

SMALL PLATES

Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese, arugula, tomatoes 16

Caprese Flatbread

tomatoes, parmesan and mozzarella, pesto, onion 14

Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 13

Crispy Brie

oven baked Brie in a puff pastry topped with apple and cranberry chutney 14

Crab & Spinach Dip

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

Bacon Wrapped Shrimp

applewood bacon and bbq sauce 16

Calamari

flash fried, southeast Asian sauce and marinara 16

Ahi Tuna

seared rare, Cajun spices, wasabi cucumber, pickled ginger 13

Fried Green Tomatoes

lemon beurre blanc, jumbo lump crab, shallots, chives 19

FRESH SHUCKED OYSTERS OF THE DAY

cocktail sauce & lemon
\$14 - half dozen / \$26 - 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 10

Poached Pear Salad

vanilla poached , fresh spinach, bleu cheese, toasted walnuts, cranberries, champagne vinaigrette 11

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 23

FISH MARKET

Stuffed Flounder

baked, stuffed with jumbo lump crab, topped with lemon buerre blanc, vegetable fried rice 39

Mahi-Mahi

mahi-mahi pan seared, topped with Old Bay butter poached fresh lobster, chef’s rice and asparagus 36

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 26

Black Sea Bass

caught off the coast of Virginia, pan seared topped with fire roasted tomato and garlic Veracruz sauce, chef’s rice and asparagus 36

Chesapeake Rockfish

pan seared, horseradish dill buerre blanc, crispy leeks, chef’s rice, broccolini 33

SHAREABLE SIDES

Crab Fried Rice 11
6 Cheese Mac & Cheese 12

Scalloped 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

Deep Sea Scallops

pan seared, butternut & harissa puree, broccolini with lemon beurre blanc; pepperoni, sage & pumpkin seed gremolata 33

Seafood Salad

fresh Maine lobster, jumbo lump crab & gulf shrimp tossed in lemon Dijonnaise on top of mixed white balsamic dressed greens, assortment of fruit, everything crackers 36

Beef Short Rib

slow braised, beef demi-glace, onions, mushrooms, buttermilk mashed potatoes 29

Crisfield Stew

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

Tuscan Seafood Pasta

Gulf shrimp, jumbo lump crab & sea scallops in sun dried tomato & spinach cream sauce, cavatappi 29

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, scalloped potatoes, brussels 68

Rocky Mountain Lamb Shank

lamb shank, raised in Colorado, slow braised in marsala wine, butternut squash puree, anise demi glaze 39

14 oz Creekstone Ribeye

14 ounce center cut Black Angus, house rub, broccolini, buttermilk-chive mashed potatoes 59

Filet Mignon

eight ounce center cut, scalloped potatoes, lemon scented asparagus 52

Veal Oscar

seasoned and grilled veal medallions, jumbo lump crab, lemon scented asparagus, béarnaise sauce, chef recommends medium 38

Chicken Francaise

egg dipped, pan sautéed chicken breasts, white wine, lemon juice, broccolini and roasted potatoes 24

Pork Tenderloin

honey Dijon and garlic marinated pork loin, braised swiss chard and sweet potato fries 26

Short Rib Pasta

Braised short rib Bolognese sauce, peppers , parmesan, penne 25

Add to your entree:
5 oz. Crab Cake 23

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

HAPPENINGS

(dine-in only)

*HALF PRICED BOTTLES OF WINE
All Day & Night - Every Tuesday!
(excluding sparkling & world class

*SUNDAY SPECIAL -
3 Courses for \$32, \$37, \$47, \$59 or \$67
(except holidays)

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

Sonoma Cutrer, chardonnay,
California 12 / 46

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Touraine, sauvignon blanc,
Loire, France 11 / 40

Strauss, sauvignon blanc,
Sudsteiermark, Austria 11 / 42

Ca Montini, pinot grigio
Trentino-Alto Adige, Italy 10.5 / 40

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

Alexander Valley, rosé
Alexander Valley, California 10 / 38

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

Burgozone, pinot noir,
Danube Plains, Bulgaria 8.5 / 32

J. Lohr, ‘Falcon’s Perch’ pinot noir,
Monterey County, California 11 / 42

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

Gnarly Head, zinfandel,
Lodi, California 8.5 / 32

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

(not included in half price promotion)

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 Clicquot, 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 10

Pomegranate Fizz 6

pomegranate syrup, ginger beer, lime

Adult it up w/ Stoli ohranji vodka 12

SPECIALTY COCKTAILS

Grinchtini

Whipped vodka, clear creme de cacao,
green creme de menth, Irish cream 13

Salted Caramel Martini

Mozart chocolate liqueur, Stoli Salted Karamel,
salted caramel cream, cinnamon 13

Stormy Orchard

Bulleit bourbon, apple cider, lemon juice, cinnamon 14

Blackberry Bourbon Sour

High West double rye, blackberry, lemon juice 14

Green Leaf

Tanqueray, Green Chartreuse, cherry liqueur, lime 13

Pineapple Ginger Mule

Domaine de Canton, pineapple vodka, ginger beer, lime 12

Pear Martini

Grey Goose Pear, cointreau, amaretto, sour 13

Bluestone Bourbon Eggnog

Bulleit bourbon, cinnamon, cherry liqueur, egg 14

Cinnamon Apple Old Fashion

Loveton apple pie rum, cinnamon, orange bitters, soda 14

Birthday Caketini

Stoli Vanil, white chocolate liqueur, Amaretto 12

White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

Sweater Weather

WhiskeySmith, Screwball peanut butter whiskey, cinnamon 13

COLD PINTS FROM THE TAP

Nanticoke Nectar 7	Stella Artois 6.75
Key ‘Positive Mental Attitude’ Pilsner 8	Guinness 6.25
Heavy Seas ‘Loose Cannon’ 6.5	Yuengling 5
Heavy Seas Well Made Lager 8	Blue Moon 6.25
Brewer’s Art Resurrection Ale 6.75	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

Tavern Fare

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 26

Shrimp Sesame Salad

tempura shrimp, Napa cabbage and romaine,
oranges, red onion, watermelon radish, bell peppers,
sesame seeds, crunchy noodles, toasted sesame dressing 17

Half Pound Black Angus Burger

on grilled brioche,
(add \$1 for bacon or cheese) 15

Chicken & Avocado Salad

chopped romaine, avocado,
tomatoes, BlueStone bacon, blue cheese,
sliced egg, lemon-Dijon vinaigrette 22

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

Shrimp Salad Wrap

flour tortilla, house sauce, l&t 18

Steak Salad

bleu cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 25

**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, chefs rice, mashed, asparagus,
roasted potatoes, broccolini, fries*

REDS



Apple Cider Sangria
8 glass / 37 pitcher

