

Valentine's Day

Dragon's Kiss

Stoli Ohranj, Cointreau, dragonfruit syrup, lime and cranberry 14

Chocolate Strawberry

Wheatley vodka, Baileys chocolate, Mozart chocolate, strawberry, cream 13

House Soups & Greens

Maryland Crab

lump crab, house spices, a little heat 8

Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 13

BlueStone Salad

warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 10 / 13

Cream of Crab

lump crab, dash of sherry 9

Arugula & Goat Cheese

fried goat cheese medallions, toasted pine nuts, strawberries, balsamic glaze, pesto vinaigrette 13

Small Plates

Seared Rare Ahi Tuna

cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Baked Lobster & Shrimp Scampi

fresh Maine lobster, jumbo shrimp, garlic butter, garlic toast 28

Shi Shi Cauliflower

dusted and fried in rice flour with sweet garlic chili sauce 12

Caprese Flatbread

tomatoes, parmesan and mozzarella, basil pesto, onion 14

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Crab & Spinach Dip

crab, spinach, parmesan and asiago cheese, crispy pitas 18

Buffalo Chicken Flatbread

roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 16

Calamari

flash fried, southeast Asian sauce and marinara 16

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Fried Oysters

apple and celery root slaw, lemon garlic aioli 17

Fried Green Tomatoes

jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 19

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

Valentine's Day Specials

Chilean Sea Bass

pan seared, tomato dill sauce, haricot verts and shallots, chef rice 42

New Zealand Lamb Chops

roasted garlic mashed potatoes, haricot verts, lamb jus 37

Fish Market

Stuffed Flounder

house crab cake stuffed and baked, topped with lemon beurre blanc, crispy leeks; vegetable fried rice, lemon scented asparagus 39

'Firecracker' Salmon

farmed cold water salmon, spicy sauce, saffron rice, apple cider brussels sprouts 26

Chesapeake Rockfish

pan seared, shiitake mushrooms, onions, carrots, Swiss chard, ginger soy soubise sauce 32

Two Way Tuna

half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 28

Grilled Branzino

blistered skin-on, puttanesca topping, Chef's rice, asparagus 26

Entrees

Crab Cakes

twin cakes with roasted potatoes, apple cider brussels sprouts 48
Single Cake 29

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, Béarnaise, mashed potatoes, apple cider brussels sprouts 68

Crisfield Stew

loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 29

Linz Farms Ribeye

14 oz. natural beef ribeye, house rub, lemon scented asparagus, roasted potatoes 63

Ocean & Gulf

jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc, roasted potatoes, asparagus 39

Filet Mignon

8 oz. center cut, Béarnaise, mashed potatoes, lemon scented asparagus 58

Chicken Francaise

egg dipped, pan sautéed chicken breasts, white wine, lemon juice, roasted potatoes, green beans 24

Pork Porterhouse

14 oz. bone-in pork porterhouse, burnt honey-mustard seed glaze, mashed potatoes 26

Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops tossed with cavatappi, asparagus & fire roasted tomatoes in a spicy garlic cream sauce 32

Hanger Steak

Creekstone Farms, 8 oz. sliced, chimichurri, mashed potatoes, chef recommended med-rare 39

Beef Short Rib

slow braised, beef demi-glaze, onions, mushrooms, mashed potatoes 32

Deep Sea Scallops

pan seared, lemon-basil risotto, shallot and watercress salad 29

Braised Lamb Shank

domestically raised, manchego sweet potato puree, lamb jus 34

Add to your entree:
5 oz. Crab Cake 24

SHAREABLE SIDES

Crab Fried Rice 11
Six Cheese Mac & Cheese 12

Lemon Scented Asparagus 8
Bacon & Bleu Cheese Brussels Sprouts 10



WINES BY THE GLASS

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

"Butter" By Jam, chardonnay,
California 11.5 / 43

Origin, chardonnay,
Napa, California 9.5 / 36

Sonoma Cutrer, chardonnay,
California 12 / 46

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Domaine de Marcé Touraine, sauvignon blanc
Loire Valley, France 11.50 / 43

Chateau Martin Graves Blanc, sémillon &
sauvignon blanc, Bordeaux, France 12 / 46

Raetia, pinot grigio
Cortaccia-Alto Adige, Italy 9.5 / 36

Ruffino, pinot grigio,
Della Venezia DOC, Italy 9.5 / 35

Chateau Ste. Michelle, riesling,
Columbia Valley, Washington 8.5 / 34

Beringer, white zinfandel,
California 7.5 / 28

Dio Fili Xinomavro, rosé,
Siatista, Greece 9 / 34

Red Sangria
8 glass / 37 pitcher

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Hahn, cabernet sauvignon,
Monterey County, California 10.5 / 40

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

Alta Pavina, pinot noir,
Castilla y León, Spain 9 / 34

Jezebel, pinot noir,
McMinnville, Oregon 11.5 / 43

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Domaine L'Arnesque Cotes du Rhone Rouge,
Southern Rhone, France 9 / 35

Caballo Cimarrón, malbec,
Argentina 9.5 / 36

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Michael David, petite petit sirah,
Lodi, California 10 / 38

BUBBLES

Lamarca, Prosecco Sparkling Wine Split, Italy 10

Siema Estate, 'Baby' Prosecco, Veneto, Italy 7 / 20

Chandon, Sparkling Rose Split, California 12

Roederer Estate, Brut, California 56

Moet Chandon, Brut, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2000 Boizel 'Joyau De France' Brut, Champagne, France 155

2010 Dom Perignon Champagne Cuvee, France 290



BOOZE FREE SIPPERS

Blackberry Lemonade Fizz 6

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 12

Ginger Peach Fizz 6

peach syrup, ginger beer, orange juice

Adult it up w/ Deep Eddy Peach vodka 12

Pomegranate Fizz 6

Pomegranate simple syrup, cranberry, lime, ginger beer, soda

Adult it up w/ Deep Eddy orange vodka 12



SPECIALTY COCKTAILS

Cupid's Touch

'Baby' Prosecco, Domaine de Canton, cranberry 11

Bluestone Espresso Martini

Stoli Vanil, cold brew, espresso liquor 15

Dragon's Kiss

Stoli Ohranj, Cointreau, dragonfruit syrup, lime and cranberry 14

Queen Lavender

Empress gin, lavender, elderflower liqueur, lemon 14

Blackberry Whiskey Sour

Buffalo Trace Bourbon, blackberry, lemon juice 15

Chocolate Strawberry

Wheatley vodka, Baileys chocolate, Mozart chocolate, strawberry, cream 13

Apple Harvest Mule

Crown apple, cranberry, lime, blood orange soda, ginger beer 15

Salted Caramel Martini

Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

Cinnamon Old Fashion

Bulleit Rye, bitters, orange, cherry, cinnamon 11

White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

Cucumber Yuzu Refresher

Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

Piña Diablo

Gran Centenario reposado, Patron Citrónge, pineapple, lime, jalapeno 14

Blackberry Bramble

Tanqueray, Chambord, blackberry, lemon 13

COLD PINTS FROM THE TAP



Nanticoke Nectar 7

Key 'Positive Mental Attitude' Pilsner 8

Heavy Seas Well Made Lager 8

Heavy Seas 'Loose Cannon' 6.5

Brewer's Art Resurrection Ale 6.75

Stella Artois 6.75

Guinness 6.25

Yuengling 5

Blue Moon 6.25

Dogfish Head 60 6.5

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Guinness Blonde 5.25

Miller Lite 3.5

Budweiser, Bud Light 4

Coors Light 3.75

Michelob Ultra 4.5

Sierra Nevada 5.25

Tank 7 Farmhouse Ale 7.5

Bold Rock Cider 4.75

Brewer's Art Birdhouse 6

Dogfish Head 90 6.5

Gluten Free:

Redbridge 5.25

Sam Adams 5

New Castle 5

Heineken 4.75

Corona Light 5

Corona 5

Modelo Especial 5

Amstel 4.75

Rolling Rock 4

Non Alcohol:

Heineken 00 5.25

Athletic Golden Ale 5.75

Athletic IPA 5.75

White Claw Hard Seltzers \$5

mango, lime, raspberry, and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

WHITES

REDS