

SMALL PLATES

Fried Oysters

apple and celery root slaw, lemon garlic aioli 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

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

HAPPENINGS

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

*MONDAY CRAB BALLS

ALL DAY

\$1.00 CRAB BALL SPECIAL

*SUNDAY SPECIAL

3 Courses for \$34, \$37, \$40, \$47, & More (except holidays)

YOUR EVENT

Contact our Party Ladies-

Lauren or Kelly

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

Many menu items may be modified to meet gluten free requirements

*Menu items subject to change.

Please visit us at www.bluestoneonline.net

or give us a call 410-561-1100 for a current menu.*

RESTAURANT WEEK LUNCH

Choose any house Soup, small Bluestone, or small Caesar salad and any entree for our Restaurant Week Special

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

Arugula & Goat Cheese

fried goat cheese medallions, toasted pine nuts, strawberries, pesto vinaigrette, balsamic glaze 13

Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

Caesar Salad

romaine, shaved parmesan, sourdough croutons 8/10

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

LUNCH ENTREES

Fresh Maine Lobster Roll

chilled, lightly dressed tail, claw and knuckle meat in a toasted New England split top roll 36
(\$40 for 2 Course)

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27
(\$31 for 2 Course)

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
(\$43 for 2 Course)

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32
(\$36 for 2 Course)

2 COURSES - \$29

Steak Salad

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

Tuna Two Ways

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

2 COURSES - \$27

Chicken & Avocado Salad

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

'Firecracker' Salmon

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

The Butcher

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

2 COURSES - \$23

Hawaiian Fish Tacos

fresh cut halibut, pineapple salsa, honey crema, tangy slaw, corn tortilla 18

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

Roasted Turkey & Avocado

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

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Crisfield Stew

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

Shrimp Sesame Salad

tempura fried shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 18

Short Rib Grilled Cheese

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

2 COURSES - \$20

Chicken Francaise

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

Shrimp Tacos

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

Sweet Heat Chicken

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

Black Angus Burger

half pound on grilled brioche 15

bacon or cheese add \$1

Sandwiches served with a choice of a side

French Fries

Warm Old Bay Chips

Asparagus

Vegetable Fried Rice

Sweet Potato Fries

Vietnamese Brussels Sprouts

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 food-borne illness

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

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



Rosé Sangria
8 glass / 37 pitcher



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, rasperry 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

Hofbräu Hefe Weisen 8.50

Heavy Seas Bo*Dacious Blonde 8.50

Heavy Seas 'Loose Cannon' 7

Brewer's Art Resurrection Ale 7.25

Stella Artois 7.25

Guinness 6.75

Yuengling 6

Blue Moon 6.75

Dogfish Head 60 IPA 7

BOTTLE CRAFTS,
DOMESTIC, & IMPORTS

Guinness Blonde 5.25

Miller Lite 3.5

Budweiser, Bud Light 4

Coors Light 3.75

Michelob Ultra 4.5

Sierra Nevada 5.25

Tank 7 Farmhouse Ale 7.5

Bold Rock Cider 4.75

Brewer's Art Birdhouse 6

Dogfish Head 90 6.5

Gluten Free:

Redbridge 5.25

Sam Adams Seasonal 5

New Castle 5

Heineken 4.75

Corona Light 5

Corona 5

Modelo Especial 5

Amstel 4.75

Rolling Rock 4

Non Alcohol:

Heineken 00 5.25

Athletic Golden Ale 5.75

Athletic IPA 5.75

WHITES



REDS