



**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](http://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