

BlueStone

SMALL PLATES

Calamari

flash fried, southeast Asian sauce and marinara 16

Shrimp Flatbread

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

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Crab & Spinach Dip

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

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Caprese Flatbread

tomatoes, parmesan, mozzarella, basil pesto, onion 14

Fried Green Tomatoes

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

Crispy Brie

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

Drunken Mussels

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

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8

Cream of Crab

lump crab, dash of sherry 9

BlueStone Salad

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

Roasted Beet Salad

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

Arugula & Goat Cheese

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

add to your salad:

Salmon 12, Shrimp 12, Scallops 17, Steak 18, Tuna 10, Chicken 8, 2 oz. Crab Meat 12, 5 oz. Crab Cake 24

FRESH SHUCKED OYSTERS OF THE DAY

cocktail sauce & lemon
\$12- half dozen / \$24- dozen

FISH MARKET

Mahi-Mahi

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

Two Way Tuna

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

'Firecracker' Salmon

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

Stuffed Rockfish

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

Herb Marinated Halibut

roasted cauliflower, romesco sauce, spiced crispy chickpeas 32

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

SHAREABLE SIDES

Scalloped Potatoes 9

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

ENTREES

Crab Cakes

twin cakes with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 48
Single Cake 29

Shrimp & Grits

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

Deep Sea Scallops

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

Beef Short Rib

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

Crisfield Stew

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

Hanger Steak

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

Filet & Crab Cake

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

14 oz Creekstone Ribeye

14 ounce center cut Black Angus, house rub, lemon scented asparagus, scalloped potatoes 63

Filet Mignon

eight ounce center cut, mashed potatoes, lemon scented asparagus 58

Pork Chop

10oz bone-in pork chop, smoked turkey southern greens, spaetzle, burnt honey-mustard seed glaze 26

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

Chicken Pesto Pasta

braised thighs, blistered cherry tomatoes, parmesan bread crumbs 24

Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed into toasted 38

Add to your entree:

5 oz. Crab Cake 24

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

*HAPPY HOUR MONDAY - THURSDAY

3:00 - 6:00 PM

Half Price Appetizers
Half Price Wines by the Glass
(Excludes Sparkling)

HAPPENINGS

(dine-in only)

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

*MONDAY ALL DAY CRAB BALL & OYSTER SPECIAL

\$1.00 Crab Balls
\$1.50 Oysters

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

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
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, Xynomavro
Siatista, Greece 9 / 34



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,
Mcminnville, Oregon 11.5 / 43

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

Domaine l'Arnesque Cotes du Rhone Rouge, Grenache
Southern Rhone, 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

REDS



Red Sangria
8 glass / 37 pitcher

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

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

COLD PINTS FROM THE TAP

Nanticoke Nectar 7	Stella Artois 6.75
Key 'Positive Mental Attitude' Pilsner 8	Guinness 6.25
Heavy Seas 'Loose Cannon' 6.5	Yuengling 5
Heavy Seas Well Made Lager 8	Blue Moon 6.25
Brewer's Art Resurrection Ale 6.75	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