

BlueStone

RESTAURANT WEEK DINNER

We are pleased to offer a 3 course option. Choose any house soup or greens, entree, and select house dessert

SMALL PLATES

Shi Shi Cauliflower

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

Fried Oysters

celery root and apple slaw, lemon garlic aioli 15

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Buffalo Chicken Flatbread

roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 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

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

(Dine In Only)

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

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

SOUPS & SALADS

Maryland Crab

lump crab, house spices, a little heat 8

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 13

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, balsamic glaze,
pesto vinaigrette 13

Traditional Caesar

romaine, shaved parmesan, sourdough
croutons 10

ENTREES

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake,
mashed potatoes, bacon Brussels sprouts 68
(\$78 for 3 Course)

Filet Mignon

8 oz. center cut, mashed potatoes, lemon
scented asparagus 58
(\$68 for 3 Course)

Linz Farms Ribeye

14 oz. natural beef ribeye, house rub, lemon
scented asparagus, honey glazed sweet
potatoes 63
(\$73 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes,
roasted root vegetable medley 48
(\$58 for 3 Course)

3 Courses - \$47

Stuffed Flounder

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

Ocean & Gulf

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

Hanger Steak

Allen Brothers, 8 oz sliced, chimichurri,
mashed potatoes; chef recommended
med-rare 39

3 Courses - \$40

Chesapeake Rockfish

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

Beef Short Rib

slow braised, beef demi-glaze, onions,
mushrooms, mashed potatoes 32

Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops
tossed with cavatappi, asparagus & fire roasted
tomatoes in a spicy garlic cream sauce 32

Braised Lamb Shank

domestically raised, manchego cheese polenta,
lamb jus 34

3 Courses - \$37

Single Crab Cake

5 oz. crab cake with roasted potatoes,
roasted root vegetable medley 29

Crisfield Stew

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

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 28

Deep Sea Scallops

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

3 Courses - \$34

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and bacon Brussels sprouts 26

Wagyu Bolognese

rigatoni pasta, parmesan, chives 24

Grilled Branzino

blistered skin-on, puttanesca,
grilled baguette 26

Chicken Francaise

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

Pork Porterhouse

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

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Honey Glazed Sweet Potatoes 9

Lemon Scented Asparagus 8

Bacon & Bleu Brussels Sprouts 10

DESSERTS

Seasonal Chocolate Mousse 9 - Key Lime Pie 10 - Seasonal Crème Brûlée 9



WINES BY THE GLASS

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

"Butter" By Jam, chardonnay,
California 11.5 / 43

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

WHITES

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,
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

Caballo Cimarrón, malbec,
Argentina 9.5 / 36

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

REDS

Red Sangria
8 glass / 37 pitcher

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



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

Pomegranate Fizz 6

Pomegranate simple syrup, cranberry, lime, ginger beer, soda

Adult it up w/ Deep Eddy orange vodka 12

SPECIALTY COCKTAILS

Midnight Cheers

'Baby' Prosecco, Domaine de Canton, cranberry 11

Bluestone Espresso Martini

Stoli Vanil, cold brew, espresso liquor 15

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

Cupid's Cocoa

Stoli Vanil, Baileys chocolate, Mozart chocolate, cream 13

Apple Harvest Mule

Crown apple, cranberry, lime, blood orange soda, ginger beer 15

Salted Caramel Martini

Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

Eggnog, Amore?

House made eggnog infused with Buffalo Trace and Amaretto 11

Cinnamon Old Fashion

Bulleit Rye, bitters, orange, cherry, cinnamon 11

White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

Cucumber Yuzu Refresher

Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

Piña Diablo

Gran Centenario reposado, Patron Citróngne, pineapple, lime, jalapeno 14

Blackberry Bramble

Tanqueray, Chambord, blackberry, lemon 13



COLD PINTS FROM THE TAP

Nanticoke Nectar 7

Key 'Positive Mental Attitude' Pilsner 8

Heavy Seas 'Well Made Lager' 8

Heavy Seas 'Loose Cannon' 6.5

Brewer's Art Resurrection Ale 6.75

Stella Artois 6.75

Guinness 6.25

Yuengling 5

Blue Moon 6.25

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

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 -
bacon Brussels sprouts, chef's rice, mashed potatoes,
asparagus, roasted potatoes, french fries, sweet potato fries