

SUNDAY SPECIAL

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

SMALL PLATES

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Shrimp Flatbread

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

Caprese Flatbread

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

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

Crab & Spinach Dip

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

Philly Cheesesteak Egg Rolls

aylesbury 11 steak sauce, queso 15

HAPPENINGS

(Dine In Only)

*EVERY SUNDAY -

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

*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

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

HOUSE SOUPS & GREENS

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,
pesto vinaigrette, balsamic glaze 13

Traditional Caesar

romaine, shaved parmesan, sourdough croutons 10

ENTREES

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake,
fingerling potatoes, Vietnamese Brussels
sprouts 68
(\$74 for 3 Course)

Filet Mignon

8 oz. ounce center cut, mashed potatoes,
lemon scented asparagus 58
(\$66 for 3 Course)

14 oz Creekstone Ribeye

14 oz. center cut Black Angus, house rub,
asparagus, fingerling potatoes 63
(\$71 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes, roasted herb
vegetable medley: zucchini, squash, red onion,
bell pepper 48
(\$56 for 3 Course)

3 Courses - \$47

Stuffed Rockfish

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

Fresh Maine Lobster Roll

tail, claw and knuckle meat in a toasted roll with
french fries 36

Hanger Steak

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

3 Courses - \$37

Single Crab Cake

5 oz. crab cake with roasted potatoes, roasted
herb vegetable medley: zucchini, squash, red
onion, bell pepper 29

Crisfield Stew

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

Beef Short Rib

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

Deep Sea Scallops

pan seared, lemon-basil risotto, shallot and
watercress salad 29

Mahi-Mahi

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

Herb Marinated Halibut

roasted cauliflower, romesco sauce,
spiced crispy chickpeas 32

3 Courses - \$34

'Firecracker' Salmon

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

Chicken Pesto Pasta

braised thighs, blistered cherry tomatoes,
parmesan bread crumbs 22

Shrimp & Grits

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

Two Way Tuna

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

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

Pork Chop

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

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

Roasted HARRISA Fingerling Potatoes 9

SELECTED DESSERTS

Seasonal Chocolate Mousse 8 ^{Gluten FREE} - Key Lime Pie 9 - Seasonal Crème Brûlée 8 ^{Gluten FREE}



WHITES

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, 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, Rosé**, Xynomavro, Moschomavro Siatista, Greece 9 / 34



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	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

- White Claw Hard Seltzers \$5**
mango, lime, raspberry and black cherry

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

Tavern

- 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*

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, Mcminnvile, Oregon 11.5 / 43
- MacMurray** Russian River Valley, pinot noir, Sonoma County, California 16 / 56
- Domaine l’Arnesque Cotes du Rhone Rouge**, Grenache, 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

Rose Sangria
8 glass / 37 pitcher



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