

Summer Restaurant Week!

BlueStone

We are pleased to offer any house salad or soup,
any entree and one of our
selected house desserts for \$39 or \$32

Soups & Greens

Maryland Crab Soup 8 vegetables,
house spices (a bit spicy) 7 Gluten
FREE

Cream of Crab a touch of sherry 7

The BlueStone

warm brown sugar bacon, baby greens, pecans, grape
tomatoes, honey mustard dressing 6/9

Caesar Salad

romaine lettuce, anchovy and garlic house dressing,
croutons and grated parmesan cheese 6/9

Three Courses - \$39

Filet and Cake

5 oz tenderloin and crab cake, served with buttermilk-chive
mashed potatoes and asparagus with lemon scented extra
virgin oil 35

Filet Mignon

8-oz tenderloin, mashed potatoes, asparagus with lemon
scented extra virgin oil (béarnaise on side) 33 Gluten
FREE

Ocean and Gulf

jumbo lump crab cake, deep sea scallops, Gulf shrimp,
honey-garlic beurre blanc, served with garlicky green beans
and saffron rice 32

Jumbo Lump Crab Cakes

two jumbo lump crab cakes, broiled, served with asparagus
and corn pudding 34

New England Scallops with Street Corn

deep sea scallops harvested off New Bedford, Massachusetts, served with Mexican street corn...
cojito cheese, bell peppers, chili spice, shrimp infused olive oil, cilantro-lime vinaigrette 29 Gluten
FREE

Three Courses - \$32

Baby Back Ribs

slow roasted, meaty pork ribs with a sweet and
tangy bbq glaze, served with corn pudding and
tomato-cucumber-onion salad 25

Tuna Two Ways

sesame crusted and ginger glaze; blackened with
cucumber-wasabi, served with lump crab fried rice
and green beans 24

Single Jumbo Lump Crab Cake

jumbo lump crab cake, broiled, served with asparagus and
corn pudding 21

Cold Water Canadian Salmon

'firecracker' glaze of teriyaki and soy, grilled, served with
green beans and rice pilaf (farm raised) 24

Mediterranean Branzino

with capers, Kalamata olives, sliced garlic, tomatoes, extra
virgin Greek olive oil, served with roasted potatoes, summer
succotash (farm raised) 25 Gluten
FREE

The Crisfield Stew

fresh fish, scallops, shrimp, mussels and potatoes simmered
in tomato and vegetable broth, Italian bread 25

Seasonal Chicken Dish

created by our Chef using the seasons freshest ingredients

Selected Desserts

The Hot Brownie

warm house made chocolate brownie, vanilla bean ice
cream, whipped cream, cherry on top 8

Creme Brûlée

rich vanilla bean, caramelized crust, black, blue
and strawberries 7 Gluten
FREE

Key Lime Pie

graham cracker and cinnamon crust, mango coulis,
mint garnish & whipped cream 7

Menu items subject to change. Please visit us at www.bluestoneonline.net or give us a call 410-561-1100 for a current menu.
Lunch options are served from 11:30 - 4:00. Dinner options are served from 4:00 - Close. Sunday - Dinner is served all day.