

# BlueStone

**Monday Crab Ball & Oyster Special**  
 **\$1.00 Crab Balls & \$1.50 Oysters** 

## SMALL PLATES

### Calamari

flash fried, southeast Asian sauce and marinara 16

### Shrimp Flatbread

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

### Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

### Crab & Spinach Dip

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

### Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

### 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

### Drunken Mussels

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

## 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 beurre 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

### Seafood Pasta Diavolo

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

### \*HAPPY HOUR MONDAY - THURSDAY

3:00 - 6:00 PM

Half Price Appetizers  
Half Price Wines by the Glass  
(Excludes Sparkling)

## HAPPENINGS

(dine-in only)

### \*MONDAY ALL DAY CRAB BALL & OYSTER SPECIAL

\$1.00 Crab Balls  
\$1.50 Oysters

### \*SUNDAY SPECIAL

3 Courses for \$34, \$37,  
\$47, & More  
(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

**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



Red Sangria  
8 glass / 37 pitcher

REDS

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

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

**Strawberry Lime Mule**

Deep Eddy Lime, strawberry puree, ginger beer, lime 13

**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

**Cucumber Yuzu Refresher**

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

**Tequila Horchata**

Gran Centenario reposado, Rumchata, amaretto, cinnamon 13

COLD PINTS FROM THE TAP

<b>Nanticoke Nectar</b> 7	<b>Stella Artois</b> 6.75
<b>Key 'Positive Mental Attitude' Pilsner</b> 8	<b>Guinness</b> 6.25
<b>Heavy Seas 'Loose Cannon'</b> 6.5	<b>Yuengling</b> 5
<b>Heavy Seas Well Made Lager</b> 8	<b>Blue Moon</b> 6.25
<b>Brewer's Art Resurrection Ale</b> 6.75	<b>Dogfish Head 60</b> 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

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