

# BlueStone

## SMALL PLATES

### Shi Shi Cauliflower

dusted and fried in rice flour with sweet garlic chili sauce 12

### Calamari

flash fried, southeast asian sauce and marinara 16

### Cheesy Bacon Burger Flatbread

caramelized onion, shredded lettuce, pickles, house burger sauce 17

### Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

### Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

### Crab & Spinach Dip

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

### Fried Oysters

apple and celery root slaw, old bay remoulade 17

### 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

### Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

## 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, balsamic glaze, pesto vinaigrette 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

### Fresh Rockfish

pan sautéed, potato bacon corn hash, roasted corn coulis 32

### Two Way Tuna

half sesame crusted with ginger glaze, half blackened with cucumber wasabi, served with crab fried rice 28

### 'Firecracker' Salmon

farmed cold water salmon, spicy sauce; saffron rice and apple cider brussels sprouts 26

### Stuffed Flounder

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

### Grilled Branzino

blistered skin-on, puttanesca topping, Chef's rice, asparagus 26

### Crab Fried Rice 11

### Six Cheese Mac & Cheese 12

## SHAREABLE SIDES

### Lemon Scented Asparagus 8

### Bacon & Bleu Cheese Brussels Sprouts 10

## ENTREES

### Crab Cakes

twin cakes with roasted potatoes, apple cider Brussels sprouts 48  
Single Cake 29

### Crisfield Stew

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

### Ocean & Gulf

jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc, roasted potatoes, asparagus 39

### Chicken Francaise

egg dipped, pan sautéed chicken breasts, white wine, lemon juice, roasted potatoes, haricot verts 24

### Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops tossed with cavatappi, asparagus & fire roasted tomatoes in a spicy garlic cream sauce 32

### Wagyu Bolognese

rigatoni pasta, parmesan, chives 24

### Beef Short Rib

slow braised, onion mushroom beef demi-glaze, mashed potatoes 33

### Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, Béarnaise, mashed potatoes, apple cider Brussels sprouts 68

### Linz Farms Ribeye

14 oz. natural beef ribeye, house rub, lemon scented asparagus, roasted potatoes 63

### Filet Mignon

8 oz. center cut, Béarnaise, mashed potatoes, lemon scented asparagus 58

### Pork Porterhouse

14 oz. bone-in pork porterhouse, burnt honey-mustard seed glaze, mashed potatoes 26

### Hanger Steak

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

### Deep Sea Scallops

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

### New Zealand Lamb Chops

roasted garlic mashed potatoes, haricot verts, lamb jus 37

*Add to your entree:*  
5 oz. Crab Cake 24

## YOUR EVENT

Contact our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays  
lauren@bluestonerestaurant.com  
kelly@bluestonerestaurant.com  
or call 410-561-1100

## HAPPENINGS

(dine-in only)

**\*SUNDAY SPECIAL**  
3 Courses for \$34, \$37,  
\$40, \$47, & More  
(except holidays)

**\*HAPPY HOUR MONDAY - FRIDAY**  
3:00 - 6:00 PM  
\$1.00 Off Drafts  
\$2.00 Off Glasses of Wine  
\$1.00 Off Well Liquor

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

**William Hill**, chardonnay,  
Central Coast, CA 8.5 / 34

**"Butter" By Jam**, chardonnay,  
California 11.5 / 43

**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 11.5/43

**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,  
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

**Alta Pavina**, pinot noir,  
Castilla y León, Spain 9 / 34

**Jezebel**, pinot noir,  
Mcminville, Oregon 11.5 / 43

**MacMurray** Russian River Valley, pinot noir,  
Sonoma County, California 16 / 56

**Domaine L'Arnesque Cotes du Rhone Rouge**,  
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**, 'Baby' Prosecco, Veneto, Italy 7 / 20

**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

## COLD PINTS FROM THE TAP

**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

**Surfside \$7.5**

iced tea, lemonade

## SPECIALTY COCKTAILS

**Cupid's Touch**

'Baby' Prosecco, Domaine de Canton, cranberry 11

**Bluestone Espresso Martini**

Stoli Vanil, cold brew, espresso liquor 15

**Dragon's Kiss**

Stoli Orange, Cointreau, dragon fruit syrup, lime and cranberry 14

**Queen Lavender**

Empress gin, lavender, elderflower liqueur, lemon 14

**Blackberry Whiskey Sour**

Buffalo Trace Bourbon, blackberry, lemon juice 15

**Chocolate Strawberry Martini**

Wheatly vodka, Baileys chocolate, Mozart chocolate, strawberry, cream 13

**Apple Harvest Mule**

Crown apple, cranberry, lime, blood orange soda, ginger beer 15

**Salted Caramel Martini**

Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

**Cinnamon Old Fashion**

Bulleit Rye, bitters, orange, cherry, cinnamon 11

**White Cosmo**

Stoli Razberi, Cointreau, lime, white cranberry juice 12

**Cucumber Yuzu Refresher**

Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

**Piña Diablo**

Gran Centenario reposado, Patron Citrónge, pineapple, lime, jalapeno 14

**Blackberry Bramble**

Tanqueray, Chambord, blackberry, lemon 13

## 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

**Pomegranate Fizz 6**

Pomegranate simple syrup, cranberry, lime, ginger beer, soda

Adult it up w/ Deep Eddy orange vodka 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 -*

*apple cider Brussels sprouts, chef's rice, mashed potatoes, asparagus, roasted potatoes, french fries, sweet potato fries*

WHITES



REDS



Red Sangria  
8 glass / 37 pitcher

