

SMALL PLATES

Crispy Boardwalk Shrimp

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

BBQ Chicken Flatbread

white cheddar, mozzarella, bacon,
red onion, bell peppers 16

Caprese Flatbread

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

Fried Oysters

saltine crusted with
Old Bay remoulade, slaw 14

Pomodoro Mussels

1 pound P.E.I. mussels, marinara sauce,
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

Seafood Bake

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

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)

ROSÉ 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

Join our Email Club!

Simply text: BLUESTONE to 22828

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 any house salad or soup,
entree and select house desserts for \$32, \$37, \$47, \$59 or \$67

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8

Gluten
FREE

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 10

Gluten
FREE

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 10

ENTREES

3 Courses - \$67

14 oz Creekstone Ribeye

14 ounce center cut Black Angus, house rub,
lemon scented asparagus, buttermilk-chive mashed potatoes 59

Gluten
FREE

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

Chesapeake Rockfish

pan seared, jumbo lump crab, tomato-chive beurre
blanc, over top Mexican street corn 39

Stuffed Flounder

baked, stuffed with jumbo lump crab, topped with
lemon buerre blanc, vegetable fried rice 36

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, grilled pitas 36

3 Courses - \$37

Osaka Snapper

tempura battered, bean sprouts, snap peas,
bell peppers, onions, sweet chili garlic sauce 34

Single Crab Cake

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

Seafood Pasta

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

Deep Sea Scallops

pan seared, served with seasoned Mexican street
corn, chili Calabrian beurre blanc 29

Gluten
FREE

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

3 Courses - \$32

Slow Cooked Meaty Ribs

roasted pork ribs, bbq sauce, potato salad 24

Gluten
FREE

Pork Chop Porterhouse

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

Gluten
FREE

‘Firecracker’ Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 24

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

SHAREABLE SIDES

6 Cheese Mac & Cheese 12

Jumbo Twice Baked Potato 9

Crab Fried Rice 11

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

SELECTED DESSERTS

Heath Bar Chocolate Mousse 8 - Key Lime Pie 9 - Seasonal Creme Brulee 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



Funds
Oyster Reef Restoration

- 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

Rosé Sangria
8 glass / 37 pitcher

REDS

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

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
- Strawberry Basil**
strawberry vodka, Domaine de Canton,
lemon juice, strawberry purée, basil 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 | Key Speed Wobbles 8 |
| Nanticoke Nectar 7 | Guinness 6.25 |
| Stella Artois 6.75 | Brewer’s Art Resurrection Ale 6.75 |
| Heavy Seas ‘Loose Cannon’ 6.5 | Heavy Seas Well Made Lager 8 |
| Yuengling 4.5 | 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, potato salad*