

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,

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

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

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)

*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

- 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,
Mcminnville, 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

REDS

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 7.5 | Stella Artois 7.25 |
| Key ‘Positive Mental Attitude’ Pilsner 8.5 | Guinness 6.75 |
| Heavy Seas ‘Loose Cannon’ 7 | Yuengling 6 |
| Heavy Seas Well Made Lager 8.5 | Blue Moon 6.75 |
| Brewer’s Art Resurrection Ale 7.25 | Dogfish Head 60 7 |

- 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**
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 resposado, 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

- The Butcher**
fresh ground hanger steak and chuck blend,
Bluestone bacon jam, caramelized onions,
sautéed mushrooms, 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*