

## SMALL PLATES + SHAREABLES

### Fried Oysters

apple and celery root slaw, old bay remoulade 17

### Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

### Fried Avocado

panko crusted avocado slices, parmesan, chipotle lime aioli 12

### Not A Veggie Flatbread

loaded with both hot and sweet soppressata, Italian sausage, pepperoni, mozzarella, ricotta, garlic, house marinara 18

### Caprese Flatbread

red tomatoes, parmesan, mozzarella, basil pesto, onion 14

### Crab & Spinach Dip

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

### Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

### Thai Calamari

flash fried, southeast asian sauce and marinara 16

### Fried Green Tomatoes

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

### Seared Rare Ahi Tuna

cajun seasoned, cusabi, pickled ginger, cucumber salad 13

### Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

## SOUP + SALADS

### Maryland Crab Soup

lump crab, house spices, a little heat 8

### Cream of Crab Soup

lump crab, dash of sherry 9

### BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 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, Chicken 8, Shrimp 12  
Scallops 17, Steak 18, Tuna 10  
2 oz. Crab Meat 12, 5 oz. Crab Cake 24

## SANDWICHES + TACOS

### The Butcher

fresh ground hanger steak and chuck blend, BlueStone bacon jam, caramelized onions, sautéed mushrooms, tomato, Worcestershire aioli, Stone Mill Kaiser roll 22

### Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32

### Sweet Heat Chicken

fried chicken breast, tangy-sweet sauce with a lil' kick, tomato, pickles, toasted brioche 16

### Roasted Turkey & Avocado

cracked pepper turkey, spinach, onion, avocado, red pepper spread, aioli, ciabatta 18

### Short Rib Grilled Cheese

smoked Gouda, Vermont white cheddar, braised short ribs, sourdough, au jus 19

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27

### Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 16

### Blackened Fish Tacos

fresh cut mahi-mahi, Hawaiian salsa, pineapple honey crema, tangy slaw, corn tortilla 18

### Black Angus Burger

half pound on grilled brioche 15  
bacon or cheese add \$1

### Shrimp Salad Wrap

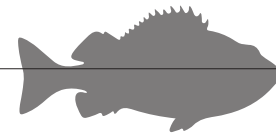
house sauce, lettuce, tomato, flour tortilla 18

### The Reuben

shaved corned beef, Swiss cheese, toasted rye, Russian dressing, sauerkraut 17

#### Sandwiches served with a choice of a side

French Fries    Warm Old Bay Chips    Asparagus  
Vegetable Fried Rice    Sweet Potato Fries    Apple Cider Brussels Sprouts



## LUNCH MAINS

### Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

### 'Firecracker' Salmon

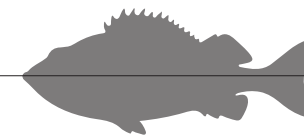
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

### Crisfield Stew

shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

### Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 16



## ENTREE SALADS

### Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, bleu cheese, tabasco onions, brandy-horseradish vinaigrette 25

### Southwest Salmon Salad

blackened on a bed of mixed greens, roasted corn, red bell peppers, tomatoes, black beans, cotija cheese, crispy tortillas, chipotle lime dressing 18

### Chicken & Avocado Salad

chopped romaine, avocado, tomatoes, BlueStone bacon, bleu cheese, sliced egg, lemon-dijon vinaigrette 22

### CousCous Scallop Salad

sweet chili dressed scallops, couscous, basil emulsion, peppers, tomato, onion, carrots, cucumbers, parmesan 22

## SHAREABLE SIDES

Lemon Scented Asparagus 8

Six Cheese Mac & Cheese 12

Bacon & Bleu Cheese Brussels Sprouts 10

## HAPPENINGS

(dine-in only)

### \*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

### \*SUNDAY SPECIAL

3 Courses for \$34, \$37, \$40, & More  
(except holidays)

## YOUR EVENT

Contact Our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

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

WINES BY THE GLASS

- 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 11.50 / 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

Rosé Sangria  
8 glass / 37 pitcher



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



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

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 reposado, Patron Citrónge, pineapple, lime, jalapeno 14
- Blackberry Bramble**  
Tanqueray, Chambord, blackberry, lemon 13

COLD PINTS FROM THE TAP

- |   |                       |
|---|-----------------------|
| Nanticoke Nectar 7.50                       | Stella Artois 7.25    |
| Key 'Positive Mental Attitude' Pilsner 8.50 | Guinness 6.75         |
| Heavy Seas Well Made Lager 8.50             | Yuengling 6           |
| Heavy Seas 'Loose Cannon' 7                 | Blue Moon 6.75        |
| Brewer's Art Resurrection Ale 7.25          | Dogfish Head 60 IPA 7 |

BOTTLE CRAFTS,  
DOMESTIC, & IMPORTS

- |                          |                          |
|--------------------------|--------------------------|
| Guinness Blonde 5.25     | Sam Adams Seasonal 5     |
| Miller Lite 3.5          | New Castle 5             |
| Budweiser, Bud Light 4   | Heineken 4.75            |
| Coors Light 3.75         | Corona Light 5           |
| Michelob Ultra 4.5       | Corona 5                 |
| Sierra Nevada 5.25       | Modelo Especial 5        |
| Tank 7 Farmhouse Ale 7.5 | Amstel 4.75              |
| Bold Rock Cider 4.75     | Rolling Rock 4           |
| Brewer's Art Birdhouse 6 | Non Alcohol:             |
| Dogfish Head 90 6.5      | Heineken 00 5.25         |
| Gluten Free:             | Athletic Golden Ale 5.75 |
| Redbridge 5.25           | Athletic IPA 5.75        |

**Surfside \$7.5**  
iced tea, lemonade, strawberry lemonade, green tea

**High Noon Hard Seltzers \$7.5**  
grapefruit, black cherry, mango, pineapple