

# LUNCH

## S O U P S

- CREAM OF CRAB** 7.5    **MARYLAND CRAB** 7  
a touch of sherry    eight vegetables,  
house spices -a little heat Gluten FREE
- SOUP DU JOUR** 7.5  
from master soup maker Evanor

## G R E E N S

- SIMPLE SPRING SALAD** 7.5  
heirloom tomatoes, asparagus, sugar snap and snow peas,  
arugula, radicchio, French breakfast radish, Vidalia onion  
poppy seed dressing Gluten FREE
- THE BLUESTONE SALAD** 7/9.5  
warm brown sugar bacon, romaine and baby greens,  
pecans, grape tomatoes, honey mustard dressing
- BERRIES AND BRIE** 8  
baby spinach, blue, black and strawberries, crispy brie,  
toasted walnuts, balsamic vinaigrette

# THE BURGER DEPARTMENT

- BLACK ANGUS BURGER** 12  
half pound, bacon or cheese add \$1  
served on grilled brioche
- STEAK BURGER** 14  
hand formed sirloin, peppered bacon, truffle aioli,  
onion ring, espresso rubbed cheddar, garlic-onion roll
- FARMER FRED'S BURGER** 9  
house made veggie burger with charred pickled  
vegetables, black beans, avocado taziki, wheat roll
- PEPPER POPPIN' CHORIZO BURGER** 13.75  
poblano relish, white cheddar,  
Italian calabria chili aioli, brioche

- THIS WEEK'S FISH**
- GRILLED FISH TACOS** 15  
fresh North Atlantic haddock, soft tortilla shells, red cabbage  
jicama slaw, chili lime drizzle, mango salsa, saffron rice
- MEDITERRANEAN BRANZINO** 15  
capers, Kalamatas, garlic, tomatoes, Greek EVO, roasted potatoes, asparagus
- ATLANTIC SWORDFISH** 16  
pan seared, sundried tomato confit, served with roasted Yukon golds, baby zucchini  
and patty pan squash

## H A N D S

- BRISKET PANINI** 12  
slow roasted and smoked brisket, Swiss cheese,  
horseradish spread, caramelized onions, country white
- SEAFOOD CLUB** 22  
5 oz. fried crab cake, shrimp salad, bacon, lettuce,  
tomato, brioche
- HOT ROASTED TURKEY SANDWICH** 12  
on multi grain with brie, grilled sweet potatoes,  
spinach, onion, chunky-mustard glaze
- CRAB CAKE SANDWICH** 18  
potato roll or crackers, cocktail or tartar
- SHRIMP TACOS** 14  
fried shrimp, salsa, cilantro purée, mango mole, feta
- SHRIMP SALAD WRAP** 15  
house sauce, lettuce, tomato, flour tortilla
- CURRY CHICKEN SALAD ON CROISSANT** 12  
light curry dressed chicken breast, celery,  
dried cranberries, red onion, mayo, l&t
- MEATBALLS & PROVOLONE** 12  
blended beef, veal and pork meatballs, chipotle tomato  
sauce, toasted Philly style roll

## Plates & Bowls

- THE CRISFIELD** 15  
fresh fish, shrimp & mussels simmered in our  
tomato & vegetable broth, Italian bread
- CAPRESE FLATBREAD** 11  
red and yellow tomatoes, parmesan,  
mozzarella, basil pesto, onion
- WARM VEGGIE BOWL** 11  
asparagus tips, spinach, farro, red bell peppers,  
pickled cucumbers, chick peas, avocado and grape  
tomatoes, served with white balsamic vinaigrette  
**add** chicken 5, shrimp 6, salmon 7, scallops 9

## Big Salads

- STEAK SALAD** 19  
grilled tenderloin medallions, mesclun greens,  
tomatoes, cucumbers, Danish blue cheese,  
Tabasco onions, brandy-horseradish vinaigrette
- ROTISSERIE CHICKEN SALAD** 14  
chopped romaine, sliced avocado, diced tomatoes,  
BlueStone bacon, blue cheese, lemon-Dijon  
vinaigrette
- HERB GRILLED SALMON SALAD** 14  
pickled cauliflower and bell peppers, mixed greens,  
arugula, whipped feta, grilled pita, cumin red wine  
vinaigrette
- CHILLED CRAB AND SHRIMP** 20  
baby greens, tomatoes, white balsamic red pepper  
coulis, avocado-cilantro purée and deviled eggs Gluten FREE

## Summery Sips

**RED SANGRIA**  
6 glass / 28 pitcher

**BOOZE FREE COCKTAILS** 4.5

**Lavender Lemonade**  
monin lavender

**Blackberry Fizz**  
blackberry, lime, agave, mint

**Jam-N-Ginger**  
strawberry, ginger beer, soda

## sides

- WARM OLD BAY CHIPS    FRENCH FRIES  
CHEF'S RICE    ASPARAGUS  
CRISPY BRUSSELS SPROUTS    VEG OF THE DAY

## A P P S

- SEARED RARE AHI TUNA** 11  
Cajun seasoned, cusabi, pickled ginger,  
cucumber salad Gluten FREE
- FRIED GREEN TOMATOES** 13  
jumbo lump crab meat, shallots, chives, garlic,  
lemon beurre blanc
- FRIED OYSTERS** 14  
saltine crusted with horseradish-sriracha aioli
- HOUSE CUT CALAMARI** 13  
flash fried, sesame mist, Thai dipping sauce

Many menu items may be modified to meet  
gluten free requirements

BlueStone

Join our Email Club! Simply text:  
**BLUESTONE to 22828**

For groups of 6 or more - an 18% service charge will be added to your check

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