

SMALL PLATES

Calamari
flash fried, southeast Asian sauce
and marinara 16

Shrimp Flatbread
garlic shrimp, mozzarella, goat cheese,
spinach, tomatoes 16

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

Bacon Wrapped Shrimp
applewood bacon, pineapple salsa,
bbq sauce 16

Crab & Spinach Dip
crab, spinach, parmesan and asiago
cheese, crispy pitas 18

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

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

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,
pesto vinaigrette, balsamic glaze 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

Mahi-Mahi
pan seared, lightly blackened, topped with
honey garlic glaze sauteed shrimp, onions, peppers;
chef's rice and lemon scented asparagus 29

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

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

SHAREABLE SIDES

Crab Fried Rice 11
Six 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, carrot ginger puree, roasted corn salsa,
hazelnut crumble 35

Beef Short Rib
slow braised, beef demi-glaze, onions, mushrooms,
mashed potatoes 29

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

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

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

Filet & Crab Cake
8 oz. filet mignon and a 5 oz. crab cake,
scalloped potatoes, Vietnamese Brussels sprouts 68

14 oz Creekstone Ribeye
14 ounce center cut Black Angus, house rub,
lemon scented asparagus, scalloped potatoes 63

Filet Mignon
eight ounce center cut, mashed potatoes,
lemon scented asparagus 58

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

Chicken Francaise
egg dipped, pan sautéed chicken breasts, white wine,
lemon juice, roasted potatoes, roasted herb vegetable
medley: zucchini, squash, red onion, bell pepper 24

Short Rib Pasta
braised short rib Bolognese sauce, peppers,
parmesan, penne 25

Add to your entree:
5 oz. Crab Cake 24

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 \$34, \$37, \$47, & More
(except holidays)

WHITES



REDS

WINES BY THE GLASS

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

Origin, chardonnay,
Napa, California 9.5 / 36

Sonoma Cutrer, chardonnay,
California 12 / 46

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

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*, Xynomavro
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

Aresti, pinot noir,
Valle de Curico, Chile 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, Grenache
Southern Rhone, France 9 / 35

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 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 10

Pomegranate Fizz 6
pomegranate syrup, ginger beer, lime
Adult it up w/ Stoli okranji vodka 12



Red Sangria
8 glass / 37 pitcher



SPECIALTY COCKTAILS

Banana Split Martini
vanilla and pineapple vodka, creme de banana, creme de cacao 13

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

Queen Lavender
Empress gin, lavender, elderflower liqueur, lemon 14

Blackberry Whiskey Sour
High West double rye, blackberry, lemon juice 14

Glasgow Mule
Johnny Walker Black scotch, elderflower liqueur,
ginger beer, lemon 14

Pear Martini
Grey Goose Pear, cointreau, amaretto, sour 13

Sarsaparilla Old Fashion
Bulleit Rye, bitters, orange, cherry, Birch beer 14

Birthday Caketini
Stoli Vanil, white chocolate liqueur, Amaretto 12

White Cosmo
Stoli Razberi, Cointreau, lime, white cranberry juice 12

Sweater Weather
WhiskeySmith chocolate, Screwball peanut butter whiskey, cinnamon 13

Tequila Horchata
Gran Centenario reposado, Rumchata, amaretto, 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 27

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

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

Health Nut Salad
pan seared sea scallops, arugula,
spinach, farro, red onion, grapes and peppers,
orange zest vinaigrette 18
**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, chef's rice, mashed potatoes,
asparagus, roasted potatoes, french fries, sweet potato fries*