

SMALL PLATES

Crispy Boardwalk Shrimp

jalapeño, red onion and lemon wheels,
passion fruit and spicy ghost chili sauces 14

BBQ Chicken Flatbread

white cheddar, mozzarella, bacon,
red onion, bell peppers 16

Caprese Flatbread

tomatoes, Parmesan and mozzarella,
pesto, onion 14

Pomodoro Mussels

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

Fried Oysters

saltine crusted with
Old Bay remoulade, slaw 14

Calamari

flash fried, southeast Asian sauce
and marinara 16

Toasty Avocado Bowl

multi-grain toast with avocado
and cherry tomato confit,
hard-boiled egg 11

Ahi Tuna

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

Fried Green Tomatoes

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

Seafood Bake

crab, scallops, shrimp, three cheese
blend, crispy pitas 15

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8 Gluten
FREE

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 Gluten
FREE

Arugula & Goat Cheese

fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

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

Fish of the Day

ask your server for details *mkt.*

Stuffed Flounder

baked, stuffed with jumbo lump crab,
topped with lemon beurre blanc,
roasted potatoes, asparagus 36

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 26

Osaka Snapper

tempura battered, bean sprouts, snap peas,
bell peppers, onions, sweet chili garlic sauce 34

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,
grilled pitas 36

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 27

Chesapeake Rockfish

pan seared, jumbo lump crab, tomato-chive beurre
blanc, over top Mexican street corn 39

SHAREABLE SIDES

6 Cheese Mac & Cheese 12

Jumbo Twice Baked Potato 9

Crab Fried Rice 11

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

ENTREES

Soft Shell Crabs

two soft shell crabs, pan roasted, three mustard drizzle,
served with roasted potatoes and asparagus 39
Single Soft Shell 26

Deep Sea Scallops

pan seared, served with seasoned Mexican street corn,
and chili Calabrian beurre blanc 29 Gluten
FREE

Beef Short Rib

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

Crab Cakes

twin cakes with roasted potatoes, Vietnamese Brussels sprouts 48
Single Cake 29

Crisfield Stew

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

Seafood Pasta Diavola

Gulf shrimp, jumbo lump crab & sea scallops tossed with cavatappi,
asparagus & fire roasted tomatoes in a spicy garlic sauce 29

14 oz Creekstone Ribeye

14 ounce center cut Black Angus, house rub, lemon scented
asparagus, buttermilk-chive mashed potatoes 59 Gluten
FREE

Filet Mignon

eight ounce center cut, braised mixed mushrooms,
lemon scented asparagus 52

Hanger Steak Frites

Creekstone Farms, 8 oz sliced, red wine tomato coulis,
chimichurri, truffle Parmesan fries, Chef recommends med-rare 39

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney, lemon scented
asparagus, roasted potatoes, Chef recommends medium 26 Gluten
FREE

Chicken Francaise

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

Slow Cooked Meaty Ribs

roasted pork ribs, bbq sauce, potato salad 24 Gluten
FREE

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 wines)

*SUNDAY SPECIAL -

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

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

Half Price Appetizers
Half Price Wines by the Glass
\$2 Off Drafts

Join our Email Club!
Simply text: **BLUESTONE**
to **22828**

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

WINE 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

Proud Pour, sauvignon blanc,
South France 10.5 / 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, ‘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 ohranji vodka 12



Funds
Oyster Reef Restoration



SPECIALTY COCKTAILS

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 10

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

Blackberry Bourbon Sour

High West double rye, blackberry simple syrup,
lemon juice, blackberries 14

Spicy Pina Colada Margarita

1800 coconut tequila, pineapple juice,
jalapeño simple syrup, lime, mint leaves 13

Strawberry Basil

strawberry vodka, Domaine de Canton,
lemon juice, strawberry purée, basil 13

Pineapple Ginger Mule

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

Peach Martini

Deep Eddys peach, Amaretto, peach Schnapps, lemon juice 12

Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 12

Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 10

White Cosmo

Stoli Razberi, Cointreau, fresh lime & white cranberry juice 11

COLD PINTS FROM THE TAP

Blue Moon 6.25

Nanticoke Nectar 7

Stella Artois 6.75

Heavy Seas ‘Loose Cannon’ 6.5

Yuengling 4.5

Key Speed Wobbles 8

Guinness 6.25

Brewer’s Art Resurrection Ale 6.75

Heavy Seas Well Made Lager 8

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

Italian Chopped Salad

cured peppered ham, salami, pepperoni, sharp provolone,
olives, pepperoncini, tomatoes, onion, romaine,
creamy Italian dressing 19

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

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

**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, mashed, asparagus, roasted potatoes,
mushroom mix, street corn, fries, fruit, potato salad*

