

## SMALL PLATES + SHAREABLES

### Shrimp Flatbread

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

### 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

### Drunken Mussels

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

### 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

### Crispy Brie

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

### 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

### Soup Du Jour

please ask your server for details *mkt.*

### 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, pesto vinaigrette, balsamic glaze 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  
lauren@bluestonerestaurant.com  
kelly@bluestonerestaurant.com  
or call 410-561-1100

## SANDWICHES + TACOS

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27

### Lamb Gyro

herb braised lamb shoulder, lettuce, tomato, cucumber & pickled red onion wrapped in a pita with a tangy shawarma sauce 19

### Sweet Heat Chicken

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

### Seafood Club

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

### Shrimp Tacos

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

### Black Angus Burger

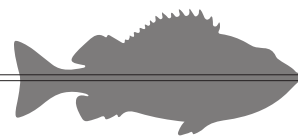
half pound on grilled brioche 15  
bacon or cheese add \$1

### Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

### Sandwiches served with a choice of a side

Warm Old Bay Chips      French Fries      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

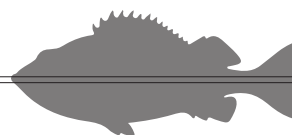
shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

### Chicken Francaise

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

### Chicken Cantina Bowl

marinated chopped chicken, white rice, black beans, red onions, peppers, tomatoes, avocado salsa, chipotle aioli 16



## SHAREABLE SIDES

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

## BIG SALADS

### Steak Salad

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

### Health Nut Salad

pan seared sea scallops, arugula, spinach, farro, red onion, grapes and peppers, orange zest vinaigrette 18

### 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

### Chicken & Avocado Salad

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

## HAPPENINGS

(dine-in only)

\*HAPPY HOUR MONDAY - THURSDAY  
3:00 - 6:00 PM  
Half Price Appetizers  
Half Price Wines by the Glass  
(Excludes Sparkling)

\*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

# World Class Wines

(not included in half price promotion)



- Duckhorn Sauvignon Blanc**  
Napa Valley, California 44
- Jordan Cellars Chardonnay**  
Alexander Valley, California 48
- Cakebread Cellars Chardonnay**  
Napa Valley, California 53
- Chateau Montelena Chardonnay**  
Napa Valley, California 75
- Cakebread Cellars Cabernet Sauvignon**  
Napa Valley, California 92
- Duckhorn Merlot**  
Napa Valley, California 66
- Stag's Leap 'Artemis' Cabernet Sauvignon**  
Napa Valley, California 79

## 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

Red Sangria  
8 glass / 37 pitcher



WHITES

- 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



REDS

## 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 Well Made Lager</b> 8             | <b>Yuengling</b> 5         |
| <b>Heavy Seas 'Loose Cannon'</b> 6.5            | <b>Blue Moon</b> 6.25      |
| <b>Brewer's Art Resurrection Ale</b> 6.75       | <b>Dogfish Head 60</b> 6.5 |

## BOTTLE CRAFTS, DOMESTIC, & IMPORTS

- |                                 |                                 |
|---------------------------------|---------------------------------|
| <b>24 Karat Kolsch</b> 7        | <b>Sam Adams</b> 5              |
| <b>Guinness Blonde</b> 5.25     | <b>New Castle</b> 5             |
| <b>Miller Lite</b> 3.5          | <b>Heineken</b> 4.75            |
| <b>Budweiser, Bud Light</b> 4   | <b>Corona Light</b> 5           |
| <b>Coors Light</b> 3.75         | <b>Corona</b> 5                 |
| <b>Blue Point Lager</b> 5.25    | <b>Amstel</b> 4.75              |
| <b>Michelob Ultra</b> 4.5       | <b>Rolling Rock</b> 4           |
| <b>Sierra Nevada</b> 5.25       | Gluten Free:                    |
| <b>Tank 7 Farmhouse Ale</b> 7.5 | <b>Redbridge</b> 5.25           |
| <b>Bold Rock Cider</b> 4.75     | Non Alcohol:                    |
| <b>Brewer's Art Birdhouse</b> 6 | <b>Heineken 00</b> 5.25         |
| <b>Dogfish Head 90</b> 6.5      | <b>Athletic Golden Ale</b> 5.75 |
|                                 | <b>Athletic IPA</b> 5.75        |

**White Claw Hard Seltzers \$5**  
mango, lime, raspberry, and black cherry

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

## 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