

# SMALL PLATES

**BBQ Chicken Flatbread**  
white cheddar, mozzarella, bacon,  
red onion, bell peppers 16

**Caprese Flatbread**  
red tomatoes, Parmesan,  
mozzarella, basil pesto, onion 14

**Buffalo Chicken Rangoons**  
crispy stuffed wontons,  
bleu-ranch and tangy  
Thai dipping sauces 10

**Drunken Mussels**  
1 pound P.E.I. mussels,  
white wine, butter, parsley,  
Italian bread 12

**Thai Calamari**  
fresh cut, flash fried,  
a mist of sesame and  
Thai style dipping sauce 15

**Fried Green Tomatoes**  
jumbo lump crab meat,  
shallots, chives, garlic,  
lemon beurre blanc 18

**Shishi Cauliflower**  
dusted and fried in rice flour  
with sweet shishi sauce 9

**Seared Rare Ahi Tuna**  
Cajun seasoned, cusabi,  
pickled ginger,  
cucumber salad 12 Gluten  
FREE

**Seafood Bake**  
crab, scallops, shrimp, three cheese blend,  
crispy pitas 14

**BLUESTONE BLOODY MARY**  
absolut peppar, bacon,  
jumbo lump crab 16

## HAPPENINGS

**MONDAYS ARE BACK!  
NOW OPEN 7 DAYS A WEEK!**

**\*Half Priced Appetizers**

Dine-In Only

**\*\$2 Off Crushes**

Monday - Thursday 3-6pm!

**\*Half Priced Bottles of Wine**

All Day & Night - Every Tuesday!  
(excluding sparkling & world class wines)

**\*Half Priced Glasses of Wine**

All Day & Night - Every Wednesday!

**\*Sunday Special -**

3 Courses for \$32, \$39, \$48 or \$59  
(except holidays)

## RED SANGRIA

8 glass / 37 pitcher

## YOUR EVENT

**Contact our Party Ladies-  
Lauren or Kelly**

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

Join our Email Club!  
Simply text: **BLUESTONE** to **22828**

Many menu items may be modified to meet  
gluten free requirements

# BlueStone

## MARYLAND RESTAURANT WEEK

September 16th - 25th

we are pleased to offer any house salad or soup,  
entree and select house desserts for \$32, \$39, \$48 or \$59

## HOUSE SOUPS & GREENS

**Maryland Crab**  
lump crab, house spices, a little heat 8 Gluten  
FREE

**Cream of Crab**  
lump crab, dash of sherry 9

**Maryland Tomato and Burrata**  
locally grown tomatoes,  
mixed greens, balsamic glaze 8 / 12 Gluten  
FREE

**Traditional Caesar**  
romaine, shaved Parmesan,  
sourdough croutons 9

**BlueStone Salad**  
warm brown sugar bacon, baby greens,  
pecans, tomatoes,  
honey mustard vinaigrette 9 / 12

**Arugula & Goat Cheese**  
fried goat cheese medallions,  
toasted pine nuts, strawberries,  
pesto vinaigrette, balsamic glaze 10



## ENTREES

**3 Courses - \$64**

**14 oz Creekstone Ribeye**

14 ounce center cut Black Angus, house rub, lemon scented broccolini,  
buttermilk-chive mashed potatoes 56 Gluten  
FREE

**3 Courses - \$59**

**Filet & Cake**  
five oz. steak & jumbo lump cake,  
with mashed potatoes & asparagus 49

**Filet Mignon**  
eight ounce center cut, braised mixed  
mushrooms, lemon scented asparagus 48 Gluten  
FREE

**3 Courses - \$48**

**Crab Cakes**  
twin cakes with roasted potatoes,  
Vietnamese Brussels sprouts 41

**Ocean and Gulf**  
crab cake, scallop, shrimp, roasted reds,  
Vietnamese Brussels sprouts,  
honey-garlic beurre blanc 42

**3 Courses - \$39**

**Seafood Club**  
fried crab cake, shrimp salad, blt, brioche 29

**Single Crab Cake**  
5 oz. crab cake with roasted potatoes,  
Vietnamese Brussels sprouts 29

**Fresh Maine Lobster Roll**  
tail, claw and knuckle meat  
stuffed into toasted Stone Mill roll,  
lobster cream dipping sauce 34

**3 Courses - \$32**

**Branzino**  
lemon pesto marinated,  
pan seared skin-on,  
cous cous salad, spinach, arugula,  
red grapes, bell peppers, red onion,  
white balsamic vinaigrette 27

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

**'Firecracker' Salmon**  
farmed cold water salmon, spicy sauce,  
saffron rice and Vietnamese Brussels sprouts 24

**Pork Chop Porterhouse**  
14 oz. T-bone pork chop, mango chutney,  
lemon scented broccolini,  
roasted potatoes,  
Chef recommends medium 25 Gluten  
FREE

**Seafood Acqua Pazza**  
shrimp, scallops, mussels, sauce of tomato,  
white wine, fennel, garlic and black olives,  
over top of Chef's rice 26 Gluten  
FREE

**Crisfield Stew**  
loaded with seafood, potatoes, zesty tomato  
and vegetable broth, Italian bread 28

**Beef Short Rib**  
slow braised, beef demi-glace, onions,  
mushrooms, buttermilk mashed potatoes 27

**Chicken Francaise**  
egg dipped, pan sautéed chicken breasts,  
white wine, lemon juice,  
asparagus and roasted potatoes 22

**Steak Salad**  
blue cheese, crispy Tabasco onions,  
tomatoes, cucumbers,  
brandy-horseradish vinaigrette 24

## SELECTED DESSERTS

**Oreo Chocolate Mousse 8 - Key Lime Pie 7 - Seasonal Creme Brulee 7**

An 18% 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