

BlueStone

RESTAURANT WEEK LUNCH
Choose a soup or small salad and any entree for our
Restaurant Week Special

SMALL PLATES + SHAREABLES

Shrimp Flatbread

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

Caprese Flatbread

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

Crab & Spinach Dip

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

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

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

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

HAPPENINGS

***MONDAY ALL DAY
CRAB BALL SPECIAL**
\$1.00 Crab Balls

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

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

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

*Menu items subject to change.
Please visit us at www.bluestoneonline.net
or give us a call 410-561-1100 for a current menu.*

SOUP + SALADS

Maryland Crab Soup

lump crab, house spices, a little heat 8

Cream of Crab Soup

lump crab, dash of sherry 9

Soup Du Jour

please ask your server for details *mkt.*

BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 10/13

Arugula & Goat Cheese

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

Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

Caesar Salad

romaine, shaved parmesan, sourdough croutons 8/10

add to your salad:

Salmon 12, Chicken 8, Shrimp 12 Scallops 17, Steak 18, Tuna 10
2 oz. crab meat 12, 5 oz. Crab cake 24

LUNCH ENTREES

Fresh Maine Lobster Roll

tail, claw and knuckle meat in a toasted New England split top roll 36
(\$40 for 2 Course)

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32
(\$36 for 2 Course)

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27
(\$32 for 2 Course)

2 COURSES - \$29

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 25

Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

2 COURSES - \$27

Chicken & Avocado Salad

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

'Firecracker' Salmon

a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

2 COURSES - \$23

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Blue Catfish Po' Boy

Buttermilk fried blue catfish, lettuce, tomato, onion, pickle, Cajun remoulade, sub roll 18

Mediterranean Tuna Bowl

ahi tuna, farro, quinoa, piquillo peppers, hearts of palm, pickled cucumbers, radish, onion, baby kale, hummus, lemon herb vinaigrette 19

Crisfield Stew

shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

Lamb Gyro

herb braised lamb shoulder, lettuce, tomato, cucumber & pickled red onion wrapped in a pita with a tangy shawarma sauce 19

2 COURSES - \$20

Chicken Cantina Bowl

marinated chopped chicken, white rice, black beans, red onions, peppers, tomatoes, avocado salsa, chipotle aioli 16

Black Angus Burger

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

Turkey & Avocado Sandwich

roasted turkey, lettuce, tomato, onion, avocado, roasted garlic aioli, whole wheat 15

Shrimp in the Garden

chilled shrimp, bib lettuce, red onion, shaved radish, buttermilk dill dressing 17

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 16

Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 16

Roasty Toasty Chic'n Sandy

roisserie spiced chicken salad, onion, celery, lettuce, tomato, white toast 16

Asian Fish Tacos

Thai slaw, sesame, crispy shallot 17

Sandwiches served with a choice of a side

Greek Pasta Salad	French Fries	Warm Old Bay Chips	Asparagus
Vegetable Fried Rice	Sweet Potato Fries	Vietnamese Brussels Sprouts	

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 food-borne illness

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

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

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,
Southern Rhone, 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



Rosé Sangria
8 glass / 37 pitcher



WHITES

REDS

BUBBLES

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, 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

SPECIALTY COCKTAILS

Banana Split Martini

vanilla and pineapple vodka, creme de banana, creme de cacao 13

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

Midori Mint Mule

Wheatley vodka, Midori, ginger beer, mint, lime 15

Earl Grey Martini

House infused gin, Cointreau, St. Germain, lemon 15

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

Pachamama

Gran Centenario plata tequila, Damiana, Cointreau, grapefruit soda 16

Orange Crush

Deep Eddy Orange, fresh orange juice, triple sec, soda 12

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice, triple sec, soda 12

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 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

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Guinness Blonde 5.25	Sam Adams 5
Miller Lite 3.5	New Castle 5
Budweiser, Bud Light 4	Heineken 4.75
Coors Light 3.75	Corona Light 5
Blue Point Lager 5.25	Corona 5
Michelob Ultra 4.5	Modelo Especial 5
Sierra Nevada 5.25	Amstel 4.75
Tank 7 Farmhouse Ale 7.5	Rolling Rock 4
Bold Rock Cider 4.75	
Brewer's Art Birdhouse 6	Non Alcohol:
Dogfish Head 90 6.5	Heineken 00 5.25
	Athletic Golden Ale 5.75
Gluten Free:	Athletic IPA 5.75
Redbridge 5.25	

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple