BlueStone

SMALL PLATES + SHAREABLES

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

Blistered Shishito Peppers
sea salt 8

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

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

YOUR EVENT

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

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

Huli Huli Chicken Sandwich
grilled breast, grilled pineapple, provolone, lettuce, tomato, red onion, garlic aioli, brioche 16

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

Shrimp Salad Wrap
house sauce, lettuce, tomato, flour tortilla 18

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

Blue Catfish Po' Boy
buttermilk fried blue catfish, lettuce, tomato, onion, pickle, cajun remoulade, sub roll 18

Black Angus Burger
half pound on grilled brioche 15
bacon or cheese add $1

Fresh Maine Lobster Roll
tail, claw and knuckle meat in a toasted New England split top roll 36

Turkey Panini
avocado, bacon, swiss, tomato, red onion, herb aioli, focaccia 16

Sandwiches served with a choice of a side
Greek Pasta Salad · French Fries · Warm Old Bay Chips · 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

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

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

ENTREE SALADS

Steak Salad
grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, bleu cheese, tabasco onions, brandy-horseradish vinaigrette 25

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 Fresh Shucked Oysters

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

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

Domaine de Marcé Touraine, sauvignon blanc
Loire Valley, France 11.50 / 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, Xynomavro
Siatista, Greece 9 / 34

Rosé Sangria
8 glass / 37 pitcher

REDS

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

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, 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 12

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

Sunrise Mocktail 6
pineapple juice, orange juice, coconut water, grenadine
Adult it up w/ Bacardi rum 12

SPECIALTY COCKTAILS

Banana Split Martini
vanilla and pineapple vodka, creme de banana, creme de cacao 13

Ambidextrous
High West double rye, campari, licor 43, sweet vermouth, bitters 16

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

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

Midori Mint Mule
Wheatley vodka, Midori, ginger beer, mint, lime 15

Earl Grey Martini
House infused gin, Cointreau, St. Germain, lemon 15

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

Pachamama
Gran Centenario plata tequila, Damiana, Cointreau, grapefruit soda 16

Orange Crush
Deep Eddy Orange, fresh orange juice, triple sec, soda 12

Grapefruit Crush
Deep Eddy Grapefruit, fresh grapefruit juice triple sec, soda 12

Strawberry Lime Crush
Deep Eddy Lime, strawberry purée, orange juice 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

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Guinness Blonde 5.25
Miller Lite 3.5
Budweiser, Bud Light 4
Coors Light 3.75
Michelob Ultra 4.5
Sierra Nevada 5.25
Tank 7 Farmhouse Ale 7.5
Bold Rock Cider 4.75
Brewer's Art Birdhouse 6
Dogfish Head 90 6.5

Gluten Free:
Redbridge 5.25

Sam Adams 5
New Castle 5
Heineken 4.75
Corona Light 5
Corona 5
Modelo Especial 5
Amstel 4.75
Rolling Rock 4

Non Alcohol:
Heineken 00 5.25
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