

SMALL PLATES

Crispy Boardwalk Shrimp
jalapeño, red onion and lemon wheels,
passion fruit and spicy ghost chili sauces 14

Shrimp Flatbread
garlic shrimp, mozzarella, goat cheese,
arugula, tomatoes 16

Caprese Flatbread
red tomatoes, Parmesan,
mozzarella, basil pesto, onion 14

Fried Oysters
saltine crusted with
Old Bay remoulade, slaw 18

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 Gluten FREE
Cajun seasoned, cusabi,
pickled ginger, cucumber salad 13

Seafood Bake
crab, scallops, shrimp, three cheese blend,
crispy pitas 15

Crispy Brie
oven baked brie in a puff pastry, topped with
apple and cranberry chutney 14

HAPPENINGS

***HAPPY HOUR MONDAY - FRIDAY**
3:00 - 6:00 PM
Half Price Appetizers
Half Price Wines by the Glass
\$2 Off Drafts

***HALF PRICED BOTTLES OF WINE**
All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)

***SUNDAY SPECIAL -**
3 Courses for \$32, \$37, \$47, \$59 or \$67
(except holidays)

APPLE CIDER SANGRIA
8 glass / 37 pitcher

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

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

BlueStone

SUNDAY SPECIAL

we are pleased to offer any house salad or soup,
entree and select house desserts for \$32, \$37, \$47, \$59 or \$67

HOUSE SOUPS & GREENS

Maryland Crab Gluten FREE
lump crab, house spices, a little heat 8

Cream of Crab
lump crab, dash of sherry 9

Roasted Beet Salad Gluten FREE
mixed greens, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette, balsamic glaze 10

Traditional Caesar
romaine, shaved Parmesan, sourdough croutons 10

BlueStone Salad
warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 10 / 13

Poached Pear Salad
vanilla poached, fresh spinach, bleu
cheese, toasted walnuts, cranberries,
champagne vinaigrette 11

ENTREES

3 Courses - \$74

Filet & Crab Cake
8 oz. filet mignon and a 5 oz. crab cake,
scalloped potatoes, asparagus 68

3 Courses - \$67

14 oz Creekstone Ribeye Gluten FREE
14 ounce center cut Black Angus, house rub,
lemon scented asparagus, buttermilk-chive
mashed potatoes 59

3 Courses - \$59

Filet Mignon
eight ounce center cut, braised mixed
mushrooms, lemon scented asparagus 52

Crab Cakes
twin cakes with mashed potatoes,roasted herb
vegetable medley: zucchini, squash, red onion,
bell pepper 48

Rack of Lamb
Frenched boned, rosemary citrus marinated & grilled with
buttermilk chive mashed potatoes and roasted herb vegetable medley:
zucchini, squash, red onion, bell pepper, Chef recommends medium 48

3 Courses - \$47

Stuffed Flounder
baked, stuffed with jumbo lump crab, topped
with lemon buerre blanc, vegetable fried rice 39

Seafood Salad
fresh Maine lobster, jumbo lump crab &
gulf shrimp tossed in lemon Dijonnaise
on top of mixed white balsamic dressed greens,
assortment of fruit, everything crackers 36

Mahi-Mahi Gluten FREE
mahi mahi, pan seared, topped with
Old Bay butter poached fresh lobster,
chef's rice and asparagus 36

Fresh Maine Lobster Roll
tail, claw and knuckle meat stuffed into toasted
Stone Mill roll, lobster cream dipping sauce 38

3 Courses - \$37

Single Crab Cake
5 oz. crab cake with mashed potatoes, roasted
herb vegetable medley: zucchini, squash, red
onion, bell pepper 29

Beef Short Rib
slow braised, beef demi-glace, onions,
mushrooms, buttermilk mashed potatoes 29

Deep Sea Scallops Gluten FREE
pan seared, served with seasoned Mexican
street corn, chili Calabrian beurre blanc 29

Seafood Pasta
Gulf shrimp, jumbo lump crab & sea scallops
tossed with cavatappi, asparagus & fire roasted
tomatoes in a garlic chili sauce 29

Black Sea Bass Gluten FREE
caught off the coast of Virginia, pan seared
topped with fire roasted tomato and garlic
Veracruz sauce, basmati rice and asparagus 33

Seafood Club
fried crab cake, shrimp salad, blt, brioche 29

3 Courses - \$32

Slow Cooked Meaty Ribs Gluten FREE
roasted pork ribs, bbq sauce, tomato cucumber
onion salad 24

Pork Chop Porterhouse Gluten FREE
14 oz. T-bone pork chop, mango chutney,
roasted herb vegetable medley: zucchini,
squash, red onion, bell pepper, roasted
potatoes, Chef recommends medium 26

'Firecracker' Salmon
farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 26

Crisfield Stew
loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 28

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 27

Chicken Francaise
egg dipped, pan sautéed chicken breasts,
white wine, lemon juice,
asparagus and roasted potatoes 24

Steak Salad
blue cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 25

Crab Fried Rice 11
6 Cheese Mac & Cheese 12

SHAREABLE SIDES
Scalloped Potatoes 9

Vietnamese Brussels Sprouts 8
Lemon Scented Asparagus 8

SELECTED DESSERTS

Seasonal Chocolate Mousse 8 - Key Lime Pie 9 - Seasonal Crème Brûlée 8



WHITES

WINES BY THE GLASS

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

“Butter” By Jam, chardonnay,
California 11.5 / 43

Sonoma Cutrer, chardonnay,
California 12 / 46

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Proud Pour, sauvignon blanc,
South France 10.5 / 40

Strauss, sauvignon blanc,
Südsteiermark, Austria 11 / 42

Ca Montini, pinot grigio
Trentino-Alto Adige, Italy 10.5 / 40

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

Alexander Valley, rosé
Alexander Valley, California 10 / 38

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

Burgozone, pinot noir,
Danube Plains, Bulgaria 8.5 / 32

J. Lohr, ‘Falcon’s Perch’ pinot noir,
Monterey County, California 11 / 42

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Gnarly Head, zinfandel,
Lodi, California 8.5 / 32

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

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

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



Funds
Oyster Reef Restoration



SPECIALTY COCKTAILS

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 10

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

Blackberry Bourbon Sour

High West double rye, blackberry simple syrup,
lemon juice, blackberries 14

Spicy Pina Colada Margarita

1800 coconut tequila, pineapple juice,
jalapeño simple syrup, lime, mint leaves 13

Pineapple Ginger Mule

Domaine de Canton, pineapple vodka, ginger beer, lime 12

Peach Martini

Deep Eddys peach, Amaretto, peach Schnapps, lemon juice 12

Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 12

Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 10

White Cosmo

Stoli Razberi, Cointreau, fresh lime & white cranberry juice 11

COLD PINTS FROM THE TAP

Blue Moon 6.25

Nanticoke Nectar 7

Stella Artois 6.75

Heavy Seas ‘Loose Cannon’ 6.5

Yuengling 4.5

Key ‘Positive Mental Attitude’ Pilsner 8

Guinness 6.25

Brewer’s Art Resurrection Ale 6.75

Heavy Seas Well Made Lager 8

Dogfish Head 60 6.5

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

Tavern Fare

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 26

Shrimp Sesame Salad

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

Half Pound Black Angus Burger

on grilled brioche,
(add \$1 for bacon or cheese) 15

Italian Chopped Salad

cured peppered ham, salami, pepperoni, sharp
provolone, olives, pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 19

Chicken & Avocado Salad

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

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

Shrimp Salad Wrap

flour tortilla, house sauce, l&t 18

Steak Salad

blue cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 25

**Sandwiches come with a choice of a side -*

*Vietnamese Brussels sprouts, mashed, asparagus, roasted potatoes,
mushroom mix, street corn, fries, fruit, tomato cucumber onion salad*

