

SMALL PLATES + SHAREABLES

Shrimp Flatbread

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

Caprese Flatbread

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

Crab & Spinach Dip

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

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

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

Crispy Brie

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

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

SOUP + SALADS

Maryland Crab Soup

lump crab, house spices, a little heat 8

Cream of Crab Soup

lump crab, dash of sherry 9

Soup Du Jour

please ask your server for details *mkt.*

BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 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, Chicken 8, Shrimp 12
Scallops 17, Steak 18, Tuna 10
2 oz. crab meat 12, 5 oz. crab cake 24

SANDWICHES + TACOS

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27

Lamb Gyro

herb braised lamb shoulder, lettuce, tomato, cucumber & pickled red onion wrapped in a pita with a tangy shawarma sauce 19

Sweet Heat Chicken

fried chicken breast, tangy-sweet sauce with a lil' kick, lettuce, tomato, crispy onions, toasted brioche 16

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 16

Black Angus Burger

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

Shrimp Salad Wrap

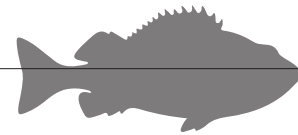
house sauce, lettuce, tomato, flour tortilla 18

Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed into toasted roll 38

Sandwiches served with a choice of a side

Warm Old Bay Chips French Fries Asparagus
Vegetable Fried Rice Sweet Potato Fries Vietnamese Brussels Sprouts



LUNCH MAINS

Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

'Firecracker' Salmon

a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

Crisfield Stew

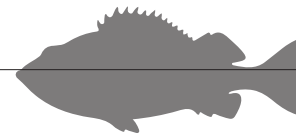
shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 16

Chicken Cantina Bowl

marinated chopped chicken, white rice, black beans, red onions, peppers, tomatoes, avocado salsa, chipotle aioli 16



BIG SALADS

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish bleu cheese, Tabasco onions, brandy-horseradish vinaigrette 25

Health Nut Salad

pan seared sea scallops, arugula, spinach, farro, red onion, grapes and peppers, orange zest vinaigrette 18

Shrimp Sesame Salad

tempura fried shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17

Chicken & Avocado Salad

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

SHAREABLE SIDES

Lemon Scented Asparagus 8

Vietnamese Brussels Sprouts 8

Six Cheese Mac & Cheese 12

HAPPENINGS

(dine-in only)

***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

***SUNDAY SPECIAL**

3 Courses for \$34, \$37, \$47, & More

(except holidays)

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

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

World Class Wines



Duckhorn Sauvignon Blanc
Napa Valley, California 44

Jordan Cellars Chardonnay
Alexander Valley, California 48

Cakebread Cellars Chardonnay
Napa Valley, California 53

Chateau Montelena Chardonnay
Napa Valley, California 75

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

Stag's Leap 'Artemis' Cabernet Sauvignon
Napa Valley, California 79

WINES BY THE GLASS

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

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



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 Well Made Lager 8	Yuengling 5
Heavy Seas 'Loose Cannon' 6.5	Blue Moon 6.25
Brewer's Art Resurrection Ale 6.75	Dogfish Head 60 6.5

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

24 Karat Kolsch 7	Sam Adams 5
Guinness Blonde 5.25	New Castle 5
Miller Lite 3.5	Heineken 4.75
Budweiser, Bud Light 4	Corona Light 5
Coors Light 3.75	Corona 5
Blue Point Lager 5.25	Amstel 4.75
Michelob Ultra 4.5	Rolling Rock 4
Sierra Nevada 5.25	Gluten Free:
Tank 7 Farmhouse Ale 7.5	Redbridge 5.25
Bold Rock Cider 4.75	Non Alcohol:
Brewer's Art Birdhouse 6	Heineken 00 5.25
Dogfish Head 90 6.5	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

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 ohranji vodka 12

WHITES

REDS