

SMALL PLATES + SHAREABLES

Crab Pretzel

giant soft pretzel, Jumbo Lump crab imperial, three grain mustard sauce 15

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

Crispy Brie

baked Brie in a puff pastry topped with apple and cranberry chutney 14

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

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

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, pesto vinaigrette, balsamic glaze 13

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

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

SANDWICHES + TACOS

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27

Lamb Gyro

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

Sweet Heat Chicken

fried chicken breast, tangy-sweet sauce with a lil' kick, lettuce, tomato, crispy onions, toasted brioche 16

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32

The Reuben

corned beef on toasted rye, russian dressing, sauerkraut, swiss cheese 17

Fresh Fish Sandwich

two pieces of crispy breaded cod, sesame oil, yuzu slaw, brioche roll 18

Shrimp Tacos

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

Black Angus Burger

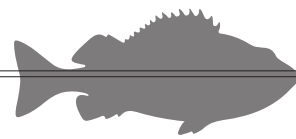
half pound on grilled brioche 15
bacon or cheese add \$1

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Sandwiches served with a choice of a side

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



LUNCH MAINS

Tuna Two Ways

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

'Firecracker' Salmon

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

Crisfield Stew

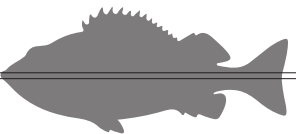
shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

Chicken Francaise

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

Chicken Cantina Bowl

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



SHAREABLE SIDES

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

BIG SALADS

Steak Salad

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

Health Nut Salad

pan seared sea scallops, arugula, spinach, farro, red onion, grapes and peppers, orange zest vinaigrette 18

Shrimp Sesame Salad

tempura fried shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17

Chicken & Avocado Salad

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

HAPPENINGS

(dine-in only)

*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)

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

World Class Wines

(not included in half price promotion)



- Duckhorn Sauvignon Blanc**
Napa Valley, California 44
- Jordan Cellars Chardonnay**
Alexander Valley, California 48
- Cakebread Cellars Chardonnay**
Napa Valley, California 53
- Chateau Montelena Chardonnay**
Napa Valley, California 75
- Cakebread Cellars Cabernet Sauvignon**
Napa Valley, California 92
- Duckhorn Merlot**
Napa Valley, California 66
- Stag's Leap 'Artemis' Cabernet Sauvignon**
Napa Valley, California 79

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

Red Sangria
8 glass / 37 pitcher



WHITES

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,
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
- 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



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

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 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

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|---------------------------------|---------------------------------|
| 24 Karat Kolsch 7 | Sam Adams 5 |
| Guinness Blonde 5.25 | New Castle 5 |
| Miller Lite 3.5 | Heineken 4.75 |
| Budweiser, Bud Light 4 | Corona Light 5 |
| Coors Light 3.75 | Corona 5 |
| Blue Point Lager 5.25 | Amstel 4.75 |
| Michelob Ultra 4.5 | Rolling Rock 4 |
| Sierra Nevada 5.25 | Gluten Free: |
| Tank 7 Farmhouse Ale 7.5 | Redbridge 5.25 |
| Bold Rock Cider 4.75 | Non Alcohol: |
| Brewer's Art Birdhouse 6 | Heineken 00 5.25 |
| Dogfish Head 90 6.5 | Athletic Golden Ale 5.75 |
| | Athletic IPA 5.75 |

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

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

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