potatoes and asparagus with lemony EVO

Restaurant Week Selected Desserts

THE BLONDIE 8
warm chocolate and butterscotch chip cookie, covered with hot fudge, vanilla ice cream and whipped cream

CRÈME BRÛLÉE **GF** 7
rich vanilla bean, caramelized crust, black, blue and strawberries

KEY LIME PIE 7
graham cracker and cinnamon crust, mango coulis, mint garnish and whipped cream

Snacks & Apps

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

FRIED GREEN TOMATOES 14
shallots, chives, garlic, jumbo lump crab meat, lemon beurre blanc

CRABBY SPINACH 12
lump crab and chopped spinach, parmesan and asiago, warm pitas- nice share plate

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

SEARED RARE AHI TUNA **GF** 11
cusabi, pickled ginger, cucumber salad, Cajun seasoned

Tavern Fare

SEAFOOD CLUB 23
our 5 oz. crab cake (fried), shrimp salad, applewood bacon, lettuce, tomato on brioche

TENDERLOIN SALAD 18
grilled petite medallions, baby greens, grape tomatoes, bleu cheese crumbles, roasted onions, white balsamic dressing, sun-dried tomatoes, basil & garlic, garnish of crispy Tabasco onions

CERTIFIED BLACK ANGUS BURGER 11.25
half pound of premium Kansas beef on grilled brioche - (add a buck for bacon or cheese-Swiss, Bleu, Provolone, Cheddar, American)

CRISPY GULF SHRIMP TACOS 13
three flour tortillas, fried shrimp, tri-colored pepper salsa, cilantro purée, mango mole, feta cheese

CRAB CAKE SANDWICH 18
potato roll or crackers, cocktail or tartar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness