

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
- Baked Crab, Scallops and Shrimp Dip** - three cheese blend, crispy pita bread 14
- Shishi Cauliflower** - dusted in rice flour and fried, with sweet shishi sauce 7

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
- 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

Take Home a \$10
Cook @ Home Crab Cake
After Dinner!
(ask your server for details)

Apple Cider Sangria
6 glass / 28 pitcher

Entrees

3 Courses - \$39

- Chesapeake Rockfish** - pan seared, skin-on, topped with blue crab, chili lime splash, saffron rice, asparagus 29
- Crab Cakes** - twin cakes with roasted potatoes, crispy brussels 35
- Filet & Cake** - five ounce steak & jumbo lump cake, with mashed potatoes & asparagus 36
- Deep Sea Scallops** - pan seared, cauliflower purée and florets, tamarind brown butter sauce, golden raisins 29 Gluten FREE
- 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
- Hanger Steak Frites** - Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 26
- Slow Cooked Meaty Ribs** - roasted pork ribs, bbq sauce, buttermilk-chive mashed potatoes, asparagus 24 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
- 'Firecracker' Salmon** - farmed cold water salmon, spicy sauce, served with saffron rice and crispy brussels sprouts 24
- Seafood Club** - fried crab cake, shrimp salad, blt, brioche 23
- Chicken Francaise** - egg dipped fried chicken breasts, white wine, lemon juice, asparagus and roasted potatoes 18
- Steak Salad** - blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

Select Desserts

Hot Brownie 8 - Key Lime Pie 7 - Eggnog Creme Brulee 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, or fries*

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.
- Bread and water served upon request.
- This menu is for one time use. Please take with you if you'd like.
- 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