

SMALL PLATES

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Shrimp Flatbread

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

Caprese Flatbread

red tomatoes, parmesan, mozzarella, basil pesto, onion 14

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

Crab & Spinach Dip

crab, spinach, parmesan and asiago cheese, crispy pitas 18

Crispy Brie

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

Philly Cheesesteak Egg Rolls

aylesbury 11 steak sauce, queso 15

HAPPENINGS

(Dine In Only)

*EVERY SUNDAY -

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

*HAPPY HOUR MONDAY - THURSDAY

3:00 - 6:00 PM

Half Price Appetizers

Half Price Wines by the Glass

(Excludes Sparkling)

*MONDAY ALL DAY

CRAB BALL & OYSTER SPECIAL

\$1.00 Crab Balls

\$1.50 Oysters

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

SUNDAY SPECIAL

We are pleased to offer a 3 course option. Choose any house soup or greens, entree, and select house dessert

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8

Cream of Crab

lump crab, dash of sherry 9

Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 13

Traditional Caesar

romaine, shaved parmesan, sourdough croutons 10

BlueStone Salad

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

Arugula & Goat Cheese

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

ENTREES

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, scalloped potatoes, Vietnamese Brussels sprouts 68
(\$74 for 3 Course)

Filet Mignon

8 oz. ounce center cut, mashed potatoes, lemon scented asparagus 58
(\$66 for 3 Course)

14 oz Creekstone Ribeye

14 oz. center cut Black Angus, house rub, asparagus, scalloped potatoes 63
(\$71 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 48
(\$56 for 3 Course)

3 Courses - \$47

Stuffed Rockfish

house crab cake stuffed and baked, topped with lemon buerre blanc, crispy leeks; vegetable fried rice, lemon scented asparagus 39

Hanger Steak

Creekstone Farms, 8 oz sliced, chimichurri, mashed potatoes; chef recommended med-rare 39

Deep Sea Scallops

pan seared, carrot ginger puree, roasted corn salsa, hazelnut crumble 35

Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed into toasted Stone Mill roll with french fries 36

3 Courses - \$37

Single Crab Cake

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

Crisfield Stew

loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 29

Beef Short Rib

slow braised, beef demi-glace, onions, mushrooms, mashed potatoes 29

Mahi-Mahi

pan seared, lightly blackened, with honey garlic glaze, sauteed shrimp, onions, peppers; chef's rice and lemon scented asparagus 29

Seafood Pasta Diavolo

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

Herb Marinated Halibut

roasted cauliflower, romesco sauce, spiced crispy chickpeas 32

3 Courses - \$34

'Firecracker' Salmon

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

Chicken Pesto Pasta

braised thighs, blistered cherry tomatoes, parmesan bread crumbs 22

Shrimp & Grits

smoked Gouda grits, lightly blackened shrimp, Cajun cream sauce with peppers, onions and andouille sausage 26

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; roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 24

Pork Chop

10oz bone-in pork chop, smoked turkey southern greens, spaetzle, burnt honey-mustard seed glaze 26

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Scalloped Potatoes 9

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

SELECTED DESSERTS

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



WINES BY THE GLASS

WHITES

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, 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, Rosé, Xynomavro, Moschomavro
Siatista, Greece 9 / 34



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



Red Sangria
8 glass / 37 pitcher

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

Aresti, pinot noir,
Valle de Curico, Chile 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
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



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, lime

Adult it up w/ Deep Eddy Peach vodka 12

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

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

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

Tavern

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

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

Seafood Club
5 oz fried crab cake, shrimp salad, blt, brioche 32

Crispy Gulf Shrimp Tacos
w/ salsa, cilantro purée, mango-mole, feta 16

Shrimp Salad Wrap
house sauce, lettuce, tomato, flour tortilla 18

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

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar sauce 27

**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, chef's rice, mashed potatoes,
asparagus, roasted potatoes, french fries, sweet potato fries*