

SMALL PLATES

- Calamari**
flash fried, southeast Asian sauce
and marinara 16
- Shrimp Flatbread**
garlic shrimp, mozzarella, goat cheese,
spinach, tomatoes 16
- Little Jumbos**
broiled jumbo lump baby crab cakes,
grainy mustard aioli 20
- Crab & Spinach Dip**
crab, spinach, parmesan and asiago
cheese, crispy pitas 18
- Philly Cheesesteak Egg Rolls**
Aylesbury 11 steak sauce, queso 15

- Seared Rare Ahi Tuna**
Cajun seasoned, cusabi,
pickled ginger, cucumber salad 13
- Caprese Flatbread**
tomatoes, parmesan, mozzarella,
basil pesto, onion 14
- Fried Green Tomatoes**
jumbo lump crab meat, shallots,
chives, garlic, lemon beurre blanc 19
- Drunken Mussels**
1 pound P.E.I. mussels, white wine, butter,
parsley, Italian bread 13

FRESH SHUCKED OYSTERS OF THE DAY
cocktail sauce & lemon
\$12- half dozen / \$24 - dozen

HOUSE SOUPS & GREENS

- Maryland Crab**
lump crab, house spices, a little heat 8
- Cream of Crab**
lump crab, dash of sherry 9
- BlueStone Salad**
warm brown sugar bacon, baby greens, pecans,
tomatoes, honey mustard vinaigrette 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, Shrimp 12, Scallops 17,
Steak 18, Tuna 10, Chicken 8,
2 oz. Crab Meat 12, 5 oz. Crab Cake 24

FISH MARKET

- Mahi-Mahi**
pan seared, lightly blackened, topped with
honey garlic glaze sauteed shrimp, onions, peppers;
chef’s rice and lemon scented asparagus 29
- Two Way Tuna**
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 27

Herb Marinated Halibut
roasted cauliflower, romesco sauce, spiced crispy chickpeas 32

- ‘Firecracker’ Salmon**
farmed cold water salmon, spicy sauce;
saffron rice and Vietnamese Brussels sprouts 26
- Stuffed Rockfish**
house crab cake stuffed and baked, topped
with lemon beurre blanc, crispy leeks;
vegetable fried rice, lemon scented asparagus 39

- Crab Fried Rice 11**
- Six Cheese Mac & Cheese 12**

SHAREABLE SIDES

Roasted Harissa Fingerling Potatoes 9

- Vietnamese Brussels Sprouts 8**
- Lemon Scented Asparagus 8**

ENTREES

- Crab Cakes**
twin cakes with roasted potatoes, roasted herb vegetable medley:
zucchini, squash, red onion, bell pepper 48
Single Cake 29
- Shrimp & Grits**
smoked Gouda grits, lightly blackened shrimp, Cajun cream sauce
with peppers, onions and andouille sausage 26
- Steak Frites**
10 ounce Creekstone new york strip steak, bearnaise butter,
frite fries 45
- Deep Sea Scallops**
pan seared, lemon-basil risotto, shallot and watercress salad 29
- Beef Short Rib**
slow braised, beef demi-glaze, onions, mushrooms,
mashed potatoes 29
- Crisfield Stew**
loaded with seafood, potatoes, zesty tomato and vegetable broth,
Italian bread 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

- Filet & Crab Cake**
8 oz. filet mignon and a 5 oz. crab cake, fingerling potatoes,
Vietnamese Brussels sprouts 68
- Creekstone Ribeye**
14 ounce center cut Black Angus, house rub, lemon scented
asparagus, fingerling potatoes 63
- Filet Mignon**
eight ounce center cut, mashed potatoes,
lemon scented asparagus 58
- Pork Porterhouse**
14 ounce bone-in pork porterhouse, smoked turkey south-
ern greens, burnt honey-mustard seed glaze 26
- 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
- Hanger Steak**
Creekstone Farms, 8 ounce sliced, chimichurri, mashed
potatoes
chef recommended med-rare 39
- Fresh Maine Lobster Roll**
tail, claw and knuckle meat in a toasted
New England split roll 36

Add to your entree:
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

***HAPPY HOUR MONDAY - THURSDAY**
3:00 - 6:00 PM
Half Price Appetizers
Half Price Wines by the Glass
(Excludes Sparkling)

HAPPENINGS

(dine-in only)

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

***MONDAY ALL DAY**
CRAB BALL SPECIAL
\$1.00 Crab Balls

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

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, 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,
Mcminnvile, 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

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



Rosé Sangria
8 glass / 37 pitcher



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

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

Tavern Fare

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

Nanticoke Nectar 7
Key ‘Positive Mental Attitude’ Pilsner 8
Heavy Seas ‘Loose Cannon’ 6.5
Heavy Seas Well Made Lager 8
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

White Claw Hard Seltzers \$5

mango, lime, raspberry, and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple