



SMALL PLATES

Fried Avocado

panko crusted avocado slices, parmesan, chipotle lime aioli 12

Fried Oysters

saltine crusted, Old Bay remoulade, slaw 17

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Meaty Flatbread

loaded with both hot and sweet soppressata, Italian sausage, pepperoni, mozzarella, ricotta, garlic, house marinara 18

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

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

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

HAPPENINGS

(Dine In Only)

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

*MONDAY CRAB BALLS

ALL DAY

\$1.00 CRAB BALL SPECIAL

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

RESTAURANT WEEK DINNER

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

SOUPS & SALADS

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

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, balsamic glaze,
pesto vinaigrette 13

Traditional Caesar

romaine, shaved parmesan, sourdough
croutons 10

ENTREES

Crab Cakes

twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 48
(\$58 for 3 Course)

Filet Mignon

8 oz. center cut, mashed potatoes,
lemon scented asparagus 58
(\$68 for 3 Course)

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake,
Béarnaise, mashed potatoes,
Vietnamese Brussels sprouts 68
(\$78 for 3 Course)

3 Courses - \$47

New Zealand Lamb Chops

roasted garlic mashed potatoes,
broccolini, lamb jus 44

Mediterranean Snapper

sauteed calamari, basmati rice, garlic
and parsley beurre blanc 39

Salad of the Seas

jumbo lump crab, fresh maine lobster, gulf shrimp,
zesty lime sauce with avocado, onion, jalapenos, on
top of bib lettuce, crispy pita chips 39

Fresh Maine Lobster Roll

chilled, lightly dressed tail, claw
and knuckle meat in a toasted New England split
top roll 36

Hanger Steak

Allen Brothers, 8 oz sliced, chimichurri,
mashed potatoes; chef recommended
med-rare 39

Chesapeake Rockfish

pan seared, broccolini, sweet corn pudding,
old bay beurre blanc 39

Ocean & Gulf

jumbo lump crab cake, deep sea scallops,
Gulf shrimp, honey-garlic beurre blanc,
roasted potatoes, asparagus 39

Stuffed Flounder

house crab cake stuffed and baked,
topped with lemon beurre blanc, crispy
leeks;vegetable fried rice,
lemon scented asparagus 37

3 Courses - \$40

Beef Short Rib

slow braised, , onion mushroom beef
demi-glaze, mashed potatoes 33

Deep Sea Scallops

pan seared, lemon-basil risotto, shallot and
watercress salad 33

3 Courses - \$34

Pork Porterhouse

14 oz. bone-in pork porterhouse, burnt
honey-mustard seed glaze,
mashed potatoes 26

'Firecracker' Salmon

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

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice;
roasted potatoes, broccolini 24

Pappardelle al Cinghiale

fresh semolina pasta, braised wild boar,
mushrooms, spinach, onions, espagnole 26

3 Courses - \$37

Single Crab Cake

5 oz. crab cake with roasted potatoes,
Vietnamese Brussels sprouts 29

Crisfield Stew

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

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 28

SHAREABLE SIDES

Crab Fried Rice 11

Lemon Scented Asparagus 8

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 10

DESSERTS

Seasonal Chocolate Mousse 9 - Key Lime Pie 10 - Seasonal Crème Brûlée 9

WHITES



REDS

WINES BY THE GLASS

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

“Butter” By Jam, chardonnay,
California 11.5 / 43

Origin, chardonnay,
Napa, California 9.5 / 36

Sonoma Cutrer, chardonnay,
California 12 / 46

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

Domaine de Marcé Touraine, sauvignon blanc,
Loire Valley, France 11.5/43

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,
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

Alta Pavina, pinot noir,
Castilla y León, Spain 9 / 34

Jezebel, pinot noir,
Mcminnvile, Oregon 11.5 / 43

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

Domaine L’Arnesque Cotes du Rhone Rouge,
Southern Rhone, France 9 / 35

Caballo Cimarrón, malbec,
Argentina 9.5 / 36

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

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

BUBBLES

Lamarca, Prosecco Sparkling Wine Split, Italy 10

Siema Estate, ‘Baby’ Prosecco, Veneto, Italy 7 / 20

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 12

Ginger Peach Fizz 6
peach syrup, ginger beer, orange juice
Adult it up w/ Deep Eddy peach vodka 12

Pomegranate Fizz 6
Pomegranate simple syrup, cranberry, lime, ginger beer, soda
Adult it up w/ Deep Eddy orange vodka 12



Rosé Sangria
8 glass / 37 pitcher



SPECIALTY COCKTAILS

Pink Tulip
‘Baby’ Prosecco, Domaine de Canton, cranberry 11

Bluestone Espresso Martini
Stoli Vanil, cold brew, espresso liquor 15

Dragon’s Kiss
Stoli Orange, Cointreau, dragon fruit syrup, lime and cranberry 14

Queen Lavender
Empress gin, lavender, elderflower liqueur, lemon 14

Blackberry Whiskey Sour
Buffalo Trace Bourbon, blackberry, lemon juice 15

Chocolate Strawberry Martini
Wheatly vodka, Baileys chocolate, Mozart chocolate, strawberry, cream 13

Raspberry Lime Mule
Deep Eddy lime vodka, raspbery syrup, ginger beer 15

Salted Caramel Martini
Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

Cinnamon Old Fashion
Traveller Whiskey, bitters, orange, cherry, cinnamon 12

White Cosmo
Stoli Razberi, Cointreau, lime, white cranberry juice 12

Cucumber Yuzu Refresher
Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

Piña Diablo
Gran Centenario resposado, Patron Citrónge, pineapple, lime, jalapeno 14



Crushes
Orange, Grapefruit, or Strawberry-Lime 12



High Noon Hard Seltzers \$7.5
grapefruit, black cherry, mango, pineapple

Surfside \$7.5
iced tea, lemonade, green tea, strawberry-lemonade

COLD PINTS FROM THE TAP

Nanticoke Nectar 7.5
Hofbräu Hefe Weisen 8.5
Heavy Seas ‘Loose Cannon’ 7
Heavy Seas Bo*Dacious Blonde 8.5
Brewer’s Art Resurrection Ale 7.25

Stella Artois 7.25
Guinness 6.75
Yuengling 6
Blue Moon 6.75
Dogfish Head 60 7

Tavern Fare

The Butcher
fresh ground hanger steak and chuck blend,
Bluestone bacon jam, caramelized onions, tomato,
Worcestershire aioli, Stone Mill Kaiser roll 22

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
bleu 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*