

SMALL PLATES

Shi Shi Cauliflower
dusted and fried in rice flour with sweet
garlic chili sauce 12

Calamari
flash fried, southeast asian sauce
and marinara 16

Buffalo Chicken Flatbread
roasted chicken, whipped blue cheese,
mozzarella, scallions, ranch 16

Little Jumbos
broiled jumbo lump baby crab cakes, grainy
mustard aioli 20

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

Smoked Bluefish Dip
local bluefish, cream cheese, dill, lemon,
water crackers 12

Fried Oysters
apple and celery root slaw,
lemon garlic aioli 15

Seared Rare Ahi Tuna
cajun seasoned, cusabi,
pickled ginger, cucumber salad 13

Caprese Flatbread
tomatoes, parmesan, mozzarella,
basil pesto, onion 14

Fried Green Tomatoes
jumbo lump crab meat, shallots,
chives, garlic, lemon beurre blanc 19

Philly Cheesesteak Egg Rolls
Aylesbury 11 steak sauce, queso 15

Crab & Spinach Dip
crab, spinach, parmesan and asiago
cheese, crispy pitas 18

HOUSE SOUPS & GREENS

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

Cream of Crab
lump crab, dash of sherry 9

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

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

Arugula & Goat Cheese
fried goat cheese medallions, toasted pine nuts,
strawberries, balsamic glaze, pesto vinaigrette 13

add to your salad:

Salmon 12, Shrimp 12, Scallops 17,
Steak 18, Tuna 10, Chicken 8,
2 oz. Crab Meat 12, 5 oz. Crab Cake 24

**FRESH SHUCKED
OYSTERS OF THE DAY**
cocktail sauce & lemon
\$15 - half dozen / \$28 - dozen

FISH MARKET

Chesapeake Rockfish
pan seared, shiitake mushrooms, onions, carrots, Swiss chard,
ginger soy soubise sauce 32

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened with cucumber wasabi,
served with crab fried rice 28

'Firecracker' Salmon
farmed cold water salmon, spicy sauce;
saffron rice and vietnamese brussels sprouts 26

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

Grilled Branzino
blistered skin-on, puttanesca, grilled baguette 26

Crab Fried Rice 11
Six Cheese Mac & Cheese 12

SHAREABLE SIDES

Honey Glazed Sweet Potatoes 9

Vietnamese Brussels Sprouts 8
Lemon Scented Asparagus 8

ENTREES

Crab Cakes
twin cakes with roasted potatoes, roasted root vegetable medley 48
Single Cake 29

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

Ocean & Gulf
jumbo lump crab cake, deep sea scallops, Gulf shrimp,
honey-garlic beurre blanc, roasted potatoes, asparagus 39

Chicken Francaise
egg dipped, pan sautéed chicken breasts, white wine,
lemon juice, roasted potatoes, roasted root vegetable medley 24

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

Wagyu Bolognese
rigatoni pasta, parmesan, chives 24

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

Filet & Crab Cake
8 oz. filet mignon and a 5 oz. crab cake, fingerling potatoes,
vietnamese brussels sprouts 68

Linz Farms Ribeye
14 oz. natural beef ribeye, house rub, lemon scented
asparagus, fingerling potatoes 63

Filet Mignon
8 oz. center cut, mashed potatoes, lemon scented asparagus 58

Pork Porterhouse
14 oz. bone-in pork porterhouse, burnt honey-mustard seed
glaze, honey glazed sweet potatoes 26

Hanger Steak
Creekstone Farms, 8 oz. sliced, chimichurri,
mashed potatoes, chef recommended med-rare 39

Deep Sea Scallops
pan seared, lemon-basil risotto, shallot and watercress salad 29

Braised Lamb Shank
domestically raised, manchego cheese polenta, lamb jus 34

Add to your entree:
5 oz. Crab Cake 24

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

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

HAPPENINGS

(dine-in only)

***HAPPY HOUR MONDAY - FRIDAY**
3:00 - 6:00 PM
Half Price Appetizers
Half Price Wines by the Glass
(Excludes Sparkling)

***MONDAY CRAB BALLS**
ALL DAY
\$1.00 CRAB BALL SPECIAL

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

WHITES



REDS

WINES BY THE GLASS

- 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
- Domaine de Marcé Touraine, sauvignon blanc, Loire Valley, France 11.5/43
- 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
- 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, McMinnville, 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
- Michael David, petite petit sirah, Lodi, California 10 / 38

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



Caramel Apple Sangria
8 glass / 37 pitcher



SPECIALTY COCKTAILS

- Bluestone Espresso Martini
Stoli Vanil, cold brew, espresso liquor 15
- Pumpkin Spice Chai
Pumpkin Cream liquor, Caramel vodka, Kahlua, Rumchatta, cream 11
- 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
- Apple Harvest Mule
Crown apple, cranberry, lime, blood orange soda, ginger beer 15
- Barbados Runner
Mt Gay rum, banana, pineapple, orange, lime, grenadine 13
- Cinnamon Old Fashion
Bulleit Rye, bitters, orange, cherry, cinnamon 11
- Toasted Marshmallow
Whipped vodka, Amaretto, Frangelico, Baileys, cream 14
- White Cosmo
Stoli Razberi, Cointreau, lime, white cranberry juice 12
- Cucumber Yuzu Refresher
Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14
- Pan de Muertos
Gran Centenario reposado, Patron Citrónge, pineapple, lime, jalapeno 14
- Spiced Breeze
Tanqueray, cinnamon, lime, pineapple, tonic 12

BOOZE FREE SIPPERS

- Blackberry Lemonade Fizz 6
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 12
- Ginger Peach Fizz 6
peach syrup, ginger beer, orange juice
Adult it up w/ Deep Eddy Peach vodka 12
- Sunrise Mocktail 6
pineapple juice, orange juice, coconut water, grenadine
Adult it up w/ Bacardi rum 12

Tavern Fare

- 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

COLD PINTS FROM THE TAP

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|--|---------------------|
| Nanticoke Nectar 7 | Stella Artois 6.75 |
| Key 'Positive Mental Attitude' Pilsner 8 | Guinness 6.25 |
| Heavy Seas 'Loose Cannon' 6.5 | Yuengling 5 |
| Heavy Seas Well Made Lager 8 | 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