

# BlueStone

## Welcome to BlueStone & Winter- Restaurant Week

January 12th -  
February 3rd

Your choice of any  
house salad or  
soup, any entree  
and one of our  
selected desserts  
for \$32 or \$39.

**MARYLAND CRAB SOUP** <sup>GF</sup> 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** <sup>GF</sup> 9 / 17  
mild, light brine, meaty

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

**WILD ROCKFISH** <sup>GF</sup> 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** <sup>GF</sup> 33  
8-oz tenderloin, mashed potatoes and  
asparagus with lemony EVO (béarnaise on side)

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

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

**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** <sup>GF</sup> 11  
cusabi, pickled ginger, cucumber salad, Cajun seasoned

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

### Soups & Greens

**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

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

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

### Three Courses for \$39

**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** <sup>GF</sup> 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

**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

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

**CRÈME BRÛLÉE** 7 <sup>GF</sup>  
rich vanilla bean, caramelized crust, black, blue and strawberries

### Snacks & Apps

### 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

<sup>GF</sup> Gluten Free

Many menu items  
may be modified to  
meet gluten free  
requirements

Join our email club-  
Text: **BLUESTONE** to  
22828

Meet our Party  
People- Cara and  
Lauren.  
They Will Make Sure  
Your Event at  
BlueStone Puts A  
Smile On Your Face.

All Day Tuesdays Half  
Price Bottle Wine

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