

Small Plates

- Calamari** - flash fried, southeast Asian sauce 13
Ahi Tuna - seared rare, Cajun spices, wasabi cucumber, pickled ginger 12 Gluten FREE
Caprese Flatbread - tomatoes, parmesan and mozzarella, pesto, onion 12
Fried Green Tomatoes - lemon beurre blanc, jumbo lump crab, shallots, chives 15
Pop's Shrimp Egg Rolls - duck sauce and Chinese hot mustard 9
Baked Crab, Scallops and Shrimp Dip - three cheese blend, crispy pita bread 14

OUR SUNDAY SPECIAL

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

House Greens and Soups

- BlueStone Salad** - warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 7 / 10
Arugula Salad with Crispy Goat Cheese - red grapes, pesto vinaigrette, toasted almonds 9
Traditional Caesar - romaine, shaved parmesan, sourdough croutons 8
Maryland Crab - lump crab, house spices, a little heat 7 Gluten FREE
Cream of Crab - lump crab, dash of sherry 8

Entrees

3 Courses - \$39

- Chesapeake Rockfish** - pan seared skin-on, bok choy, hen of the woods mushrooms, miso, sake, chili-lime splash 29
Crab Cakes - twin cakes with roasted potatoes, crispy brussels 35
Filet & Cake - five ounce steak & jumbo lump cake, with mashed potatoes & sautéed carrots, parsnips & celery roots 36
Deep Sea Scallops - pan seared, cauliflower purée and florets, tamarind brown butter sauce, golden raisins 29 Gluten FREE
Two Way Tuna - half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, crab fried rice 26
Crisfield Stew - loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26
Ocean and Gulf - crab cake, scallops, shrimp, roasted reds, crispy brussels, honey-garlic beurre blanc 34
Filet Mignon - eight ounce cut, buttermilk-chive whipped potatoes, lemon scented asparagus 36 Gluten FREE

3 Courses - \$32

- Single Crab Cake** - 5 oz. cake with roasted potatoes, crispy brussels 24
Slow Cooked Meaty Ribs - roasted pork ribs, bbq sauce, buttermilk-chive mashed potatoes, asparagus 24 Gluten FREE
Roasted Chicken - two skin-on, bone-in breasts, sautéed carrots, parsnips and celery roots, chicken jus 22
'Firecracker' Salmon - farmed cold water salmon, spicy sauce, served with crab fried rice 24
Seafood Club - fried crab cake, shrimp salad, blt, brioche 23
Steak Salad - blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

Select Desserts

- Hot Brownie** - a warm brownie covered with hot fudge, vanilla bean ice cream, whipped cream, cherry on top 8
Creme Brulee - rich custard with caramelized crust and seasonal berries 7 Gluten FREE
Key Lime Pie - graham cracker and cinnamon crust, mango coulis, mint garnish, whipped cream 7

Tavern Fare

- 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
Shrimp Salad Wrap - flour tortilla, house sauce, lettuce and tomato 15
Crab Cake Sandwich - potato roll or crackers, choice of cocktail or tartar sauce 18
Chicken & Avocado Salad - romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 19

*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

- 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.

Join our email club for updates. Simply text: BLUESTONE to 22828

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
 Please alert your server of any allergies