

BlueStone

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)

Seafood Club

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

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27
(\$31 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

The Butcher

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

'Firecracker' Salmon

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

2 COURSES - \$23

Hawaiian Fish Tacos

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

Roasted Turkey & Avocado

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

Shrimp Salad Wrap

house sauce, lettuce,
tomato, flour tortilla 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 18

Crisfield Stew

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

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, Xynomavro
Siatista, Greece 9 / 34

WHITES

REDS

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,
Mcminville, 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

Caballo Cimarrón, malbec,
Argentina 9.5 / 36

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Red Sangria
8 glass / 37 pitcher



SPECIALTY COCKTAILS

Midnight Cheers

'Baby' Prosecco, Domaine de Canton, cranberry 11

Bluestone Espresso Martini

Stoli Vanil, cold brew, espresso liquor 15

Ambidextrous

High West double rye, campari, licor 43, sweet vermouth, bitters 16

Queen Lavender

Empress gin, lavender, elderflower liqueur, lemon 14

Blackberry Whiskey Sour

Buffalo Trace Bourbon, blackberry, lemon juice 15

Cupid's Cocoa

Stoli van, Baileys chocolate, Mozart chocolate, cream 13

Apple Harvest Mule

Crown apple, cranberry, lime, blood orange soda, 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 liqueur, 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	Stella Artois 6.75
Key 'Positive Mental Attitude' Pilsner 8	Guinness 6.25
Heavy Seas Well Made Lager 8	Yuengling 5
Heavy Seas 'Loose Cannon' 6.5	Blue Moon 6.25
Brewer's Art Resurrection Ale 6.75	Dogfish Head 60 6.5

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

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

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

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

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

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple