

SMALL PLATES + SHAREABLES

Fried Oysters

saltine crusted, Old Bay remoulade, slaw 17

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Fried Avocado

panko crusted avocado slices, parmesan, chipotle lime aioli 12

Meaty 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

YOUR EVENT

Contact Our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

SANDWICHES + TACOS

The Butcher

fresh ground hanger steak and chuck blend, Bluestone bacon jam, caramelized onions, 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

Hawaiian Fish Tacos

fresh cut halibut, pineapple salsa, 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

Fresh Maine Lobster Roll

chilled, lightly dressed tail, claw and knuckle meat in a toasted New England split top roll 36

Sandwiches served with a choice of a side

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



LUNCH MAINS

Tuna Two Ways

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

'Firecracker' Salmon

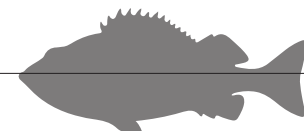
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

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

Shrimp Sesame Salad

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

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

Salad of the Seas

jumbo lump crab, fresh maine lobster, gulf shrimp, zesty lime sauce with avocado, onion, jalapenos, on top of bib lettuce, crispy pita chips 39

SHAREABLE SIDES

Lemon Scented Asparagus 8

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 10

HAPPENINGS

(dine-in only)

*MONDAY CRAB BALLS

ALL DAY
\$1.00 CRAB BALL SPECIAL

*SUNDAY SPECIAL

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

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM
\$1.00 Off Drafts
\$2.00 Off Glasses of Wine
\$1.00 Off Well Liquor

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, raspbery syrup, ginger beer 15
Salted Caramel Martini
Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13
Cinnamon Old Fashion
Traveller Whiskey, bitters, orange, cherry, cinnamon 12
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 resposado, Patron Citrónge, pineapple, lime, jalapeno 14



Crushes

Orange, Grapefruit, or Strawberry-Lime 12



CANNED COCKTAILS

Surfside \$7.5
iced tea, lemonade, strawberry lemonade, green tea
High Noon Hard Seltzers \$7.5
grapefruit, black cherry, mango, pineapple

COLD PINTS FROM THE TAP

Nanticoke Nectar 7.50	Stella Artois 7.25
Hofbräu Hefe Weisen 8.50	Guinness 6.75
Heavy Seas Bo*Dacious Blonde 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