

## 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

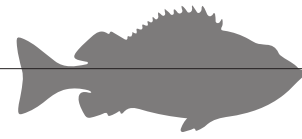
house sauce, lettuce, tomato, flour tortilla 18

### Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed into toasted Stone Mill roll 36

#### 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

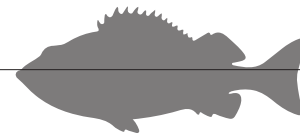
shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

### 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

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



Red Sangria  
8 glass / 37 pitcher



WHITES

REDS