

## SMALL PLATES

### Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

### Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese, spinach, tomatoes 16

### Caprese Flatbread

red tomatoes, parmesan, mozzarella, basil pesto, onion 14

### Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 13

### Thai Calamari

flash fried, southeast Asian sauce and marinara 16

### Fried Green Tomatoes

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

### Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 13

### Crab & Spinach Dip

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

### Crispy Brie

oven baked brie in a puff pastry, topped with apple and cranberry chutney 14

### Philly Cheesesteak Egg Rolls

aylesbury 11 steak sauce, queso 15

## HAPPENINGS

(Dine In Only)

### \*EVERY SUNDAY -

3 Courses for \$34, \$37, \$47, & More (except holidays)

### \*HAPPY HOUR MONDAY - THURSDAY

3:00 - 6:00 PM

Half Price Appetizers

Half Price Wines by the Glass

(Excludes Sparkling)

### \*MONDAY ALL DAY

### CRAB BALL & OYSTER SPECIAL

\$1.00 Crab Balls

\$1.50 Oysters

## YOUR EVENT

Contact our Party Ladies-  
Lauren or Kelly

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

Many menu items may be modified to meet  
gluten free requirements

A 20% service charge will be added to groups  
of 6 or more, separate checks unavailable

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

## SUNDAY SPECIAL

We are pleased to offer a 3 course option. Choose any house soup or greens,  
entree, and select house dessert

## HOUSE SOUPS & GREENS

### Maryland Crab

lump crab, house spices, a little heat 8

### Cream of Crab

lump crab, dash of sherry 9

### Roasted Beet Salad

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

### Traditional Caesar

romaine, shaved parmesan, sourdough croutons 10

### BlueStone Salad

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

### Arugula & Goat Cheese

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

## ENTREES

### Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake,  
scalloped potatoes, Vietnamese Brussels  
sprouts 68

(\$74 for 3 Course)

### Filet Mignon

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

(\$66 for 3 Course)

### 14 oz Creekstone Ribeye

14 oz. center cut Black Angus, house rub,  
asparagus, scalloped potatoes 63

(\$71 for 3 Course)

### Crab Cakes

twin cakes with roasted potatoes, roasted herb  
vegetable medley: zucchini, squash, red onion,  
bell pepper 48

(\$56 for 3 Course)

### 3 Courses - \$47

### Stuffed Rockfish

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

### Hanger Steak

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

### Veal Oscar

grilled veal medallions, jumbo lump crab,  
asparagus, béarnaise sauce;  
chef recommended medium 38

### Deep Sea Scallops

pan seared, carrot ginger puree, roasted corn  
salsa, hazelnut crumble 35

### 3 Courses - \$37

### Single Crab Cake

5 oz. crab cake with roasted potatoes, roasted  
herb vegetable medley: zucchini, squash, red  
onion, bell pepper 29

### Crisfield Stew

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

### Beef Short Rib

slow braised, beef demi-glace, onions,  
mushrooms, mashed potatoes 29

### Mahi-Mahi

pan seared, lightly blackened, with honey  
garlic glaze, sautéed shrimp, onions,  
peppers; chef's rice and lemon scented  
asparagus 29

### Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops  
tossed with cavatappi, asparagus & fire roasted  
tomatoes in a spicy garlic cream sauce 29

### 3 Courses - \$34

### 'Firecracker' Salmon

farmed cold water salmon, spicy sauce,  
saffron rice and Vietnamese Brussels sprouts 26

### Short Rib Pasta

braised short rib Bolognese sauce, peppers,  
parmesan, penne 25

### Shrimp & Grits

smoked Gouda grits, lightly blackened shrimp,  
Cajun cream sauce with peppers, onions and  
andouille sausage 26

### Two Way Tuna

half sesame crusted with ginger glaze,  
half blackened w/ cucumber wasabi,  
served with crab fried rice 27

### Chicken Francaise

egg dipped, pan sautéed chicken breasts,  
white wine, lemon juice; roasted potatoes,  
roasted herb vegetable medley: zucchini,  
squash, red onion, bell pepper 24

## SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Scalloped Potatoes 9

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

## SELECTED DESSERTS

Seasonal Chocolate Mousse 8 <sup>Gluten FREE</sup> - Key Lime Pie 9 - Seasonal Crème Brûlée 8 <sup>Gluten FREE</sup>



## WINES BY THE GLASS

WHITES

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

**Origin**, chardonnay,  
Napa, California 9.5 / 36

**Sonoma Cutrer**, chardonnay,  
California 12 / 46

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

**Chateau Martin Graves Blanc**, Sémillon,  
sauvignon blanc, 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, Rosé**, Xynomavro, Moschomavro  
Siatista, Greece 9 / 34



## SPECIALTY COCKTAILS

### Banana Split Martini

vanilla and pineapple vodka, creme de banana, creme de cacao 13

### Salted Caramel Martini

Mozart chocolate liqueur, Stoli Salted Karamel,  
salted caramel cream, cinnamon 13

### Queen Lavender

Empress gin, lavender, elderflower liqueur, lemon 14

### Blackberry Whiskey Sour

High West double rye, blackberry, lemon juice 14

### Strawberry Lime Mule

Deep Eddy Lime, strawberry puree, ginger beer, lime 13

### Pear Martini

Grey Goose Pear, cointreau, amaretto, sour 13

### Sarsaparilla Old Fashion

Bulleit Rye, bitters, orange, cherry, Birch beer 14

### Birthday Caketini

Stoli Vanil, white chocolate liqueur, Amaretto 12

### White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

### Cucumber Yuzu Refresher

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

### Tequila Horchata

Gran Centenario reposado, Rumchata, amaretto, cinnamon 13



**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

**Aresti**, pinot noir,  
Valle de Curico, Chile 9 / 34

**Jezebel**, pinot noir,  
Mcminville, Oregon 11.5 / 43

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

**Domaine l'Arnesque Cotes du Rhone Rouge**, Grenache  
France 9 / 35

**Alamos**, malbec,  
Argentina 8.5 / 32

**19 Crimes**, red blend,  
Southeastern Australia 8.5 / 34

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

Red Sangria  
8 glass / 37 pitcher

REDS

## BUBBLES

(not included in half price promotion)

**Lamarca**, Prosecco Sparkling Wine Split, Italy 10

**Siema Estate, Bébé Rosé of Pinot Grigio**, Veneto, Italy 7 / 20

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

**Segura Viudas, Cava**, Spain 8 / 29

**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 10

### Pomegranate Fizz 6

pomegranate syrup, ginger beer, lime

Adult it up w/ Stoli okranji vodka 12

## 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

### White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

### High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

## Tavern Fare

### Black Angus Burger

half pound on grilled brioche 15  
bacon or cheese add \$1

### Chicken & Avocado Salad

chopped romaine, avocado,  
tomatoes, BlueStone bacon, bleu cheese,  
sliced egg, lemon-Dijon vinaigrette 22

### Seafood Club

5 oz fried crab cake, shrimp salad, blt, brioche 32

### Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

### Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

### Steak Salad

blue cheese, crispy Tabasco onions, tomatoes,  
cucumbers, brandy-horseradish vinaigrette 25

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 27

\*Sandwiches come with a choice of a side -  
Vietnamese Brussels sprouts, chef's rice, mashed potatoes,  
asparagus, roasted potatoes, french fries, sweet potato fries