

SMALL PLATES

Fried Avocado

panko crusted avocado slices, parmesan, chipotle lime aioli 12

Calamari

flash fried, southeast asian sauce and marinara 16

Not A Veggie Flatbread

loaded with both hot and sweet soppressata, Italian sausage, pepperoni, mozzarella, ricotta, garlic, house marinara 18

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

Chesapeake Rockfish

pan seared, spring peas and peppers, sweet corn pudding, old bay beurre blanc 42

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

American Red Snapper

pan seared skin-on, spring peas and basmati rice, orange ginger teriyaki 39

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

Beef Short Rib

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

Pappardelle al Cinghiale

fresh semolina pasta, braised wild boar, mushrooms, spinach, onions, espagnole 26

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 39

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)

*MONDAY CRAB BALLS ALL DAY

\$1.00 CRAB BALL SPECIAL

*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

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

WHITES

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,
Mcminnvile, 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

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

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

Surfside \$7.5
iced tea, lemonade, green tea, strawberry-lemonade



SPECIALTY COCKTAILS

Pink Tulip
‘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

Raspberry Lime Mule
Deep Eddy lime vodka, raspberry syrup, ginger beer 15

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

Cinnamon Old Fashion
Traveller Whiskey, bitters, orange, cherry, cinnamon 12

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 resposado, Patron Citrónge, pineapple, lime, jalapeno 14

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 7.5	Stella Artois 7.25
Hofbräu Hefe Weisen 8.5	Guinness 6.75
Heavy Seas ‘Loose Cannon’ 7	Yuengling 6
Heavy Seas Bo*Dacious Blonde 8.5	Blue Moon 6.75
Brewer’s Art Resurrection Ale 7.25	Dogfish Head 60 7

Tavern Fare

The Butcher
fresh ground hanger steak and chuck blend,
Bluestone bacon jam, caramelized onions, tomato,
Worcestershire aioli, Stone Mill Kaiser roll 22

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
bleu 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

REDS



Rosé Sangria
8 glass / 37 pitcher

