

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

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

**Richfield Tomato and Burrata** Gluten Free  
local Maryland tomatoes from  
Richfield farm, creamy burrata cheese,  
mixed greens, basil pesto vinaigrette,  
balsamic reduction 10 / 13

ENTREES

3 Courses - \$80

**The Big Daddy**  
20 oz Creekstone Farms Black Angus bone-in porterhouse, blackened rub,  
garlic herb butter, crispy onions, scalloped potatoes 74

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

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

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

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

**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

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

**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

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

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

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

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

**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



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

### 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

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*

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